

# Texas Cook 'Em

HIGH STEAKS IN  
**EDINBURG**



# BBQ

COOKOFF

# \$20,000

to be awarded

**Brisket**  
**Pork Spare Ribs**  
**Chicken**  
**Rib-Eye**

# July

1st & 2nd

Sanctioned by

**STEAK**  
CHALLENGE



**Live Music • Vendors • Fireworks • Kiddie Rides**



[www.edinburg.com](http://www.edinburg.com)

Edinburg Municipal Park

714 Raul Longoria Rd. • Edinburg, Texas 78539

(956) 383-4974 • (800) 800-7214

11<sup>th</sup> Annual

# Texas Cook 'Em

HIGH STEAKS IN  
**EDINBURG**

July 1<sup>st</sup> & 2<sup>nd</sup>, 2016  
Edinburg Municipal Park  
714 Raul Longoria Rd.  
Edinburg, TX  
Sanctioned by



**\$20,000 IN CASH AND TROPHIES**  
\$200.00 ENTRY FEE (Includes IBCA & Steak categories)  
\$100.00 ENTRY FEE (If interested in Steak Only)\*

*Grand Champion will be invited to compete at the American Royal in October of 2016 in Kansas City Missouri alongside the best of the best in the competitive barbecue circuit.*

*Steak Champion will be invited to compete at the SCA US Steak Championship in October of 2016 in Ft. Worth to compete with the best steak grillers in the circuit.*





## Texas Cook'Em High Steaks in Edinburg - 2016 Official Entry Form (Please Print)

Official Team Name: \_\_\_\_\_ Head Cook: \_\_\_\_\_

Address City/ State/ Zip: \_\_\_\_\_

Phone: \_\_\_\_\_ Email (REQUIRED): \_\_\_\_\_

Team Members:

1.) \_\_\_\_\_ 2.) \_\_\_\_\_

3.) \_\_\_\_\_ 4.) \_\_\_\_\_

Head Cook (Signature): \_\_\_\_\_

*I have read and fully understand the rules and regulations mentioned below for this event.*

### \*\*\*REQUIRED (for planning purposes)\*\*\*

Size of Pit: Length \_\_\_\_\_ Width \_\_\_\_\_

Size of RV (If applicable): Length \_\_\_\_\_ Width \_\_\_\_\_ \*RV must fit in 30 x 30 space

**(\$200 IBCA & Steak Entry - 30 x 30 space available for teams)**

**(\$100 Steak Entry Only- 10 x 15 space available for teams)\***

*The Edinburg Chamber of Commerce reserves the right to refuse special requests.*

### Electricity will NOT be provided

### ENTRY AND PAYMENT DEADLINE: June 24<sup>th</sup>, 2016

Categories: (Please check categories you will be participating in)

☐ Ribeye Steak 1" thick (SCA Sanctioning)

☐ ½ Chicken (IBCA)

☐ Pork spare ribs (IBCA)

☐ Brisket (IBCA)

#### Mail entry form to:

Edinburg Chamber of Commerce  
602 W. University Dr.  
Edinburg, TX 78539

#### Email entry form to:

marketing@edinburg.com

### -Promotional Entry (If Entry is turned in by Friday, May 27<sup>th</sup>, 2016)

*Note: You will be entered in a raffle with a chance to win 1 of 5 \$100 Gift cards giveaways.*

***-\$100.00 STEAK ONLY Entry Deadline must be received by Friday, June 24<sup>th</sup>, 2016***

***-\$200.00 Entry Deadline must be received by Friday, June 24<sup>th</sup>, 2016***

-An additional \$100 to sell your own **FOOD ONLY/ NO BEVERAGES** from your cooking booth (regulations apply). Cooks must provide visible signage to be placed in their cooking perimeter and a food inspection permit must be obtained in advance from the City of Edinburg. City of Edinburg Office is located at 415 W. University Dr. or please call 956-388-8203 for more information.

