



International Bar-B-Que
Cookers Association



**15th Annual
IBCA State Championship
Guadalupe County
Fair & PRCA Rodeo
BBQ Cook-Off
Oct. 6th and Oct. 7th 2017
Entry Form**

* Entry Fee \$120.00 per team.

Please check the categories you wish to enter:

Brisket Pork Spare Ribs Chicken Halves
 ** Jack Pot Beans (\$20 entry fee)
 ** Cook's Choice (\$20 each entry fee) Meat Dessert
 ** Showmanship _____ (yes or no)

Electric hookups are available upon first come bases.

The Cook-Off Committee has established a minimum participation level of 10 teams. In the event there are fewer than 10 teams entered by October 1, 2017, the cook-off will be canceled and entry fees will be refunded.

Name (Chief Cook) _____

Address _____

Phone _____

E-Mail _____

Returning BBQ Cooker? Y or N Same Space? Y or N (we will try)

BBQ Trailer size _____

Mail Entry to:
Guadalupe County Fair Association

For more information, call 830-379-6477
Or Email to g.c.f.a@sbcglobal.net

Cook-Off Rules

1. COOKED ON SITE – All meats will be cooked on-site. The preparation and completion (excluding pre-trimming) of any and all meats in competition is within the confines of the cook-off site and during the time limits designated by the promoter. IBCA recommends that competition meat be subject to inspection at cook-offs by the BBQ Committee or their representative.

Pre-Trimming – Competition meat may be removed from the store packaging and pre-trimmed unless there is a health department rule requiring that all meat must be in store packaging when meat is inspected. If this is an issue, it must be made clear on the cook-off flyer so that all cooks attending an event knows about this ahead of time.

2. SANITATION – Cooks are to prepare and cook in as sanitary manner as is possible. Cooking conditions are subject to inspection by the BBQ Committee. Infractions identified by the judging committee shall be immediately corrected or the cook will be subject to disqualification.

3. ENTRIES PER PIT – IBCA recognizes only one entry (one chief cook) will cook on a given pit. It will be the responsibility of the BBQ Committee to monitor entries. Not with standing, multiple entries in the same category by the same cook or from the same pit, or multiple entries from the same piece of meat shall not be allowed. Pit should be of a permanent design that contains separate individual cooking chambers and heat sources. (no sharing of heat sources) Contestants must be 18 years of age to participate for cash prizes.

4. BBQ PITS –

PIT – Any commercial or homemade, trailered or untrailered, pit or smoker normally used for competitive barbeque. A BBQ Pit may include gas or electricity for starting the combustion of wood or wood products but NOT to complete cooking. Pit should be of a permanent design that contains separate individual cooking chambers and heat sources. (No sharing of heat sources)

BYC (Backyard Cooker) – any cooking device by design or nature that is inherently portable and by design is intended for recreational cooking.

5. OPEN FIRES – IBCA further recognizes that open fire, ground pits, are used in some areas. It is in the interest of safety, a barrier shall be placed around said open fire pit. A fire extinguisher shall be readily available.

6. CATEGORIES –The BBQ Committee shall advise contestants in advance of applicable meat categories and/or cuts of meats and/or types of cookers.

The following categories are recognized by the IBCA:

Beef Brisket

Pork Spare Ribs

Chicken – 2 halves, fully jointed domestic chicken with skin that includes a breast, wing with tip (visible not tucked under), thigh, and drumstick. (No Cornish Game Hens)

Cook's Choice Meat/Dessert– This should be separate category and should be cooked on site, in a Pit or Dutch oven. (NO brisket, spare ribs, chicken halves or beans can be entered). Container will be provided for your turn-in.

Beans – Dry Pinto Beans – cooked on site.

7. **DOUBLE NUMBER SYSTEM** – IBCA requires that the secret, double number system be used. This system assures a fair competition and is a fundamental tenet of the IBCA. IBCA requires that two tickets bearing the same number be utilized, one firmly attached to the top of the judging tray in a manner which hides the number and the other ticket easily removed by the Head Cook for retention after signing the Head Cook's name in front of an IBCA representative.

Winning numbers will not be revealed until time to announce each place in each category. At that time the secret numbers attached to the tray/cup will be removed and announced. After the ticket is pulled, the tray and its contents will immediately be discarded.

8. **JUDGING TRAYS** – IBCA recommends the use of a Styrofoam tray with hinged lid and without dividers or the best readily available judging container, which is approximately 9 inches square on the bottom half. A single sheet of aluminum foil should be supplied for each tray by the BBQ Committee. Make sure your tray has this when you get it. All judging containers shall be clean and free of any markings. Marked containers may be disqualified at the Head Judge's discretion. Cooks are responsible for insuring that the containers they receive remain clean and undamaged.

