

BUCKIN' FOR BOOBS



IBCA BBQ COOK-OFF

**Over \$7000
CASH PAYOUT**

Brisket/Ribs/Chicken

#800 Grand Champion

#300 Reserve Champion

1st \$500 per category

2nd \$300 per category

3rd \$200 per category

4th \$150 per category

5th \$150 per category

6th \$150 per category

7th \$125 per category

8th \$100 per category

Jackpot

Beans/Hot Salsa/Chef's Choice

1st \$150 per category

2nd \$100 per category

3rd \$50 per category

Calcutta 75% Payback

\$150 Entry Fee \$175 after August 4th
includes 2 tickets to Saturday's Bull Riding

For More Info Call

Owen Pittman

361-548-0669

Fri Aug 22

Hot Salsa 7:30

Chef's Choice 8:00

Calcutta 9:00

Sat Aug 23

Beans 10:30

Chicken 12:00

Pork Spare Ribs 1:30

Brisket 3:00

AWARDS 4:00

AUGUST 23RD

**GATES OPEN 4 PM
BULL RIDING 7 PM**

WWW.BUCKINFORBOOBS.COM

RICHARD BORCHARD FAIR GROUND ROBSTOWN, TX



Location: Buckin' For Boobs BBQ Cook-off

Richard Borchard Fairgrounds Robstown, TX



General Rules:

- One Team per Pit, Maximum 4 members per team with 1 designated head cook.
- Contestants must supply all needed equipment to compete, **Buckin' For Boobs BBQ Cook-off** will only provide space.
- The **Buckin' For Boobs BBQ Cook-off**, its marketing partners, RD & Company, Ads-Venture Media, Richard Borchard Fairgrounds and sponsors will not be held liable for theft, damages, or injury.
- The cook-off manager reserves the right to make modifications to the rules and regulations as situations warrant, any modification will be relayed to all competition teams.
- All decisions by the cook-off manager and IBCA judges are final.
- Entry Deadlines: Early entry will be \$150, must be postmarked by August 4, 2014.
 - Entries received after August 4, 2014 will be \$175 and must be received by 6:00pm Friday, August 22, 2014.
- The Entry will automatically enter each team into the Brisket, Pork Spare Ribs, Chicken, Beans, Chef's Choice and Hot Sauce/Salsa competitions, and 2 Adult Rodeo Passes.
 - Anyone wishing to enter only the Jackpot competitions i.e. Beans, Chef's Choice and Hot Sauce, there will be a \$25 Entry Fee per category.
- Move in will be August 22, 2014 after 12 noon. Move out will be any time after the awards ceremony but everyone is welcome to stay until Sunday, August 24, 2014.
- Each team will be allocated a 30ft by 30ft space for camping, cooking, parking, etc... Please try to stay within the boundaries of your given space.

- There are electricity and water hook ups available through the Richard M. Borchard Fairgrounds, for \$20 a day, they are optional, so please bring your own generator and water if you desire. RV Order Forms are available online at www.buckinforboobs.com
- The provided space will be grass so feel free to drive stakes of any kind, do not dump anything in the grass please.
- There will be trash cans and dumpsters provided, please keep your area clean and throw all trash away in the dumpster.
- No alcohol will be allowed to be brought onto the property; Richard M. Borchard Fairgrounds will sell beer if you prefer to support the cook-off. No minor drinking allowed.
- Pets will be allowed but must be on a leash at all times, no aggressive breeds allowed, if the animal becomes a problem you will be asked to remove the animal.
- Golf Carts, ATV's, bicycles, etc. will be allowed but must be kept to a decent speed, if management feels anyone is abusing this privilege they will be asked to leave.
- Music within your provided space is allowed but must be reasonable. Excessive loud music disturbing other teams will not be tolerated. No music will be allowed while the live music is on stage or the award ceremony is taking place.
- There will be a Nightly Curfew enforced. Each night music must be off and noise reduced to a minimum by 12:00 midnight. Does not mean you can't be cooking or associating with people, just need noise reduced for those that might be trying to sleep.



Payout:

- 1st Place - Brisket, Chicken, and Pork Spare Ribs: \$500 per category
- 2nd Place - Brisket, Chicken, and Pork Spare Ribs: \$300 per category
- 3rd Place - Brisket, Chicken, and Pork Spare Ribs: \$200 per category
- 4th Place - Brisket, Chicken, and Pork Spare Ribs: \$150 per category
- 5th Place - Brisket, Chicken, and Pork Spare Ribs: \$150 per category
- 6th Place - Brisket, Chicken, and Pork Spare Ribs: \$150 per category
- 7th Place - Brisket, Chicken, and Pork Spare Ribs: \$125 per category
- 8th Place - Brisket, Chicken, and Pork Spare Ribs: \$100 per category
- 9th-10th Place - Brisket, Chicken, and Pork Spare Ribs - will receive awards

Jackpot Categories

- 1st Place - Beans, Hot Sauce/Salsa, and Chef's Choice: \$150 per category
- 2nd Place - Beans, Hot Sauce/Salsa, and Chef's Choice: \$100 per category
- 3rd Place - Beans, Hot Sauce/Salsa, and Chef's Choice: \$50 per category

Grand Champion

- \$800 plus Free Entry into 2015 Cook-off per category.

Reserve Champion

- \$300 plus Free Entry into 2015 Cook-off per category.



Cooking / Judging Rules:

IBCA Rules Apply

- Overall Grand and Reserve Champion winners will be based only on the 3 IBCA meat categories, Brisket, Chicken, and Pork Spare Ribs. In the event of a tie for Grand or Reserve Champion the Brisket categories will be used as the tie breaker.
- Inspection of meat will be between 6 and 9pm on Friday, August 22, 2014.
- 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 designated time limits.
- All cooking must be done over a wood fire.
- Turn-in times are tentative but should be close to this:

<u>Friday, August 22, 2014</u>	<u>Saturday, August 23, 2014</u>
Hot Sauce / Salsa - 7:30pm	Beans - 10:30pm
Chef's Choice - 8:00pm	Chicken - 12:00pm
Calcutta - 8:00pm-9:00pm	Pork Spare Ribs - 1:30pm
	Brisket - 3:00pm

- The Head Cooks meeting will take place Saturday, August 23, 2014 at 9:00am.
- No garnish or sauce is allowed on the tray at turn in. Meats may be cooked with sauce or other liquids but once cooking is complete, no adding sauce or liquid to the judging tray.
- Tray content requirements:
 - Brisket - Seven (7) full slices approximately $\frac{1}{4}$ " thick
 - Pork Spare Ribs - Seven (7) individual pork spare ribs (bone in - may be St. Louis cut)
 - Chicken - $\frac{1}{2}$ fully joined Chicken (to include breast, wing tip, thigh, and drumstick, skin on) no Cornish Hens.
 - Beans - One (1) 16oz cup full (cup will be provided)
 - Chef's Choice - Seven (7) individual pieces, garnish allowed in the container.
 - Chef's Choice can be any food cooked on a Bar-B-Que Pit with a wood fire.
 - Hot Sauce / Salsa - One (1) 16oz cup full (cup will be provided)

Questions / Contact:

Owen Pittman 361-548-0669

-or-

Dawn Heald 361-450-0158



Thank you for participating in the 2014 Buckin' For Boobs Cook-off!