Amount Enclosed: \$ \_\_\_\_\_ (Make checks payable to Edinburg Chamber of Commerce)

Payment Method (Please Check): ☐ Cash ☐ CK# \_\_\_\_\_  
☐ Money Order# \_\_\_\_\_ ☐ Credit Card (Visa/MC/ Discover)

Cardholder Name: \_\_\_\_\_

Credit Card Number: \_\_\_\_\_

Expiration Date: \_\_\_\_\_ CV2 (3 digit number on back of Visa/MC) \_\_\_\_\_

***Notes: Payments accepted over the phone at 956-383-4974.***

Cardholder Signature: \_\_\_\_\_

By signing this form you authorize the Edinburg Chamber of Commerce to debit your account for the amount indicated on or after the indicated date. This is permission for a single transaction only, and does not provide authorization for any additional unrelated debits or credits to your account.

❖ **Set up date will be at Friday July 1<sup>st</sup>, 2016 from 7am-7pm**

❖ **Mandatory head cooks meeting 8:00am Saturday, July 2<sup>nd</sup>, 2016**

❖ **All teams will receive an entry packet**

For more information please contact the Edinburg Chamber of Commerce at 956-383-4974 or visit [www.edinburg.com](http://www.edinburg.com)

### Office use only:

Payment method \_\_\_\_\_ Date Paid \_\_\_\_/\_\_\_\_/\_\_\_\_ Space number \_\_\_\_\_

**Submit this form**

# IBCA and SCA Rules

1. Teams will consist of (1) one head cook and (4) four team members. Each team must have and cook on their own pit.
2. Fires must be wood or wood substance (charcoal). BBQ pits may include gas or electricity to use to start natural fiber substances to complete cooking.
3. Holes or open pits are not permitted. Fires may not be built on the ground. **EACH TEAM MUST BRING/PROVIDE A FIRE EXTINGUISHER.**
4. Props, trailers, motor home vehicles, tents and other equipment may not exceed the boundary of the contestants' assigned space. In this event the space is 30'x30'.
5. Cook's meeting will be held on Saturday July 2<sup>nd</sup>, 2016 at 8:00 am at the Judging Tent. Head cooks MUST attend. **Entry is \$200.00 for all four categories. If entry is turned in by Friday May 27<sup>th</sup>, 2016, team will be entered in a drawing for a chance to win 1 of 5 \$100 Gift Card giveaways. Entry deadline is Friday, July 24<sup>th</sup>, 2016.**

Must participate in ALL four categories to be eligible for Texas Cook'Em Overall Grand Champion cook off winner.

<b>Brisket -</b>	seven (9) full slices recommended 1/4" to 3/8" thick
<b>Pork Spare Ribs-</b>	seven (9) individual cut ribs (bone-in) No Baby Back Ribs
<b>Chicken-</b>	two (2) 1/2 fully jointed (to include wing, breast, leg, and thigh)
<b>Rib-Eye Steak-</b>	(1) Rib-eye steak (Please see SCA Sanctioning Rules)

