



Our 5th Carnivore Cookoff will be held May 1-2, 2015 at the Knights of Columbus #6269 Hall, 2625 S. Cooper St, Arlington, TX 76015.

This event will benefit Catholic Charities in Arlington and other local KofC #6269 charities. The Knights of Columbus #6269 is a non-profit 501c3 charitable organization, we welcome sponsorships of the Carnivore Cookoff in the \$200, \$500 and the \$1000 dollar title sponsorship of the event.

As always, we are very excited to be sanctioned by the IBCA, THE premier competitive BBQ cookers' association in the nation!
Competitors will compete in Brisket, Pork Spare Ribs, Chicken, Beans and Jackpot Beef Fajitas!

The public are welcome on Saturday 5/2 @ 11am.
We'll have live music by ???

Tasty food, and the Kona Ice snow cone truck will be there!

\$10 buys you a wristband that allows you to try samples from the teams. You get to vote for the "fan favorite" winner!

There will be some great raffle items, a bake sale, and cold drinks for sale!
Bouncehouses for the kids, facepainting, washer tournament and more!



Registration:

We are limited to 40 teams, first come first serve.

THIS IS AN IBCA SANCTIONED EVENT!!

Spots with electric and water hookups are also limited and require a \$25 fee, these spots are first come first serve.

Cash prizes in each category, as well as Grand Champion and Reserve Grand Champion (\$ TBD by # of teams).

Other awards for top 5 in each category.

Categories are Brisket, Pork Spare Ribs, Chicken, Beans and Beef Fajitas!

Mandatory Cook's meeting at 6pm Friday 5/1. IBCA rules apply.

Entry Fee is \$150 per team, with some of the proceeds benefitting Catholic Charities of the Diocese of Ft Worth, and other local KC charities.

Judging to begin at 12pm on Sat. 5/2.

Head Cook name: _____

Team name: _____

email: _____

phone: _____

City/State: _____

Electric/Water y/n: _____ paid? _____

Waiver of Liability: In consideration of submitting this entry, I the undersigned, intending to be legally bound hereby, for myself, my heirs, my executors, and administrators waive and release any and all rights and claims of damages I may have against the Knights of Columbus #6269 in the City of Arlington, TX, and any member of said council.

Head Cook Signature: _____ Date: _____

Carnivore Cookoff Organizers

David Lara 817-233-4533

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Patric Powell 972-210-1376

patric.powell@gmail.com



**MAY 1-2, 2015 AT THE KC HALL!
COOL STUFF TO DO!
GREAT FOOD TO TASTE!**

WE NEED JUDGES! We need Teams!!

Most importantly,

**WE NEED YOUR HELP
MAKING THIS A SUCCESS!!**

CALL OR EMAIL:

DAVID LARA

817-233-4533

dlara@usantx.com

PATRIC "MEAT" POWELL

972-210-1376

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2015 Carnivore Cookoff House Rules

1. Teams will consist of a head cook or team captain and no more than 6 team members.
2. 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.
3. Trailers, motor homes, vehicles, tents and other equipment may not exceed the boundary of the contestant's assigned space. We will try to accommodate special requirements i.e. large motorhomes, please let us know in advance. Electricity and water will be available on a limited basis, spots with utilities will be subject to a \$25 fee and are available by first come first serve.
4. ALL cars/trucks need to be parked in the parking lot on Saturday, not in your cooking locations.
5. Check in is available 10am Friday, MANDATORY COOK'S MEETING IS 6PM on the deck.
6. It is the responsibility of each team to police their area and keep trash to a minimum before, during AND AFTER, the competition. Trash Cans and liners will be provided.
7. **Contestants may consume alcohol in the competitor's area, BYOB is allowed Friday, but under no circumstances are alcoholic beverages to be given to the general public or friends on SATURDAY. NO EXCEPTIONS! Beer will be for sale by the Knights of Columbus for the public and contestants if they choose.**
8. Each team should provide a fire extinguisher and/or water as a precaution.
9. The Knights of Columbus #6269 and its officials will not be responsible for accidents, theft, or any mishaps

KNIGHTS OF COLUMBUS #6269 CARNIVORE COOKOFF 2015 RULES

IBCA rules will be used.

The purpose of the IBCA as stated in Article II of the IBCA By-Laws "to develop and bolster equitable competitive barbecue cooking internationally". The entire concept of our organization is to standardize the cook-offs internationally. Referring to the introduction paragraph "Rules, why have them," it states that we feel when IBCA rules, procedures, policies and guidelines are followed, that it provides the best on any given day will be recognized. The fifteen (15) rules set by IBCA are designed to be utilized in conjunction with the stated cook-off and judging procedures, policies, and guidelines.

1. **COOKED ON SITE** — 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 time limits designated by the promoter. IBCA recommends that competition meat **be subject to inspection** at cook-offs by the Promoter or his representative.

2. **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.