9. **JUDGING TRAY CONTENTS** – IBCA requires that the BBQ Committee and/or Head Judge advise all cooks of the exact quantities and cuts of meat that will be placed in the judging trays. This will normally be accomplished at the Cook's meeting. The Head Judge or designated representative will inspect all trays at the time of turn-in in order to assure compliance with the turn-in criteria. All garnishes and condiments are prohibited, as they do not reflect the true quality of the cooked meat. Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces and/or liquids may not be added once put into tray. **NO PUDDLING IN BOTTOM OF TRAY.**

Recommended amounts are as follows:

Brisket nine (9) full slices, approximately 1/4" to 3/8" thick. All blocking must be done before cooking. The fat cap may be trimmed or cut away before the slices are placed into the tray.

Pork Spare Ribs nine (9) individual cut ribs (bone in) (St. Louis Cut acceptable) Ribs must be placed in the tray TOP side up laying parallel to the hinge.

Chicken two (2) halves fully jointed chicken (to include breast, wing with tip (visible not tucked under), thigh and drumstick. **SKIN ON** (No Cornish Game Hens)

10. **TURN-IN TIMES** – Once this time is set and/or announced at the Head Cooks meeting no change will be made. A turn-in window of ten (10) minutes before and after the set turn-in time will be recognized. Judging trays received after that time will not be accepted for judging. Ten minutes and one second is considered after the set turn-in time. Cook's meeting TBA - Turn In Times TBA.

11. **TERMS FOR DISQUALIFICATION** – After the tray has been turned in, any tray found to be in violation of the IBCA rules will be disqualified at the discretion of the Head Judge. Disqualified tray numbers will be called out immediately following the category announcements.

12. **JUDGES** – Must be 18 years of age or older to judge. IBCA recommends that a minimum of five (5) judges per table be utilized during the initial judging. Subsequent levels of judging should utilize a minimum of seven (7) and a maximum of nine (9) judges per table **HEAD COOKS** are prohibited to participate as judges. **NO SMOKING IN THE JUDGING AREA.**

13. JUDGING QUANTITY – Judges will assign a score from 1 to 10 for each tray. A maximum of twenty (20) trays or containers should be assigned to each judging table. Judges should not be required to sample and judge in excess of this number during any event. It is recommended that a predetermined number of top results from each preliminary judging table be sent on to the subsequent levels of judging.

14. ANNOUNCING WINNERS – IBCA recommends that announcements of winners be based on the number competitors in each category. (Example: Cook-off with ten (10) or more entries, announce the top ten (10) plus final table numbers only. It is recommended that more than one person verify the ticket numbers.

If the number of entries is less than ten (10), announce all places. In the interest of recognizing winners announce these places regardless of prizes or trophies being awarded.

15. PRIZES – IBCA states that a Grand Champion and Reserve Grand Champion be named at every cook-off. In the event of a tie for Grand Champion, brisket will be the first tie breaker, followed by ribs, chicken, and then pork

16. Promoters cooking in own contests: For the sake of contest fairness, IBCA prohibits promoters from cooking in their own contest.

17. Any nudity, lewdness, or any form of vulgarity will NOT be allowed. No pyrotechnics or explosives are allowed. Any intentional use of the above by a team will result in disqualification and removal from the grounds.

18. Music within your team area is allowed. HOWEVER, excessive loud music and/or sounds which interfere with announcements, schedules, live bands and entertainment on stage, or which intrude upon or interfere with the comfort of fellow contestants will NOT BE ALLOWED NOR TOLERATED. Offenders will receive no more than 3 warnings from either the Barbeque Chairman, Co-chairman or Security Vice-chairman, and non-compliance will be grounds for disqualification from the Cook-Off Grounds.

19. The BBQ Cook-Off Chairman and Head Judges reserves the right to make additional rules and regulations as situation warrants.

20. Decisions of the BBQ Cook-Off Committee and Judges of the contest are final.

21. Animal(s) of any kind WILL NOT BE PERMITTED in any contestant's contest space nor will any animal(s) be permitted on the Barbeque Cook-off Grounds, EXCEPT for seeing-eye dogs or other types of service dogs.

22. Teams may be asked to judge. (Head cooks are NOT allowed to judge)

23. Alcoholic Beverages: NO glass beer or soft drink bottles are permitted in the contest area. TABC rules must be followed at all times.

24. Let us know if you are going to compete in showmanship. We welcome everybody to join in!

25. NO golf carts, ATV's, scooters etc. will be allowed on grounds, except by committee chair(s).

Official Head Judges – Brenda Waters

As always we welcome all cooks to this Barbeque Cook-off. All Proceeds (after expenses) go to the Scholarship fund of Guadalupe Ag & Livestock Fair Association.

If you have any questions or concerns please call:

Barbecue Committee Chair: Sarah Louque 830-477-9062

Or Co-Chair: Gay Lynn Olsovsky 830-534-7100

*Please note that if you are needing to drop off an entry form in person before the cook-off our office is located at **1405 N. Camp St. Seguin, TX. 78155.**

Entries can also be mailed to our PO Box 334, Seguin, TX. 78156.

Please remember to send payment at the same time.

This is located behind Seguin Electric on Austin St. Please call if you need more assistance in finding us.

*The Cook-Off will still be held at the fairground as always. (728 Midway, Seguin, TX. 78155)

*Please keep in mind that if you are paying the day of the cook-off for an entry fee you will need to pay with cash, money order or credit card only. Thanks.