



**10.5.13**

**Team Information**

Team Name: \_\_\_\_\_ Contact Person: \_\_\_\_\_

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

Mailing Address: \_\_\_\_\_ City: \_\_\_\_\_ Zip \_\_\_\_\_

**Entry Information**

- **Entry fee is \$65.** The fee covers your BBQ site & competition fees. 90% pay out for 1<sup>st</sup> – 3<sup>rd</sup> places in each category.
- The competition will follow **IBCA Rules and Regulations** in one category: ribs.
- **Electricity & Water:** None available.
- **Dump Station** is available at departure.
- **Cook Sites** assigned based on need/availability upon arrival. We try to accommodate space requests.
- Complete **rules, information and updates** about the competition, <http://mainstreet.rockwall.com>

**Competition Categories:** *Please check one or more boxes*

- Pork Spare Ribs (St. Louis Cut Acceptable)
- Baby Back Ribs
- Country Style Ribs

**People's Choice:**  Check here if you will participate in the People's Choice Competition

A 15-20 lb. bag of chicken wings will be distributed. Attendees visit participating cook-sites and exchange tickets for wings and vote for their favorite. Wings must be ready for tasting by 11:00 AM. Winner of the People's Choice contest are announced at the awards ceremony. This was very popular last year and we are glad to bring it back to this year's event.

**Check In:**  6PM - 9PM Friday evening (courtesy patrols are made overnight)  
 6AM - 8AM Saturday morning

Check all that apply and provide dimensions. This helps us when mapping out the cook sites. **No RV's.**

**Trailer/Cooker** length/depth \_\_\_\_\_

Special requests or special needs: \_\_\_\_\_

Send completed registration form and payment (payable to City of Rockwall MS) to:  
City of Rockwall Main Street  
385 S. Goliad  
Rockwall, TX 75087

**Agreement**

In consideration of acceptance of this entry, I the undersigned, intending to be legally bound, waive and release any and all rights and claims for damages I may have against the Rockwall Main Street BBQ Cook-Off organizers and sponsors, the City of Rockwall, or any individual or group responsible for the organization or management of the Rockwall Rib Rub BBQ Cook-Off. I hereby grant permission for the Rockwall Rib Rub to use any photographs from this event for any legitimate purpose. I agree to abide by the rules and regulations of the Rockwall Rib Rub BBQ Cook-Off.

Signature of Head Cook: \_\_\_\_\_ Date: \_\_\_\_\_

**Questions?** Contact Bethany Golden, Manager at [bgolden@rockwall.com](mailto:bgolden@rockwall.com) or 972.772.6400. Fax 972.771.7762



## RULES & GENERAL INFORMATION

### CHECK IN & SET-UP:

1. Two check-in options are provided for BBQ competitors, Friday night check-in (between 6pm and 10pm) or Saturday morning check-in (between 5am and 7am). RV's are not allowed in the cook-off area Friday night or Saturday. For Friday night check-in, roads will be closed and police will patrol the area periodically throughout the overnight hours.
2. Friday night check-in/Saturday morning check-in is staged at E. Kaufman and N. Fannin streets. An event staff will direct you to your cook site. Teams will set up on the west side of the square and work back towards the east. If you wish to be set up near a fellow competitor please arrive at the same time, it's extremely difficult to fill in gaps due to the location of the event.
3. After you have unloaded your cooker/supplies at your cook site you may park your vehicle/trailer in a designated city parking lot. Please plan to unload, park and return to complete set up. Parking lots are located near the cook-off area; a map of parking areas will be provided to competitors. Do not park in front of downtown businesses or in their parking lots, they are reserved for their patrons. Please provide the dimensions of your pit/area on the entry form so that event coordinators can plan accordingly.
4. Teams must provide their own tables, chairs and tents. Water will be available at a central location however no electricity is available. Each team will be assigned a cooking site.
5. All meat is subject to inspection. Teams may begin cooking once checked in on Saturday morning.
6. **Head cooks meeting is scheduled for 8:30AM**, Saturday on the square. Exact location will be provided upon check-in.

### COOK-OFF AREA:

1. Fires must be charcoal, wood or wood substance. No electric or gas grills used for the IBCA sanctioned Rib Rub Competition. Contestants must supply all needed equipment and supplies. Contestants must take all precautions necessary to prevent fire hazards. All fires must be contained in a suitable manner. Contestants may be disqualified if precautionary measures are not followed or unsafe conditions exist. ***All teams must have a fire extinguisher at their cook-site.***
2. Contestants may use trash receptacles placed throughout the cooking area for their wastes. Contestants are not to move trash receptacles into their cooking site for private use.
3. The head cook is responsible for the conduct of the team. No more than 5 cooks per team please.
4. No glass bottles permitted.
5. Teams are encouraged to embellish the cook-off area with signs, banners, unique items, etc. A cash award will be presented for best showmanship.

