



## **3rd ANNUAL KCSP BAR-B-QUE SHOOTOUT**

February 22nd- 23rd, 2013  
The Rodeway Inn and The Silver Spur Bar & Grill Parking Lot  
3430 South U.S. Highway 77  
Kingsville, Texas 78363  
(IBCA sanctioned)

**\*BRISKET\*      \*PORK SPARE RIBS\*      \*1/2 CHICKEN\***

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**Cost Is \$175.00 PER TEAM – LIMITED TO FIRST 50 TEAMS**

**\$4,000 IN CASH PRIZES: 1<sup>ST</sup> \$600.00 IN EACH CATEGORY  
2<sup>ND</sup> \$400.00 IN EACH CATEGORY  
3<sup>RD</sup> \$350.00 IN EACH CATEGORY**

**TROPHIES FOR 1<sup>ST</sup> – 3<sup>RD</sup> PLACE IN EACH CATEGORY, RESERVE GRAND CHAMPION TROPHY, GRAND CHAMPION TROPHY, 4 GRAND CHAMPION BUCKLES, AND 4<sup>TH</sup> - 10<sup>TH</sup> CERTIFICATES**

**Jackpot Fajitas: \$25.00 per entry, 100% Pay Back**

**Friday – February 22, 2013, Gates open at 12:00 pm, TURN IN TIMES:**

**8:00 p.m. --- Jackpot Fajitas**

**Saturday – February 23, 2013, TURN IN TIMES:**

**1:00 p.m. ---1/2 CHICKEN    2:00 p.m. --- PORK SPARE RIBS  
3:00 p.m. --- BRISKET**

***NO ELECTRICITY or SHADE PROVIDED....COME PREPARED! SECURITY PROVIDED.***

For entry forms and information, contact Tony Gonzales at 361-455-8337 [tbone832003@yahoo.com](mailto:tbone832003@yahoo.com) or  
Sandra Guzman at 361-294-5205

Rodeway Inn (361)595-5753, Kingsville, Texas 78363. Please call for reservations, mention cook-off for  
discounted rate of **\$50.00** per night.

All profits to be used for combined law enforcement and community projects

Send entries and make payments payable to:  
Kenedy County Sheriff's Posse  
P.O. Box 10  
Sarita, Texas 78385

**3RD ANNUAL KCSP BAR-B-QUE SHOOT OUT  
BBQ COOK-OFF Registration Form  
February 22nd – 23rd, 2013**

Team Name: \_\_\_\_\_

Head Cook: \_\_\_\_\_

Phone#: \_\_\_\_\_ Email: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Team Members

\_\_\_\_\_

\_\_\_\_\_ Team Registration and Entry Fee - \$175.00

\_\_\_\_\_ Additional space -\$100.00

\*\*\*\*All spaces are on a first come, first serve basis. All spaces are approximately 30 x 30\*\*\*\*

\*\*\*\*Teams are encouraged to provide their own generators but water is available\*\*\*\*

All checks made payable to: **Kenedy County Sheriff's Posse**  
Mail Registration and Entry Fees to: Kenedy County Sheriff's Posse  
Attn: Sandra Guzman  
P.O. Box 10  
Sarita, Texas 78385

**Please check off all categories you will be participating in:**

\_\_\_\_\_ Brisket \_\_\_\_\_ Pork Spare Ribs \_\_\_\_\_ 1/2 Chicken

\_\_\_\_\_ Jackpot Fajitas, ADD \$25.00 fee to registration, may enter as many times with paid entry

We shall indemnify, defend and hold Kenedy County Sheriff's Posse, its officers, agents and employees harmless from any and all claims, suits, actions, damages, and causes of action which the KCSP Bar B Que Shootout may incur arising out of any personal injury, bodily injury, loss of life or damages to any property, or violation of any relevant federal, state, or local law or ordinance, or other cause, resulting from the following services, operations, event or use of the property authorized pursuant to the KCSP BBQ Shootout. I have read the rules of the event and agree to abide by all rules, including those of the Kenedy County Sheriff's Posse.

Head Cook Signature: \_\_\_\_\_ Print Name: \_\_\_\_\_

For more information or questions, please contact Tony Gonzales at 361-455-8337  
[tbone832003@yahoo.com](mailto:tbone832003@yahoo.com) or Sandra Guzman at 361-294-5205

## KCSP BAR B QUE SHOOTOUT RULES

1. **COOKED ON SITE** — All meats will be cooked on-site. The preparation and completion 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 in which substantial prize money and/or awards are awarded.
2. **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.
3. **ENTRIES PER PIT** —only one entry (one chief cook) will cook on a given pit. It will be the responsibility of the promoter to monitor entries. Notwithstanding, multiple entries in the same category by the same cook and multiple entries from the same piece of meat **shall not** be allowed.
4. **BBO PITS** — the Promoter will be responsible to address the type or types of pits allowed at the cook-off  
  
**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.  
  
**BYC (Backyard Cooker)** — any cooking devise by design or nature that is inherently portable and by design is intended for recreational cooking.
5. **OPEN FIRES** —no open fire or ground pits are to be used.  
  
A fire extinguisher shall be readily available.
6. **CATEGORIES**— Cook-off promoters shall advise contestants in advance of applicable meat categories and/or cuts of meats and/or types of cookers.

### The following categories are recognized:

**Beef Brisket**

**Pork Spare Ribs**

**Chicken** — one half (1/2) fully jointed domestic chicken that includes a breast, wing, thigh, and drumstick. **(NO Cornish Game Hens)**

**Jackpot** — Fajita meat other than those listed above, trays may be garnished

7. **DOUBLE NUMBER SYSTEM** - The secret, double number system will be used. This system assures a fair competition and is a fundamental tenet of the KCSP. The system 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.

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.

8. **JUDGING TRAYS** —the use of a Styrofoam tray with hinged lid and without dividers or the best readily available judging container which is approximately 8 Inches square on the bottom half. A single sheet of aluminum foil should be supplied in each tray 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** - the promoter 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, **saucers and/or liquids may not be added once put into tray. NO PUDDLING IN BOTTOM OF TRAY.**

***Recommended amounts are as follows:***

Brisket:	seven (7) full slices approximately 1/4" to 3/8" thick
Pork Spare Ribs:	seven (7) individual cut ribs (bone-in, St. Louis acceptable)
Chicken	1/2 fully jointed chicken (to include a breast, wing, thigh, and drumstick, with skin on. <b>(NO Cornish Game Hens)</b> )

***If an event has 50+ teams, it is recommended that two (2) 1/2 chickens be submitted for judging and that the brisket and pork spare rib quantities be adjusted according.***

10. **TURN-IN TIME** — Turn-in times for each category shall be pre-set. Once this time is set and/or announced no changes will be made. A turn-in window often (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.
11. **TERMS FOR DISQUALIFICATION** – After the tray has been turned in, any tray found to be in violation of the 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** — 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 Judges Area)**

13. **JUDGING QUANTITY** — Judges will assign a score from 1 to 10 for each tray sampled. 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** — announcement of winners be based on the number of 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 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** — 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 tiebreaker, followed by ribs, then chicken, and then any other category. The promoter must advertise any changes to the tie breaker decision in advance.