***BASED ON NUMBER OF COOKS, TURN-IN QUANTITIES ARE SUBJECT TO CHANGE.***

***ALL JUDGING WILL BE DONE IN ACCORDANCE WITH IBCA and SCA RULES.***

6. It is the responsibility of the contestants to see that the contest area is kept clean and that the area is cleaned 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. It is imperative that cleanup be thorough. Any space left in disarray or with loose or bundled trash, other than at trash containers, will disqualify the team from future participation in sanctioned events or other Texas Cook'em events. Clean up must be completed by 9:00 am on July 3<sup>rd</sup>, 2016. **No pets allowed only service animals.**
7. **Excessive use of alcoholic beverages may be grounds for disqualification. Under no circumstances are alcoholic beverages to be distributed to minors. Each team must monitor its own area when it pertains to minors.**
8. No alcohol, goods or food sales are permitted to the general public by anyone except those authorized by the event chairperson's. Please see rule #19
9. **No extra vehicles shall be allowed in the pit area once pit is set up.** Each team will receive one parking permit. For safety reasons, no vehicles will be allowed in the cooking areas unless it fits in your space 30x30 and **CANNOT** be removed until entire event is over. Shuttle carts/vehicles will be provided to move supplies for the teams.
10. Each team must provide drip pans or diaper the pit being used.
11. IBCA Category turn-ins will be two hours apart.
12. All meat must be raw. No pre-marinating prior to the start of the cook-off. Texas Cook'Em organizers will advise contestants of official start time. **(MEAT IS SUBJECT TO INSPECTION).**
13. There is a 10 minute window before and after stated turn-in times. If you have any questions, ask at the cook's meeting.
14. Each team is responsible for providing (1) one tasting judge if needed. This person must be at least 18 years of age, must not be intoxicated and cannot be the chief cook.
15. Texas Cook'Em organizers, the Edinburg Chamber of Commerce, the Edinburg Economic Development, the City of Edinburg and cook-off officials will not be held responsible for any accidents, theft or mishaps.
16. International Barbeque Cookers Association (IBCA) and Steak Cook-off Association judging rules are available at the cook's meeting.
17. Garbage cans will be provided, so please ensure that they are not packed full. Trash pick-up will be provided. Upon check out each team is required to place excess trash debris, etc., in the dumpsters provided.
18. Spaces are awarded by first right of refusal (Last year Participants), follow by first come-first serve basis so register early to ensure your space. Register before the deadline June 26<sup>th</sup> to keep your reserved space. We try to accommodate all requests.

(As per the IBCA rules and By-Laws)

19. **COOKED ON SITE** – All meats will be cooked on-site, as defined in the **IBCA** By-Laws without pre-cooking or marinating. Random inspections may be performed to assure that meat is not prepared prior to the official start of competition as defined by the promoter.
20. **SANITATION** - Cooks are to prepare and cook in a sanitary manner. 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.
21. **ENTRIES PER PIT** - IBCA recognizes only one entry (one chief cook) will cook on a given pit. It will be the responsibility of the Texas Cook'Em organizers 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, contestants must be at least 18 years of age to participate for cash prizes.
22. **BBQ PITS** – Texas Cook'Em specifies the types of BBQ Pits, as defined in the By-Laws of the **IBCA**, allowed during any sanctioned cook-off. Texas Cook'Em authorizes any:

**PIT** - Any commercial or homemade, trailer or untrailer, 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.
23. **OPEN FIRES** - **IBCA** further recognizes that open fire, ground pits are prohibited. It is in the interest of safety, a barrier shall be placed around said open fire pit. A fire extinguisher shall be readily available.
24. **DOUBLE NUMBER SYSTEM** – A secret, double number system will be used. This system assures a fair competition and is a fundamental tenet of the IBCA. The system requires that two tickets bearing the same number be utilized, one firmly attached to the top of judging tray in a manner which hides the number and the other ticket easily removed by the cook for retention. 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.
25. **JUDGING TRAYS** – **Texas Cook'Em** will use 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. (i.e. Dart 95HT1) 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.
26. **JUDGING TRAY CONTENTS** - **IBCA** requires that promoter and/or Head Judge advise all cooks of the exact quantities and cuts of meats 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 true quality of the cooked meats. Meats may be cooked with sauces, but once the cooking is complete, sauces **cannot** be added before the meat is placed in the judging tray.
27. **TURN-IN TIME** - Turn-in times for each category shall be pre-set and be announced at head cooks meeting. Once this time is set and/or announced no changes will be made. A turn-in window of ten (10) minutes before and after the set turn-in times will be recognized. Judging trays received after that time will not be accepted for judging. (please see turn in times)
28. **JUDGES** - A minimum of five (5) judges per table will be utilized during initial judging. Subsequent levels of judging will utilize a minimum of seven (7) or a maximum of nine (9) judges per table. **HEAD COOKS** are prohibited to participate as judges.
29. **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.
30. **ANNOUNCING WINNERS** - Announcements of winners will be based on the number of competitors in each category. (Example: Cook-off with ten (10) or more entries announces the top ten (10) plus final table (numbers only). It is recommended that more than one person verify the ticket 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.
31. **PRIZES** - **IBCA** states that a Grand Champion and Reserve Grand Champion will be named at every cook-off. In the event of a tie for Grand Champion, brisket will be the first tie breaker, followed by ribs, then chicken, and then by any other

category. Texas Cook'Em will advertise any changes to the tie breaker decision in advance. Texas Cook'Em will also award an Overall Champion(Must cook all 4 meats).

