

2015 BUDA LIONS COUNTRY FAIR, and BBQ, COOK-OFF

BUDA CITY PARK, Buda, Texas

\$5000

18th ANNUAL COOK-OFF

CALCUTTA

PAYING 10 PLACES

APRIL 24th and 25th

MASTERCOOK

OFFICIAL ENTRY FORM

(PLEASE PRINT OR TYPE)

TEAM NAME: _____

CHIEF COOK: _____ **ASSISTANTS:** 1. _____

ADDRESS: _____ 2. _____

CITY: _____ 3. _____

WORK: () _____ - _____ **HOME:** () _____ - _____ 4. _____

E-MAIL _____

For more info on events go to budalions.com.

No electricity available - Bring your own generator.

Entry Fee - \$125 for one or all meat categories, \$20 for jackpot bean category, \$20 for chili.

CATEGORIES ENTERED: (check all that apply)

_____ **Beef IBCA** (brisket only)

_____ **Pork Spare Ribs IBCA** (NO baby Back or country style)

_____ **1/2 Chicken IBCA** (no cornish game hens)

_____ **Jackpot Beans IBCA (dry pinto)** (50% payback 1st, 2nd, 3rd places)

_____ **Chili IBCA** (MUST ENTER BBQ COOK OFF TO ENTER BEANS OR CHILI)

Space is approximately 40 X 40

_____ **Calcutta \$25.00 buy in. Money will be paid to 1st 2nd and 3rd places in meat categories only**

If you want to cook next to another team, send both entry forms together with your request. List request here:

_____ Check or Money Order for the full amount must accompany your entry.

Make Payable To: **Buda Lions**

Mail To: Buda Lions

Attn: Frankie Hoch

PO Box 1034

Buda, Texas 78610-1034

Questions - Please call Frankie Hoch @ 512-971-0355 or email frankiewhoch@msn.com

Waiver must be signed and returned with payment or entry will not be accepted:

In consideration of your accepting this entry, I the undersigned, intending to be legally bound, hereby for myself, my heirs, executors and administrators, waive and release any and all rights and claims for damages against the Buda Lions Club of Buda, Lions Int., Buda Lions Cook-off, and City of Buda, Texas. their representatives successors, and assigns for any and all injuries suffered by me in the event. Further, I hereby, grant full permission to the Buda Lions and or agents authorized by them to use any photographs, video tapes, motion pictures, recordings, and any other record of this event for any legitimate purpose. I agree to abide by the 2014 rules and regulations of the IBCA and the Buda Lions' Cook-off.
NO 4 WHEELERS OR GOLF CARTS IN COOK-OFF AREA EXCEPT BY THE PROMOTOR.

Signature of Chief Cook _____ **Date** _____

BUDA LIONS AND IBCA RULES

1. IBCA recognizes only one entry (one chief cook) will cook on a given pit.
2. Teams will consist of a Head Cook and up to 4 team members.
3. 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.
Pre-Trimming – Competition meat may be removed from the store packaging and pre-trimmed unless there is a health department rule requiring that all meat must be in store packaging when meat is inspected. If this is an issue, it must be made clear on the cook-off flyer so that all cooks attending an event know about this ahead of time.
4. Any commercial or homemade, trailered or un-trailered, 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 should be of a permanent design that contains separate individual cooking chambers and heat sources. (no sharing of heat sources) BYC (Backyard Cooker) – any cooking device by design or nature that is inherently
5. Each team **MUST** bring a fire extinguisher.
6. Props, trailers, motor home vehicles, tents and any other equipment may not exceed the boundary of the contestant's assigned space. No tent stakes can be driven into the asphalt.
7. IBCA Trays will be handed out from 7pm to 8pm Friday night. Heads cook Meeting at 8pm Friday.
HEAD COOKS MUST ATTEND
 - a. 1/2 chicken - 1/2 fully jointed chicken (to include breast, wing with tip (visible not tucked under), thigh and drumstick. **SKIN ON (No Cornish Game Hens)**
 - b. 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.
 - c. Brisket – nine (9) full slices, approximately 1/4" to 3/8" thick All blocking must be done before cooking. The fat cap may be trimmed or cut away before the slices are placed into the tray.

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

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**

8. It is the responsibility of the contestant to see that the contest area is kept clean and that the area is cleaned and policed following the contest. All fires must be put out, concrete blocks, and other building materials or props hauled away and all equipment removed from the site.

9. Excessive use of alcoholic beverages may be grounds for disqualifications. Alcoholic beverage rules must be followed (example: poured into cups). Under no circumstances are alcoholic beverages to be distributed to the general public by contestants. No food sales or samples to be given to the general public.
10. No extra vehicles shall be allowed in the pit area once pit is setup. Motorhome is considered as one (1) vehicle.
11. No 4 wheelers or golf carts in cook-off area except by the cook-off promoter.
12. IBCA judging rules will apply. (<http://ibcabbq.org/ibca-rules/>)
13. Promoter and cook-off officials will not be held responsible for accidents, theft, or any mishaps.
14. No skateboards, skates, in-line skates, bicycles or golf carts allowed.
15. No electricity available – bring your own generators.
16. Spaces are approximately 40X40.
17. Absolutely No firearms or explosives will be allowed.
18. Amplification should be used in moderation during the entire cook-off, and must be turned off from midnight Friday until 8:00 am Saturday. You will be given a warning and are subject to disqualification on second complaint.
19. Check in time begins Thursday after 6:00 pm. Due to the size of our event and the safety of pedestrians. ALL COOKS MUST BE CHECKED IN BY 6:00 AM SATURDAY. Meat will be inspected before you may begin seasoning.
20. Beans – nothing larger than a bean in cup.- No garnishes.
21. The BUDA LIONS and IBCA reserve the right to make additional regulations as situations warrant. Decisions of the Committee and Judges are FINAL.
22. **\$5000 PAYBACK. PAYING 10 PLACES PLUS TROPHY EACH MEAT CATEGORY.**
1st \$400, 2nd \$325, 3rd \$225, 4th \$125, 5th \$100, 6th \$75, 7th \$75, 8th \$75 9th \$75, 10th \$75 each category. MASTERCOOK \$250, RESERVE MASTERCOOK \$100. BEANS IS PAYING 1st PLACE, 2ND PLACE, 3RD PLACE (50% payback).
23. CALCUTTA IS OPTIONAL. Monies will be collected. The promoter will take 20%. Money will be paid to the top 3 winners in each meat category. You must have entered Calcutta to be eligible for added monies.
24. TURN IN TIMES: CHILI 11 AM, BEANS 11AM, CHICKEN 12:00, SPARE RIBS 2PM, BRISKET 4:00PM
25. Chili is IBCA anything goes.
26. Upon arrival you may pick a cooking spot. You must put an item in your spot and anyone cooking next to you. You will not be allowed to just pick a spot and leave without something to mark it as yours.