

SOUTH TEXAS

October 25th & 26th 2013

MUD FEST & BBQ COOKOFF

2013 South Texas Mudfest & BBQ Cookoff Registration Form

Date: October 25th and 26th

Location: South Texas Speedway
6701 Old Brownsville Road
Corpus Christi, Texas 78417

Team Name: _____

Head Cook: _____

Address of head cook: _____

City: _____ State: _____ Zip Code: _____

Phone #: _____

Email Address: _____

- | | | |
|--------------------------|---|-------|
| <input type="checkbox"/> | IBCA BBQ Cook off Entry – (If postmarked by 10/20/2013)
Include: Brisket, Chicken, Pork Spare Ribs, Margaritas, Salsa, and Chef's Choice | \$125 |
| <input type="checkbox"/> | IBCA BBQ Cook off Entry – (Additional Late Entry Fee) | \$15 |
| <input type="checkbox"/> | Margarita Competition – (only if not entering IBCA cookoff) | \$25 |
| <input type="checkbox"/> | Chefs Choice Competition – (only if not entering IBCA cookoff) | \$25 |
| <input type="checkbox"/> | Hot Sauce / Salsa Competition – (only if not entering IBCA cookoff) | \$25 |

Total Amount due (Make Checks payable to South Texas Speedway) _____

Please complete the form in its entirety and return it with Entry fees to:

(this is the mailing address not the physical address)

South Texas Speedway

11834 Elmont

Corpus Christi, Texas 78410

For additional information call Owen Pittman @ 361-548-0669

Head Cooks Signature: _____ Date: _____

SOUTH TEXAS **OCTOBER 25 & 26, 2013** **HALLOWEEN** **MUD FEST** **& BBQ COOK OFF**

Location: South Texas Speedway 6701 Old Brownsville Road Corpus Christi, Texas

General Rules:

- One Team Per Pit, Maximum 4 members per team with 1 designated head cook.
- Contestants must supply all needed equipment to compete, South Texas Mudfest and BBQ cook-off will only provide space.
- The South Texas Mudfest and BBQ Cook-off, its marketing partners, OT Promotions LLC, and sponsors will not be held liable for theft, damages, or injury.
- The cook-off manager reserves the right to make modifications to the rules and regulations as situations warrant-any modification will be relayed to all competition teams.
- All decisions by the cook-off manager and IBCA judges are final.
- Entry Deadlines: Early entry will be \$125 must be postmarked by October 20th, 2013. Entries received after October 20th will be \$140 and must be received by 4:00pm Friday October 25th.
- The Entry will automatically enter each team into the Brisket, Ribs, Chicken, Margarita, Chef's Choice, and Hot sauce competitions. Anyone wishing to enter only the Jackpot competitions ie..Margaritas, Chefs Choice and Hot Sauce there will be a \$25 entry fee.
- Move in will be October 25th, 2013 after 12 noon. Move out will be any time after the awards ceremony but everyone is welcome to stay until Sunday October 27th.
- Each team will be allocated a 30ft by 30ft space for camping, cooking, parking etc... Please try to stay within the boundaries of your given space.
- There are no hook ups so please bring your own generator and water.
- The provided space will be grass so feel free to drive stakes of any kind, do not dump anything in the grass please.
- There will be trash cans and dumpsters provided please keep your area clean and throw all trash away in dumpster.
- Alcohol will be allowed to be brought onto the property; we will also sell beer if you prefer to support the cook-off. No minors drinking allowed.

- Pets will be allowed but must be on a leash at all times, no aggressive breeds allowed, if the animal becomes a problem you will be asked to remove the animal.
- Golf Carts, ATV's, bicycles etc. will be allowed but must be kept to a decent speed, if management feels anyone is abusing this privilege they will be asked to leave.
- Music within your provided space is allowed but must be reasonable. Excessive loud music disturbing other teams will not be tolerated. No music will be allowed while the live music is on stage or the award ceremony is taking place.
- There will be a Nightly Curfew enforced. Each night music must be off and noise reduced to a minimum by 12:00 midnight. Does not mean you can't be cooking or associating with people just need noise reduced for those that might be trying to sleep.

Payout:

1st place Brisket, Chicken, and Ribs - \$500 plus Free entry into 2014 Cook-off per category.

2nd place Brisket, Chicken, and Ribs - \$300 per category

3rd place Brisket, Chicken, and Ribs - \$200 per category

4th – 10th place Brisket, Chicken, and Ribs – will receive awards

Jackpot Categories will pay 1st-\$150, 2nd-\$100, 3rd- \$50

- Grand Champion - \$800 plus 2 season tickets to South Texas Speedway for 2014 (\$400 value)
- Reserve Champion - \$300 plus 2 Season tickets to South Texas Speedway for 2014 (\$400 value)

Cooking / Judging Rules:

IBCA Rules Apply

Overall Grand and Reserve Champion winners will be based only on the 3 IBCA meat categories, Brisket, Chicken, and Pork Spare Ribs. In the event of a tie for Grand or Reserve Champion the Brisket categories will be used as the tie breaker.

Inspection of meat will be between 6 and 7pm on Friday October 25th, 2013.

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 designated time limits.

All cooking must be done over a wood fire.

Turn-in times are tentative but should be close to this:

Friday October 25th

Margaritas – 7:30pm

Hot Sauce / salsa – 8:00pm

Chef's Choice – 8:30pm

Saturday October 26th

Chicken – 12:00pm

Pork Spare Ribs – 1:30pm

Brisket – 3:00pm

The Head Cooks meeting will take place Friday Night October 25th at 7:30pm.
No garnish or sauce is allowed in the tray at turn in. Meats may be cooked with sauce or other liquids but once cooking is complete no adding sauce or liquid to the judging tray.

Tray content requirements:

Brisket – Seven (7) full slices approximately ¼” to 3/8” thick

Pork Spare Ribs – Seven (7) individual ribs (bone in - may be St. Louis cut)

Chicken – ½ fully jointed chicken (to include breast, wing tip, thigh, and drumstick, skin on) no Cornish hens.

Margarita – one (1) 16oz cup full may be frozen or on the rocks (cup will be provided)

Chefs Choice – Seven (7) individual pieces, garnish allowed in the container.

Hot Sauce / Salsa – One (1) 16oz cup full (cup will be provided)

Chef's Choice can be any food cooked on a Bar-B-Que Pit with a wood fire.