



City of Alamo  
Watermelon Festival  
& BBQ Competition  
(Sanctioned by IBCA)

May 12<sup>th</sup> - 13<sup>th</sup>, 2017  
Downtown Central Park  
Alamo, Texas

For office use only

Date \_\_\_\_\_

Amount \_\_\_\_\_

Cash/Check \_\_\_\_\_

Receipt # \_\_\_\_\_

Staff \_\_\_\_\_

Entry Form

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

Team Captain: \_\_\_\_\_

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

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

Phone: \_\_\_\_\_ Cell # \_\_\_\_\_

E-mail: \_\_\_\_\_

**\$6,000 in Cash & Prizes for IBCA categories, paying 1<sup>st</sup> thru 10<sup>th</sup> place  
Grand Champion \$600 & Reserve Grand Champion \$300**

Entry Fee: \$ 200.00 per team.

**IBCA Categories: Brisket \_\_\_\_\_ Pork Spare Ribs \_\_\_\_\_  $\frac{1}{2}$  Chicken \_\_\_\_\_**

**Jackpot Categories \$20 each: \_\_\_\_\_ Pan de Campo \_\_\_\_\_ Fajitas**

Paying out 1<sup>st</sup> thru 3<sup>rd</sup> on jackpots.

Pre-registration for the event is recommended. **The event is limited to the first 36 teams that register.** This enters each team in all three categories. All checks should be made payable to City of Alamo.

Waiver of Liability

In consideration of accepting this entry, I the undersigned recognize that I will assume all risks that may arise from participation in this event. I also hereby waive any claims against the City of Alamo, Watermelon Committee and all others associated with this contest from any injuries or loss that may occur. Further, I grant full permission to the City of Alamo or any of their agents to use any photographs, video recordings or any other records of the event for any legitimate purposes.

Signature of Chief Cook: \_\_\_\_\_ Date: \_\_\_\_\_

# City of Alamo

## Watermelon Festival BBQ Competition Rules

**FOR COMPLETE LIST OF IBCA RULES, GO TO [www.ibcabbq.org](http://www.ibcabbq.org)  
RULES AND REGULATIONS**

This event is sponsored by the City of Alamo with all the rules for judging as written by that organization and IBCA.

**TEAMS:** A team will consist of a Chief Cook and assistants if needed. The Chief Cook will be held responsible for the conduct of the team. **Quiet time is from 1:00 am to 7:00 am Saturday** and only moderate amplification during the day. Excessive use of alcoholic beverages, as well as disruptive behavior and or improper conduct, will be grounds for disqualification. **Each team will receive one (1) parking permit;** this permit must be displayed on windshield of vehicle. For safety reasons only one vehicle will be allowed within the cooking site. All other vehicles must be parked outside of the cook-off area. No vehicles will be allowed in or out of the cook-off area after 8:00 am Saturday morning. This is to keep from overcrowding and to allow easy access for Fire and EMS. Move out time will be **after** 6:00 pm.

**COOKS MEETING:** A Mandatory Head Cooks meeting will be held Saturday morning at 8:00 a.m.

**COOKED ON SITE:** No pre-seasoning or pre-cooking allowed. All preparation of entries can begin after meat has been inspected by the promoter. Contestants must supply all needed equipment and supplies. There must be at least one (1) fire extinguisher per pit on site provided by the cook team.

**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. During and after the event we ask that trash be placed in the provided cans and dumpsters.

**ENTRIES PER PIT:** IBCA recognizes only one entry (one Chief Cook) will cook on a given pit. It will be the responsibility of the promoters to monitor entries. Multiple entries in the same IBCA category by the same cook and/or multiple entries from the same piece of meat **shall not** be allowed. These are all grounds for disqualification.

**BBQ PITS:** All fires must be in containers, not on the ground.

**OPEN GROUND FIRES: NO OPEN/GROUND FIRES ARE PERMITTED!**

**CATEGORIES:**

**Brisket** nine (9) full slices, recommended 1/4" to 3/8" thick. Blocking brisket ends is allowed. The fat cap may be trimmed or cut away before the slices are placed into the tray.

**Pork Spare Ribs** nine (9) individual cut ribs (bone in) (St. Louis Cut acceptable) Ribs must be placed in the tray TOP side up lying parallel to the hinge.

**Chicken** two (2) separate 1/2 fully jointed chicken (to include breast, wing with tip (visible not tucked under), thigh and drumstick. SKIN ON (No Cornish Game Hens)

**Pan De Campo:** 1 Bread, traditional cowboy bread (no garnishments, no sweet bread)

**Fajitas:** approximately one pound sliced

Barbeque will be judged on Aroma, Appearance, Color, Taste and Overall Impression. Judging will be under the direction of an **IBCA Head Judge. THE DECISIONS OF THE JUDGES ARE FINAL.**

**TURN IN TIMES:** – Once this time is set and/or announced at the Head Cooks meeting no change will be made. A turn-in window of ten (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. Ten minutes and one second is considered after the set turn-in time.

**PRIZES:** IBCA states that a Grand Champion 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.

No pets allowed. No skateboards, tricycles, bicycles, motorcycles, mopeds, three wheelers, four wheelers, or golf carts will be permitted inside the gates, with the exception of those used by Officials of the City of Alamo and handicapped individuals who have made arrangements with promoter prior to event.

The City of Alamo nor the Sponsors of this event will be held responsible for any theft or damage of property or bodily injury. The City of Alamo reserves the right to adjust regulations as situations warrant.

I acknowledge that I have read and fully understand the rules and regulations of the Watermelon Festival BBQ Competition Event.

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Chief Cook/Team Captain Signature      Date