



CIBOLO CREEK FFA BOOSTER ASSOCIATION 2ND ANNUAL BBQ COOK OFF
PROCEEDS BENEFIT THE YOUTH OF THE SCUCISD FFA PROGRAM

LOCATION: BLUE BONNET PALACE
17630 LOOKOUT ROAD, SELMA, TEXAS 78154
OCTOBER 27 – 28, 2017

INTERNATIONAL BBQ COOKERS ASSOCIATION (IBCA) SANCTIONED
OCTOBER 28, 2017



PRIZE UPDATE: MECHANICAL MAINTENANCE OF TEXAS IS SPONSORING A \$500 CASH PRIZE
FOR THE BBQ COOK OFF GRAND CHAMPION

	BRISKET	PORK SPARE RIBS	CHICKEN
1 ST	\$ 300.00	\$ 300.00	\$ 300.00
2 ND	\$ 150.00	\$ 150.00	\$ 150.00
3 RD	\$ 50.00	\$ 50.00	\$ 50.00

SANCTIONED

\$ 125.00 ENTRY FOR THE THREE MEATS: BRISKET, PORK SPARE RIBS & CHICKEN

UPDATE: WHILE WE APPRECIATE THE DONATION OF (1) FULLY COOKED BRISKET TO THE EVENT, WHICH WILL BE USED FOR THE SELLING OF BBQ PLATES, IT IS NOT A REQUIREMENT FOR ENTRY

NON-SANCTIONED

FRIDAY, OCTOBER 27, 2017

HOMEMADE BARTENDER'S CHOICE (MAX 5 ENTRY'S PER TEAM) AND
HOMEMADE SALSA (MAX 5 ENTRY'S PER TEAM)

SALSA AND BARTENDER'S CHOICE - JUDGED ON FRIDAY EVENING

\$15.00 ENTRY – PAYOUT WILL BE 50/50 SPLIT BASED ON NUMBER OF ENTRIES

SATURDAY, OCTOBER 28, 2017

PINTO BEANS (MAX 5 ENTRY'S PER TEAM) - LOCAL BRISKET - (MAX 5 ENTRY'S PER TEAM)

PIT-COOKED SWEETS -- (MAX 5 ENTRY'S PER TEAM)

PINTO BEANS AND LOCAL BRISKET - \$ 25.00 PER ENTRY

PIT-COOKED SWEETS - \$15.00 PER ENTRY

PAYOUT WILL BE 50/50 SPLIT BASED ON NUMBER OF ENTRIES

SITES AVAILABLE FRIDAY, OCTOBER 27 STARTING AT 11:00 AM

CAMPERS AND TRAVEL TRAILERS ARE WELCOME

BUT

NO WATER OR NO ELECTRICITY

MUST PROVIDE YOUR OWN GENERATOR



COOK OFF HOSTED BY CIBOLO CREEK FFA BOOSTER ASSOCIATION AND IBCA

FOR RULES, APPLICATIONS OR QUESTIONS? EMAIL: stjohnfamily5@gmail.com OR CONTACT MICHELLE STJOHN - (210) 279-1665



ENTRY FORM
CIBOLO CREEK FFA BOOSTER ASSOCIATION 2ND ANNUAL BBQ COOK OFF
OCTOBER 27 – 28, 2017

PLEASE CHECK ALL CATEGORIES YOU WILL BE PARTICIPATING IN:



MEATS -SANCTIONED CATEGORIES (S):

MUST COOK THE THREE MEATS TO ENTER COOK OFF

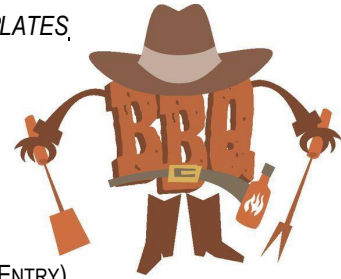
ALL MEAT CATEGORIES COUNT TOWARDS POINTS FOR GRAND CHAMPION AND RESERVE CHAMPION

_____ CHICKEN _____ PORK SPARE RIBS _____ BEEF BRISKET _____ ALL 3 \$ _____ (\$125.00)

CASH PRIZES TO WINNERS OF THE SANCTIONED

DONATION of (1) FULLY COOKED BRISKET TO THE EVENT, WHICH WILL BE USED FOR THE SELLING OF BBQ PLATES,

_____ YES _____ NO



NON-SANCTIONED CATEGORIES (NS):

FRIDAY, OCTOBER 27, 2017

HOMEMADE BARTENDER'S CHOICE (MAX 5 ENTRIES PER TEAM) _____ X \$15 = \$ _____ (\$15 EACH ENTRY)