### **SCA- STEAK COOKING RULES**

1. Cook teams may cook on Gas Grills, Charcoal Grills or Wood Grills.
2. Each team needs to cook on a separate fire source with the following exception: Trailers that have multiple grills or large grills that are totally divided are allowed as long as each cooker has their own fire source.
3. **The Cook-off organizer/sponsor will provide all the rib-eye steaks. Teams are to provide ice chests for steak storage. NO other rib-eye steak is to be present at the cook site other than the rib-eyes given to you. If any other rib-eye steaks are found in your cook site, your team will be disqualified.**
4. Steak selection will be in the order you sign up for the event. During steak selection cookers will point to the two steaks they want, cookers may not touch the steaks. They will be given a 30 second period to pick their steaks or two will be chosen for them.
5. Each team is required to have some type of fire extinguishing device in their cook site.
6. Steaks may not be removed from your numbered cooking area except to turn in your entry. Any violation of this will result in immediate team disqualification from the competition.
7. Steaks will be judged with regard to Taste, Texture, Appearance, Doneness and Overall Impression.
8. Steaks should be cooked Medium (warm pink center).
9. Steaks may be lightly trimmed before, but not after, cooking
10. This event will be judged by a panel of judges and will be in a "blind judging" format.
11. Competition steaks must be submitted in the provided boxes. Steaks may not be marked in any way with the exception of grill marks. No garnish is allowed. Steaks must be turned in whole and uncut.
12. Turn in times will be announced at cooks meeting. Steaks turned in after the deadline will NOT be judged.
13. Taste is the first tie breaker and doneness is the second tie breaker.
14. The foil disk provided must stay in the box under the steak.

### **"VIP" Contest Rules: THERE IS NO NEED TO SIGN UP; EVERYONE IS AUTOMATICALLY ENTERED!**

Winners are based on the total number of points earned by each team via the following criteria:

1. Atmosphere and Theme – 50 pts: The party's overall central theme is one of the most important aspects. Along with the theme, the people are an integral part as the atmosphere must be lively and entertaining.
2. The Party – 50 pts: The party must be full of energy, long lasting and add to "Texas Cook'em" flavor.

These categories are completely subjective and are up to the judges. Parties will be judged on July 2<sup>nd</sup> during the event, and the announcement will be made on the grounds. \$200 will be awarded!

### **\$\$ 2016 Prize Money Payouts \$\$**

Individual Category Prize Money				
	Ribeye Steak	Chicken	Ribs	Brisket
1	\$2,000.00	\$1,000.00	\$1,000.00	\$1,000.00
2	\$1,500.00	\$800.00	\$800.00	\$800.00
3	\$1,000.00	\$600.00	\$600.00	\$600.00
4	\$500.00	\$400.00	\$400.00	\$400.00
5	\$300.00	\$200.00	\$200.00	\$200.00
6	\$100.00	\$100.00	\$100.00	\$100.00
7	\$100.00	\$100.00	\$100.00	\$100.00
8	\$100.00	\$100.00	\$100.00	\$100.00
9	\$100.00	\$100.00	\$100.00	\$100.00
10	\$100.00	\$100.00	\$100.00	\$100.00
	\$5,800.00	\$3,500.00	\$3,500.00	\$3,500.00
	Total:			\$16,300.00
VIP Award				\$200.00
Overall Champion Prize Money				
IBCA Reserve Champion				\$500.00
IBCA Grand Champion				\$1,000.00
Texas Cook'Em: High Steaks in Edinburg Overall Champion				\$2,000.00
Total Money Awarded				\$20,000.00

### **Important Times (Saturday)**

Cooks Meeting	8:00 am
<b>Steak Selection</b>	<b>8:30 am</b>
Chicken	11:00 am
Ribs	1:00 pm
<b>Steak</b>	<b>2:00 pm</b>
Brisket	3:00 pm
KIDS Q	TBD
Awards	6:00 pm

**Note: Times may be subject to change**

**Texas Cook'Em will be held at:**  
**Edinburg Municipal Park**  
**714 Raul Longoria Rd.**  
**Edinburg, Texas 78539**