Bulls & Pulls BBQ Cook-Off

Proceeds Benefit the Guadalupe Agriculture Fair Queens Court Vic's Arena & Rodeo Company IBCA Sanctioned BBQ 613 FM 465 Marion, Texas 78124 COOK-OFF Entry Form

April 18 & 19, 2014

Team Name:		
Head Cook:		
Phone#:	Email:	
Address:City		State
Deadline to send perso	nal checks by mail = /	April 15, 2014
(Cash, Money Order, or	Cashiers Checks o	only on the Day Of)
Please check all categ	ories you will be	participating in:
☐ Three Meats: Brisket - I	ork Spareribs –	(1) ½ Chicken = \$125.00
**Must cook the th	ree meats to enter co	ook-off **
□ Bea	ns \$20.00 Jack Pot	
> All Meat Categories count towa	erds points for Grand	Champ and Res Champion <
Gates Open for Coo Campers, Travel Trailers, an	ks on Friday April, 18 201 nd Buses are Welcome (30	
Make checks made payable to:	Vic's Arena & Rodeo	Company
Mail Registration and Entry Fees to:	Erica Sikes, P.O. Bo	ox 25, Marion, TX 78124
y and all claims, suits, actions, damages and causes of a operty, or violation of any relevant federal, state or loca	ction which may incur arising ou Il law or ordinance, or other cau	rion, Texas and its officers, agents and employees harmless from it of any personal injury, bodily injury, loss of life or damage to any se, resulting from the following services, operations, event or use alles of the event and agree to abide by all rules, including those of
ead Cook Signature: or more information or questions, please con	ntact Gail Damerau 830-9	914-3735 or e-mail: gdamerau@gmail.com

Bulls & Pulls BBQ Cook-Off 2014

April 18, 19 2014

Proceeds benefiting
Guadalupe Agriculture Fair Queens Court
Vic's Arena
613 Fm 465 Marion, Texas 78124

IBCA Sanctioned

	Brisket	Pork Spare Ribs	Chicken	Pinto Beans
1st	\$ 300.00	\$ 300.00	\$ 300.00	50/50
2 nd	\$ 150.00	\$ 150.00	\$ 150.00	
3rd	\$ 50.00	\$ 50.00	\$ 50.00	

Pinto Beans are not sanctioned - Jack Pot Split

\$ 125.00 Entry for the three meats Brisket, Pork Spare Ribs & Chicken Sanctioned

Jack Pot Beans \$ 20.00 Entry
Payouts will increase after 15 teams are entered
30x30 spots No Water No Electricity

Campers, Travel Trailers, and Buses are Welcomed

Sites Available Friday April 18th starting at 11:00 Am

Cook-off hosted by Guadalupe Agriculture Fair Queens, IBCA
For Rules, Applications or Questions Email gdamerau@gmail.com Or
Contact Gail Damerau 830-914-3735

BEER (3) Case Limit (Cans Only) Event will be selling beer...

Info on Antique Tractor Pulls, Trailride, Golf Ball Drop,
Bull Riding, Mutton Bustin,
Dance-Clint Taft and the Buck Wild Band
Please call Vic at 210-912-0456

Bulls & Pulls BBQ Cook-Off

COOK-OFF RULES AND REGULATIONS April 18th & 19th, 2014

Proceeds Benefit the Guadalupe Agriculture Fair Queens Court COOK'S MEETING AT 9:00 AM ON SATURDAY APRIL 19th 2014

IBCA Cookk-Off Rules and Definitions EACH CATEGORY WILL BE JUDGED ON APPEARANCE, AROMA, TASTE, TENDERNESS and CUT

<u>Cooked On Site:</u> All meat must be brought to the cooking site RAW! No Pre–Marinating, Pre-Soaking or Pre-Slicing Prior to MEAT INSPECTION and will be prepared from scratch within the time constraints of the cook-off. No meat will be allowed to leave site after it has been inspected

<u>Turn In Times:</u> Turn-In times shall be posted on site and Announced in the cooks meeting. Head judge will determine the times with the promoter. If there are a large number of cooks 50 plus turn-in times will be expanded to hour and a half increments. Standard times are 11:00am, 12:00pm.1:30pm & 3:00pm Special circumstances (Additional Categories) (Promoters request) may dictate different time variables. Official time is kept by the Head Judge.

<u>Turn-In Quantities:</u> Cooks will turn in (7) Full slices of Brisket, Approximately 1/4 to 3/8 Inches thick (Approximately the size of a pencil)

If meat is sliced to thick the cook will be asked to take it back and correct it. Cook will turn in (7) full Pork Spare Ribs. Chicken will be One Half of a whole chicken NOT dis-Jointed Containing a Breast portion, Leg Thigh, and Wing & Skin. Large cook-off will require the cook to turn in two halves. Other types of meat will be addressed at the cook's meeting

<u>Markers & Garnish:</u> Cooks may cook with Sauce, however when preparing meat product for turn-in, nothing may be added to the meat in the tray. Cook will be asked to correct their turn-in if sauce, Juice or Dry Rub is added to the meat. Nothing should be Puddle in the tray. Any and All Garnishes are prohibited on Sanction Categories

Sanitary Conditions: The Head Judge may disqualify a Contestant for Unsanitary Conditions or Entries.

<u>Wood Fire:</u> All fires for cooking meat must be wood or wood products (Charcoal) or wood pellets. Gas Burners or Rotisseries or electric cooking are not permitted on sanctioned meats.

Judging Format: the Approved I.B.C.A Sheets will be used.

<u>Double Blind Judging:</u> All entries will be submitted in identical containers which have been assembled and bought to the site by the head judge; the container is a 9x9 hinged foam tray with a matched pair of identically numbered theater tickets affixed to the tray. One ticket is to be signed in ink by head cook when trays are picked up. The Signed ticket will be used to match the ticket number when or if called out. Head cook will be provided with a piece of foil (Reynolds 711) for each turn-in, which will be placed in the bottom of each tray. The meat is placed on the foil.

BEANS: Jack Pot (No Pre Soaking) nothing in the cup bigger then the bean.

Cook Teams Will Be Required To Have A Grease Bucket And A Fire Extinguisher.

(3) Case Beer Limit per team (Cans Only) Event will be selling beer.

Head cook will be issued a wrist band to purchased beer at \$25.00 per case.

BULLS & PULLS BBQ COOK-OFF 2014

Turn in Times

Saturday, April 19th, 2014

Beans 11:00am

Chicken: 12:00 noon

Pork Spareribs: 1:30pm

Beef Brisket: 3:00pm

20 Minute "Turn –In" Window 10 Minute's Before 10 Minute's After Times Subject To Change Depending On Number Of Cooking Teams Attending