3. **ENTRIES PER PIT** — IBCA recognizes only one entry (one chief cook) will cook on a given pit. It will be the responsibility of the promoter 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. ***Pit shall be of a design that contains individual cooking chambers and heat sources (no sharing of heat sources). With the exception of Junior or Kid's Cook-offs, contestants must be 18 years of age to participate for cash prizes.***

4. **BBQ PITS** — the Promoter will be responsible to address the type or types of pits allowed at the cook-off.

PIT - Any commercial or homemade, trailered or untrailered, 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. ***Pit shall be of a design that contains individual cooking chambers and heat sources (no sharing of heat sources).***

BYC-(Backyard Cooker) — any cooking devise by design or nature that is inherently portable and by design is intended for recreational cooking.

5. **OPEN FIRES** — ~~IBCA further recognizes that open fire, ground pits are used in some areas. It is in the interest of safety, a barrier shall be placed around said open fire pit. A fire extinguisher shall be readily available. NO OPEN FIRES WILL BE PERMITTED.~~

6. **CATEGORIES** — Cook-off promoters shall advise contestants in advance of applicable meat categories and/or cuts of meats and/or types of cookers.

The following categories are recognized by the IBCA:

Beef Brisket

Pork Spare Ribs- St Louis cut acceptable

Chicken — one half (1/2) fully jointed domestic chicken with skin that includes a breast, wing with tip, visible not tucked under, thigh, and drumstick. (NO Cornish Game Hens)

Beans — Dry Pinto Beans cooked on site * nothing larger than the bean to be put into the turn-in cup.

****BEEF FAJITAS:** The beef fajitas should be raw and unseasoned SKIRT STEAK at check in, it is acceptable to have them pre-trimmed. **Beef SKIRT STEAK only.**

Fajitas will be cooked on wood or charcoal fires ONLY. No wok or stir fry will be allowed. Cooks can prepare them and garnish however they would like for the turn in (onions, peppers will be allowed in tray for example). No excessive amount of liquid should be at the bottom of the tray. Fajitas should be cut into 1/4"-3/8" strips. We will be supplying flour tortillas for the judges room, please be prepared to turn in enough fajitas for up to 20 bites for the judges. If you have questions, please let us know.

7. DOUBLE NUMBER SYSTEM — IBCA requires that the secret, double number system 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 the judging tray in a manner which hides the number and the other ticket easily removed by the head cook for retention after signing the Head Cook's name in front of an IBCA representative.

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.

8. JUDGING TRAYS — IBCA recommends the use of 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 or Genpak 200) (GenPak270 for 2 chicken halves) A single sheet of aluminum foil should be supplied in each tray (i.e. Reynolds 710 foil sheets 9" x 10"). 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.

supplied in each tray (i.e. Reynolds 710 foil sheets 9" x 10"). 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.

9. JUDGING TRAY CONTENTS — IBCA requires that the promoter and/or Head Judge advise all cooks of the exact quantities and cuts of meat 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 the true quality of the cooked meat.

Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces and/or liquids may not be added once put into tray. NO PUDDLING IN BOTTOM OF TRAY.

Recommended amounts are as follows:

Brisket: seven (7) full slices approximately 1/4" to 3/8" thick

Pork Spare Ribs: seven (7) individual cut ribs (bone-in)

Chicken: 1/2 fully jointed chicken (to include a breast, with wing tip, thigh, and drumstick, with skin on. (NO Cornish Game Hens)

Beans — Dry Pinto Beans cooked on site * nothing larger than the bean to be put into the turn-in cup. Turn in cup will be provided, please turn in cups 3/4 full.

BEEF FAJITAS: Cooks can prepare fajitas and garnish however they would like for the turn in (onions, peppers will be allowed in tray for example). No excessive amount of liquid should be at the bottom of the tray. Fajitas should be cut into 1/4"-3/8" strips. We will be supplying flour tortillas for the judges room, please be prepared to turn in enough fajitas for up to 20 bites for the judges. If you have questions, please let us know.

10. TURN-IN TIME — Turn-in times for each category shall be pre-set. Once this time is set and/or announced no changes will be made. A turn-in window often (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.

FRIDAY:

BEEF FAJITAS: 8:30 PM

SATURDAY:

BEANS: 11:00AM

CHICKEN: 12:00PM

RIBS: 1:00PM

BRISKET: 2PM

11. TERMS FOR DISQUALIFICATION – After the tray has been turned in, any tray found to be in violation of the IBCA rules, will be disqualified at the discretion of the “Head Judge”. Disqualified tray numbers will be called out immediately following the category announcements.

12. JUDGES — IBCA recommends that a minimum of five (5) judges per table be utilized during the initial judging. Subsequent levels of judging should utilize a minimum of seven (7) and a maximum of nine (9) judges per table. Head Cooks are prohibited to participate as judges. (No Smoking in the Judges Area)

13. 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.

14. ANNOUNCING WINNERS — IBCA recommends that announcement of winners be based on the number of competitors in each category. (Example: Cook-off with ten (10) or more entries announce 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.

15. PRIZES — IBCA states that a Grand Champion and Reserve Grand champion be named at every cook-off. In the event of a tie for Grand Champion, brisket will be the first tiebreaker, followed by ribs, then chicken, and then any other category. The promoter must advertise any changes to the tiebreaker decision in advance.