





Valley Race Park 2601 S. Ed Carey Dr. Harlingen, TX 78552

\$4,000 Total Payout!

- 1st -10th receive cash prizes!
- Trophies for 1st, 2nd, 3rd!
- Friday Night Party with DJ and \$1 beer!
- Door prizes and Goody Bags for teams!
- Raffle items!

October 14-15, 2016

Cash

Registration Fee
□ \$150
Includes entry into all three IBCA categories
Jack Pot Categories
🗆 \$25 Fajitas 🛛 \$25 Beans
<u>Raffles Tickets</u> (\$1 each or \$20 for 25) \$
Total \$

Check

Check #

Team Name	
Head Cook	
Address	
City, State, Zip	
Telephone	
Email	

CC

My team and I have read and fully understand the rules and regulations of the above mentioned event.

Head Cook's Signature_

- Make Checks Payable to "Goodwill Industries of South Texas"
- Mail to: Goodwill Industries of South Texas Attn: Fund Development 2961 S. Port Ave. Corpus Christi, 78405
- To register and pay online visit: GoodwillSouthTexas.com
- Sponsorships available

For more information please call: (361) 884-4068

GOODWILL TO FILL OUT:

Spot #_____ Paid
Yes
No
Sponsor__



2016 Goodwill Cook Off and IBCA Rules

COOKING CONDITIONS

- 1. Head Cooks Meeting will be held on Saturday, October 15th at 8:00am at front parking area. The Head Cook from each team must attend.
- 2. Cooked On Site All meats will be cooked on-site. The preparation and completion (excluding pre- trimming) of any and all meats in competition must be within the confines of the cook-off site and during the time limits designated by Goodwill.
- Sanitation Cooks are to prepare and cook in as sanitary manner as possible. Cooking conditions are subject to inspection by judging committee. Infractions identified by the judging committee shall be immediately corrected or the cook will be subject to disqualification.
- 4. Entries Per Pit IBCA recognizes only one entry (one Head Cook) will cook on a given pit. Notwithstanding, multiple entries in the same category by the same cook and multiple entries from the same piece of meat shall not be allowed.
- 5. BBQ Pits and BYC All fires must be in containers, not in or on the ground. No open or ground fires will be permitted. A FIRE EXTINGUISHER MUST BE READILY AVAILABLE AT EACH TEAM SPACE.

BBQ 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 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.

<u>JUDGING</u>

6. The following categories are recognized by the IBCA:

Beef Brisket: nine (9) full slices, recommended 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 lying parallel to the hinge.

<u>Chicken</u>: two (2) 1/2 fully jointed chickens (to include breast, wing with tip (visible not tucked under), thigh and drumstick. SKIN ON. No Cornish Game Hens.

IBCA Judged Jackpot Categories:

Fajitas: 1 Pound, sliced no thinner than 1/2" **Beans**: Dry Pinto Beans cooked on site

Each Food Judge will assign a score from 1 to 10 for each submission. Entries are judged on the five criteria to arrive at a single score of 1 to 10, 1 being the worst and 10 being the best. Criteria include: aroma, color, texture, taste, and overall impression. Those with the highest score move on to the next round of judging.

- 7. Double Number System IBCA requires that the secret, double number system be used. This system assures a fair competition. 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. The actual ticket will have to be physically present for verification. Photos or copies of tickets will not be accepted for verification. Only lids with tickets will be taken to the awards ceremony with final table numbers.
- 8. Judging Tray Contents 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 the bottom of the tray.
- 9. Turn-In Time A tentative turn in schedule (with turn in times) will be sent to each head cook and will be announced at the head cook meeting. Turn-in times and quantities for each category are subject to change and will be based on the number of entries. Once this time is set and announced no changes 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.
- 10. 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.
- 11. Prizes A Grand Champion and Reserve Grand champion will be named at the event. Grand Champions and Reserve Grand Champion will receive a trophy and cash prize. In the event of a tie for Grand Champion, brisket will be the first tie-breaker, followed by pork spare ribs, then chicken, and then any other category.

1st -10th place winners in each main category (beef brisket, chicken, and pork spare

ribs) will receive a cash prize. $1^{st}-3^{rd}$ receive a trophy $4^{th} - 10^{th}$ receive a certificate.

1st place winners for jackpot categories (fajitas and beans) will receive 50% of the jack pot participation revenue. Certificates awarded to winners.

COOKING SITE CONDITIONS

12. Check-in/ Day of registration times:

Friday, October 14th 3:00pm - 9:00pm Saturday, October 15th 7:00am - 8:00am

- 13. Spots will be assigned on a first arrive first reserve basis.
- 14. No water, electricity or hook-ups will be available. Come prepared!
- 15. Teams will be allowed to stay overnight at the Valley Race Park parking lot in their RV's. Security will be on site and all rules of conduct must be followed. A quiet time will take effect between 12:00am and 6:00am.
- 16. Vehicles at teams parking cooking space will be limited to those with parking passes. The parking passes will be issued to each team. Overflow parking will be available adjacent to the cooking area (see diagram). If your team has excess vehicles they will be asked to move to the adjacent parking area.
- 17. Space will be a 40' x 40' area. Props, trailers, motor home vehicles, tents and any other equipment may not exceed the boundary of the contestant's assigned space.
- 18. It is the responsibility of the contestant to see that the contestant's area is kept clean and policed throughout and following the contest. All fires must be put out, concrete blocks and other building materials or props hauled away and all equipment removed from site. Any space left in disarray or with loose or bundled trash, may disqualify the team from future participation in sanctioned events or other Goodwill events. Clean up must be completed by 6:00pm on Saturday, October 15th. Trash cans will be located throughout the cooking area for disposal of trash.
- 19. No alcohol will be allowed into the cooking area. Alcohol will be sold at the event.

By participating in this event, you grant Goodwill full permission to use you and your teams photograph, recordings, or any other record of this event for legitimate purposes. Goodwill Industries of South Texas, Inc., its organizers, Sponsors and the Valley Race Park will not be responsible for accidents, thefts, or any mishaps.

For more information contact: Marjorie Boudreaux: (361) 884-4068 or mboudreaux@goodwillsouthtexas.com