6. Teams competing in *People's Choice* category must provide a hand washing station and a 3 compartment wash area. Examples of both are provided on the website. Up to three teams are allowed to share a hand wash station and a 3 compartment wash area.
7. Teams competing in *People's Choice* will be provided with non-frozen chicken wings no later than 8:30AM Saturday morning. All teams will be provided with the same quantity of meat and are asked to prepare the wings by 11am when tickets will be sold to the public. Wings may be prepared on gas/electric/charcoal grills, no frying please.

**GENERAL GUIDELINES FOR COOKING MEAT:**

1. Competition meat cannot be seasoned, marinated or on the pit before the official start time. No precooked, pre-boiled or pre-marinated meats.
2. A \$65 entry fee is required for one or all meat categories: pork spare ribs (St. Louis cut is acceptable), baby back ribs and country style ribs. .
3. All cook-off areas must be cleaned and vacated by 8PM, Saturday. As a courtesy to other teams, please don't disassemble and leave before all entries have been judged and awards have been presented.

**JUDGING – IBCA WILL BE JUDGING THE COMPETITION:**

1. IBCA requires the secret, double number system be used. This system assures fair competition and is a fundamental tenet of IBCA. Two tickets bearing the same number are 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 cook for retention after signing. Winning numbers are not revealed until time to announce each place in each category. At that time the secret numbers attached to the tray will be removed and announced.
2. Judging trays are 8 inch square non-dived Styrofoam with a hinged lid and an additional single sheet of aluminum foil and are provided at the head cook's meeting at 8:30AM.
3. Upon delivery to judges the meat will not be covered with garnish or sauce. Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces and/or liquids cannot be added once put into tray.
4. Meat is judged on aroma, appearance, texture and taste and is judged on its own merit and not compared to any other meats.
5. Teams are not permitted to sell barbecue to the public. *Teams competing in People's Choice category are able to accept tickets for chicken wings.*
6. Turn in times and quantities are as follows:

Baby Back Ribs	1:30 PM	7 full individual cut ribs (bone in)
Pork Spare Ribs	2:30 PM	7 full individual cut ribs (bone in)
Country Style Ribs	3:30 PM	7 full individual cut ribs (bone in)

7. All judging trays shall be free of markings; marked trays are subject to disqualification.
8. Results for each category will be announced between 5:30 and 6:00PM.

9. Trophies and prize money will be awarded for 1<sup>st</sup> – 3<sup>rd</sup> places in the meat categories. Top ten entries will be announced in each category. A grand champion will be named. Awards will also be given for best showmanship and the *People's Choice chicken wing contest*.

### **PEOPLE'S CHOICE CATEGORY (NEW):**

1. Competitors are encouraged to sign up for the People's Choice competition.
2. Non-frozen chicken wings will be provided to teams Saturday morning by 8:30AM. All cooks will be provided the same quantity of wings.
3. The wings are provided to cooks at no cost. The cooks are asked to prepare the wings to the best of their abilities for the public judging portion of the contest. Fryers are not allowed.
4. Wings must be ready for public tasting/judging by 11AM.
5. The public purchases 5 tickets from event coordinators and they will exchange a ticket for a wing from participating cooks. When the public purchases 5 tickets they'll also receive 1 special ticket they may place at their favorite wing stop.
6. Containers for ticket collection will be provided to participating teams.
7. Each participating cook's site will be provided a ribbon/balloon/etc to signify the team is participating in People's Choice as well as collection boxes. Once your team is out of wings, ribbon/balloon/etc will be removed indicating to the public that the team is out of wings. Event organizers will come around and collect the ticket boxes around 2pm.
8. Individual health permits are not required for participation in People's Choice category.
9. Hand washing stations and 3 compartment wash containers must be used; up to 3 teams may share stations. Examples below.



10. The team with the most tickets at the end of the day is the winner of People's Choice.

11. The winning team will be announced at the awards ceremony at 5:30PM.
12. People's Choice is meant to be fun and visitors really enjoy interacting with the BBQ teams. This is a good way to engage the public and garner support for this event. We hope that you will consider signing up.