HOMEMADE SALSA (MAX 5 ENTRIES PER TEAM) _____ X \$15 = \$ _____ (\$15 EACH ENTRY)

SATURDAY, OCTOBER 28, 2017

LOCAL BRISKET (MAX 5 ENTRIES PER TEAM) _____ X \$25 = \$ _____ (\$25 EACH ENTRY)

PINTO BEANS (MAX 5 ENTRIES PER TEAM) _____ X \$25 = \$ _____ (\$25 EACH ENTRY)

PIT-COOKED SWEETS (MAX 5 ENTRIES PER TEAM) _____ X \$15 = \$ _____ (\$15 EACH ENTRY)

PAYOUT WILL BE 50/50 SPLIT BASED ON NUMBER OF ENTRIES

PLEASE PRINT THE FOLLOWING:

TEAM NAME: _____ **CHIEF COOK:** _____

EMAIL ADDRESS: _____ **PHONE #:** _____

ENTRY DEADLINE IS OCTOBER 25, 2017

WE AGREE THAT THE HOST OF THE COOK OFF, KNOWN AS THE CIBOLO CREEK FFA BOOSTER ASSOCIATION, ITS OFFICERS/VOLUNTEERS, AND ANY AGENT DULY REPRESENTING THE HOST (IBCA), SHALL NOT BE HELD RESPONSIBLE FOR ANY LOSS, DAMAGE, OR INJURY TO THE PERSONAL PROPERTY OF ANY OF THE CONTESTANTS, OR THEIR FAMILY MEMBERS OR GUESTS. I HAVE READ AND AGREE TO ABIDE BY THE RULES AND REGULATIONS COVERING THIS COOK OFF AND HAVE INFORMED ALL TEAM MEMBERS OF THE OFFICIAL RULES.

CHIEF COOK SIGNATURE: _____ **DATE:** _____

MAIL COMPLETED ENTRY FORMS AND FEES TO:
 CIBOLO CREEK FFA BOOSTER ASSOCIATION - ATTN: MICHELLE STJOHN
 P.O. Box 473, CIBOLO, TEXAS 78108

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COOK OFF RULES AND REGULATIONS



CIBOLO CREEK FFA BOOSTER ASSOCIATION 2ND ANNUAL BBQ COOK OFF PROCEEDS BENEFIT THE YOUTH OF THE SCUCISD FFA PROGRAM OCTOBER 27 – 28, 2017

COOK'S MEETING ON SATURDAY, OCTOBER 28, 2017 - 9:00 AM

INTERNATIONAL BBQ COOKERS ASSOCIATION COOK OFF RULES AND DEFINITIONS
EACH CATEGORY WILL BE JUDGED ON APPEARANCE, AROMA, TASTE, TENDERNESS
AND CUT



COOKED ON-SITE: ALL MEAT MUST BE BROUGHT TO THE COOKING SITE RAW! NO PRE-MARINATING, PRE-SOAKING OR PRE-SLICING PRIOR TO EVENT AND WILL BE PREPARED FROM SCRATCH WITHIN THE TIME CONSTRAINTS OF THE COOK-OFF. NO MEAT WILL BE ALLOWED TO LEAVE SITE AFTER TEAM, HAS BEEN CHECKED IN.

TURN- IN TIMES: TURN-IN TIMES SHALL BE POSTED ON SITE AND ANNOUNCED IN THE COOKS MEETING. HEAD JUDGE WILL DETERMINE THE TIMES WITH THE PROMOTER. IF THERE ARE A LARGE NUMBER OF COOKS 50 PLUS TURN-IN TIMES WILL BE EXPANDED TO HOUR AND A HALF INCREMENTS. STANDARD TIMES ARE 11:00AM, 12:00PM, 1:30PM & 3:00PM SPECIAL CIRCUMSTANCES (ADDITIONAL CATEGORIES) (PROMOTERS REQUEST) MAY DICTATE DIFFERENT TIME VARIABLES. OFFICIAL TIME IS KEPT BY THE HEAD JUDGE.

