



Cinco de Mayo BBQ Cook Off
 (Formerly the Spring Break)
MAY 6 & 7, 2016

Location: 1902 W Corpus Christi St, Beeville, Tx
 (Behind Salinas Auto Repair)

HEAD COOK NAME: _____ PHONE: _____
 TEAM NAME: _____
 ADDRESS: _____
 CITY: _____ ST: _____ ZIP: _____
 EMAIL: _____

CATEGORIES:



Brisket



Chicken



Pork Spare Ribs

JACKPOT: BEANS, FAJITAS, MARGARITAS & LITTLE COOKS EVENT

ENTRY FEE: \$150.00/team

JACKPOT ENTRIES: \$20.00

**** FIRST PAY FIRST RESERVE BASIS****

Makes checks payable to & mail entry Forms to:

Rose Simola
 c/o Rockin R Cinco de Mayo Cook Off
 2306 Old Houston Hwy
 Beeville, Texas 78102

Head Cook _____ DATE: _____

Questions please contact:

Ruben Cuellar – 361-392-3112

Email: Rockinr_cc@yahoo.com

Rose Simola - 832 788 6974

Email: roses@idworld.net

Reba Beard - 361 343 2362

Email: rebab1987@gmail.com

ROCKIN' "R" CINCO DE MAYO BBQ COOK OFF RULES:

1. One Team per space –1 designated head cook
2. 2 Vehicle limit per space and must fit within designated space area.
3. Contestants must supply all needed equipment to compete, Promoters will only provide space.
4. Contestants must have a fire extinguisher on their set up
5. Rockin "R" or the cook off promoters, their marketing partners, and property owners will not be held liable for theft, damages or injury.
6. The cook off promoter reserves the right to make modifications to the rules and regulations as situations warrant, and any modification will be relayed to all competition teams.
7. All decisions by the cook off promoter and IBCA judges are final.
8. Entry deadline for this year's event will be April 25, 2016 – No exceptions.
9. Checks should be made payable to: Rose Simola, memo field: c/o Rockin "R" Cinco de Mayo

**Mail completed entries to: Rockin "R" Cinco De Mayo BBQ Cook Off
2306 Old Houston Hwy
Beeville, TX 78102**

10. Move in will be anytime on Thursday, May 5th. Move out will be any time after the awards ceremony, but everyone is welcome to stay until Sunday, May 7, 2016. **NO ONE WILL BE ALLOWED TO EXIT THE FRONT GATE ONCE AWARDS HAVE STARTED.**
11. Each team will be allocated a 30 ft by 30 ft space. Please stay within the boundaries of your assigned space.
12. No water on premises. - No electric hook ups, so please bring your own water & generator.
13. The provided space will be grass so please feel free to drive stakes of any kind. Do not dump anything in the grass please – No ground fires allowed.
14. There will be trash cans provided, please keep your area clean and throw all trash away in the provided cans. We will have folks picking up the trash throughout the cook off. Please feel free to ask for trash bags.
15. Pets will be allowed, but **MUST** be on a leash at all times. No aggressive breeds allowed. If your pet becomes a problem you will be asked to remove the animal. No pets in the judging area.
16. Golf Carts, ATV's etc will be allowed but must be kept to a decent speed. If promoters feel anyone is abusing this privilege they will be asked to leave.
17. Music within your provided space is allowed but must be kept to a reasonable volume. Excessive loud music disturbing other teams will not be tolerated. No music will be allowed while the award ceremony is taking place.
18. There will be a nightly curfew enforced. All music must be turned off or reduced to a minimum after 12:00 midnight. This does not mean you can't keep cooking or associating with people, just keep the noise reduced for those that might be trying to sleep.
19. There will be **ZERO** tolerance of drunk and/or disorderly conduct by team members. (Includes nudity, lewdness and any form of vulgarity) Head Cooks will be held responsible for the conduct of their team members and abuse of this privilege will result in entire team being asked to pack up and leave the premises immediately as well as being banned from all future events. Please conduct yourself accordingly.

The Head Cooks meeting will take place on Friday, May 6, 2016 @ 7 pm in the saloon at the front gate.

Turn In requirements:

IBCA Rules Apply. (Copies are available on line at www.ibca.org as well as at the head cooks meeting.)

Brisket – Nine (9) full uniform slices - recommended 1/4 -3/8" thick

Pork Spare Ribs – Nine (9) individual pork spare ribs (bone in – may be St Louis Cut) no baby backs

Chicken – 2 fully jointed chicken halves (to include breast, wing tip, thigh and drumstick, skin on)

Beans – One (1) 16 oz cup full – nothing bigger than a bean in the cup

Fajitas – Cooked on site – BEEF – May garnish

Margarita – May be garnished – glass will be provided at time of tray pickup.

PAYOUT: (Based on team participation and subject to increase w/donations!)

**Trophies and Cash Prizes for 1st through 5th in each Meat Category
Certificates for 6th through 10th.**

**Jackpot Categories: (Based on # of entries and subject to change)
1st Place – 50% - 2nd Place – 30% - 3rd Place – 20%**

**Grand Champion: Money and prizes as well as entry into the 2017 Cook Off
Reserve Grand Champion: Money and prizes plus entry into the 2017 Cook Off**

Please direct any questions to: (text messages please)

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