TURN-IN QUANTITIES: COOKS WILL TURN IN (9) FULL SLICES OF BRISKET, RECOMMENDED 1/4 TO 3/8 INCHES THICK (RECOMMENDED THE SIZE OF A PENCIL). IF MEAT IS SLICED TOO THICK THE COOK WILL BE ASKED TO TAKE IT BACK AND CORRECT IT. COOK WILL TURN IN (9) FULL PORK SPARE RIBS. CHICKEN WILL BE 2 FULLY JOINTED CHICKEN HALVES NOT DISJOINTED CONTAINING A BREAST PORTION, LEG THIGH, AND WING & SKIN. LARGE COOK-OFF WILL REQUIRE THE COOK TO TURN IN TWO HALVES. OTHER TYPES OF MEAT WILL BE ADDRESSED AT THE COOK'S MEETING

MARKERS & GARNISH: COOKS MAY COOK WITH SAUCE, HOWEVER WHEN PREPARING MEAT PRODUCT FOR TURN-IN, NOTHING MAY BE ADDED TO THE MEAT IN THE TRAY. COOK WILL BE ASKED TO CORRECT THEIR TURN-IN IF SAUCE, JUICE OR DRY RUB IS ADDED TO THE MEAT. NOTHING SHOULD BE PUDDLE IN THE TRAY. ANY AND ALL GARNISHES ARE PROHIBITED ON SANCTION CATEGORIES

SANITARY CONDITIONS: THE HEAD JUDGE MAY DISQUALIFY A CONTESTANT FOR UNSANITARY CONDITIONS OR ENTRIES.

WOOD FIRE: ALL FIRES FOR COOKING MEAT MUST BE WOOD OR WOOD PRODUCTS (CHARCOAL) OR WOOD PELLETS. GAS BURNERS OR ROTISSERIES OR ELECTRIC COOKING ARE NOT PERMITTED ON SANCTIONED MEATS.

JUDGING FORMAT: THE APPROVED I.B.C.A SHEETS WILL BE USED.

DOUBLE BLIND JUDGING: ALL ENTRIES WILL BE SUBMITTED IN IDENTICAL CONTAINERS WHICH HAVE BEEN ASSEMBLED AND BOUGHT TO THE SITE BY THE HEAD JUDGE; THE CONTAINER IS A 9X9 HINGED FOAM TRAY WITH A MATCHED PAIR OF IDENTICALLY NUMBERED THEATER TICKETS AFFIXED TO THE TRAY. ONE TICKET IS TO BE SIGNED IN INK BY HEAD COOK WHEN TRAYS ARE PICKED UP. THE SIGNED TICKET WILL BE USED TO MATCH THE TICKET NUMBER WHEN OR IF CALLED OUT. HEAD COOK WILL BE PROVIDED WITH A PIECE OF FOIL (REYNOLDS 711) FOR EACH TURN-IN, WHICH WILL BE PLACED IN THE BOTTOM OF EACH TRAY. THE MEAT IS PLACED ON THE FOIL.

PINTO BEANS: JACK POT (NO PRE-SOAKING) NOTHING IN THE CUP BIGGER THAN THE BEAN.

COOK TEAMS WILL BE REQUIRED TO HAVE A GREASE BUCKET AND A FIRE EXTINGUISHER

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TURN-IN TIMES



CIBOLO CREEK FFA BOOSTER ASSOCIATION 2ND ANNUAL BBQ COOK OFF PROCEEDS BENEFIT THE YOUTH OF THE SCUCISD FFA PROGRAM

OCTOBER 27 – 28, 2017

FRIDAY, OCTOBER 27, 2017

HOMEMADE SALSA (NS) 7:30 PM

HOMEMADE BARTENDER'S CHOICE (NS) 8:30 PM



COOKS MEETING – SATURDAY, OCTOBER 28, 2017 @ 9:00 AM

BBQ COOKERS MUST TURN IN ONE (1) WHOLE BRISKET BY 12 – NOON FOR THE CCFFA BBQ PLATE SALE

SATURDAY, OCTOBER 28, 2017

PINTO BEANS (NS) 11:00 AM

(NO PRE-SOAKING) NOTHING IN THE CUP BIGGER THAN THE BEAN

CHICKEN (S) 12:00 – NOON

CHICKEN WILL BE 2 FULLY JOINTED CHICKEN - HALVES NOT DIS-JOINTED - CONTAINING A BREAST PORTION, LEG THIGH, AND WING & SKIN.

PORK SPARE RIBS (S) 1:30 PM

(9) FULL PORK SPARE RIBS

BEEF BRISKET (S) 3:00 PM

(9) FULL SLICES OF BRISKET, RECOMMENDED 1/4 TO 3/8 INCHES THICK (RECOMMENDED THE SIZE OF A PENCIL)

LOCAL BRISKET (NS) 1:00 PM

PIT-COOKED SWEETS (NS) 2:30 PM

**20 MINUTES “TURN –IN” WINDOW
10 MINUTES BEFORE - 10 MINUTES AFTER - TIMES SUBJECT TO CHANGE
DEPENDING ON NUMBER OF COOKING TEAMS ATTENDING**

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