

Cook Teams
Wanted



IBCA
Sanctioned

6th Annual Calf Fry & BBQ
CookOff & Beach Party

September 27, 2014
Jones Pavilion, Canadian, TX

\$150 Entry Fee - 100% Payout + Added \$\$

For Entry Forms & More Info: Call 806-323-9413,
email us at canadianriverbeachclub@hotmail.com, or
go to www.canadianrx.com & find us under the
Events section

Entry Deadline: September 15, 2014

Canadian River Beach Club's Calf Fry & BBQ Cook-Off & Beach Party Registration 2014

TEAM NAME: _____

CONTACT PERSON: _____

ADDRESS: _____

CITY, STATE & ZIP: _____

PHONE NUMBER: _____

EMAIL: _____

FILL IN THE # & SIZES OF T-SHIRTS NEEDED:
(Men's Sizes, 5 included w/ Entry Fee, Additional ones available for \$15.00/shirt)

	S	M	L	XL	XXL	XXXL
Neon Green						
Grey						
Hot Pink						

Entry Fee Per Team: **\$150.00**

Includes 5 T-Shirts & 5 Wristbands, Entry for Calf Fry, BBQ Chicken, Ribs & Brisket, & Showmanship Competitions

Please mark Yes or No to let us know if you'll be participating in the BBQ Competitions

_____ BBQ Chicken _____ BBQ Pork Spare Ribs _____ BBQ Beef Brisket

Please **circle addition categories** you want to enter. Add \$10 to entry fee for each additional category. (\$180 gets you entered in everything)

Bloody Mary

Stuffed Jalapeños

Dessert

ENTRY DEADLINE: MONDAY, SEPTEMBER 15, 2014
LATE ENTRIES WILL BE ACCEPTED WITH A \$50 LATE FEE

Please Return Information & Check Made out to:

CRBC, Inc.
10920 US HWY 60
Canadian, TX 79014

Call 806-323-9413 or email canadianriverbeachclub@hotmail.com with any questions.
Find us on FaceBook www.facebook.com/canadianriverbeachclub
or at www.canadianrx.com under the events section

Canadian River Beach Club's Calf Fry Cook-Off, BBQ & Beach Party Stuff You Need to Know 2014

1. ALL teams must participate in the Calf Fry competition.
All other competitions are optional.
2. Team check-in is 4pm-7pm Friday.
*****Cook's Meeting 7pm Friday - 1 member of each team MUST attend.*****
3. We'll provide each team with 10-15lbs of uncleaned Calf Fries. Anything else you want to cook & sell or give away, you're responsible for bringing.
4. This is an IBCA Sanctioned event, so all cooking & judging will follow IBCA rules (see following pages).
5. Side categories are:
Best Bloody Mary, Best Stuffed Jalapeno, & Best Dessert
\$10 to enter each category, Winner takes All for each category.
Judging method will be same as for meats. Must be prepared &/or cooked on Festival grounds
6. Turn in times
9:30am - Bloody Mary
10:15am - Stuffed Jalapenos
11:00am - Dessert
12:00pm - Calf Fries
1:30pm - BBQ Chicken
3:00pm - Pork Spare Ribs
4:30pm - Beef Brisket
6:00pm - Winners Announced/Awards Presentation
7. 100% of Entry Fees + Added Money will be paid out in Prize Money.
Payouts & # of places paid will be announced at the Cook's Meeting.
\$250 to the team with the best Showmanship. This will be judged by the CRBC Board Members & will be based on Booth Appearance & Team Attitude
People's Choice Award will be explained @ Cook's Meeting
8. We'll provide you with a 20' X 20' booth space & paper goods to serve Calf Fries.
Pits must be above ground and fully self-contained.
9. Alcohol is permitted, but NO GLASS containers. Also, keep in mind, Hemphill Co. is a dry county, so you'll need to bring it with you.
10. Entry Deadline: September 15, 2014 5:00pm
Cancellation Policy (if you enter & then can't make it): Full refund if cancelled by 9/24/14.
50% Refund if cancelled by 9/24/14. No Refunds for cancellations after 9/26/14!
11. Most Importantly.....Show up with a good attitude & be ready for a Great Time.....It's 5 O'Clock Somewhere.....You and Me Each are 2 Different Kinds of a Son of a Beach

Canadian River Beach Club's Calf Fry & BBQ Cook-Off & Beach Party Schedule of Events 2014

Friday, September 26

4pm - 7pm - Team Check-In @ Jones Pavilion

*****7:00pm - Cooks Meeting -- 1 member from each team MUST attend*****

7:30pm - 10pm - Shrimp Boil for our Sponsors & Cooks

We'll have music, cards, dominoes, & lots of BS!

Saturday, September 27

9am - Gates open to Public

9am - 5pm - Craft/Trade Show inside Pavilion, Big Bouncy Toys for the Kids outside

9:30am - Turn in Bloody Mary's

10:15am - Turn in Stuffed Jalapenos

11:00am - Turn in Dessert

12:00pm - Turn in Calf Fries

1:30pm - Turn in BBQ Chicken

3:00pm - Turn in BBQ Pork Spare Ribs

4:30pm - Turn in BBQ Beef Brisket

6:00pm - Awards

8pm-10pm - Live Music by ?????

10pm - 1am - Live Music by Jerry Diaz & Hannah's Reef (Texas Beach Music)

1am - You ain't gotta go home, but ya can't stay here!!!

IBCA Rules

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-off's, 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.

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

Chicken — one half (1/2) fully jointed domestic chicken with skin that includes a breast, wing with tip, thigh, and drumstick. (NO Cornish Game Hens)

Pork — Butt and/or Shoulder

Open — Meats other than those listed above

Dessert — This should be a separate category and the promoter should specify if it should be cooked on site, on the pit, or can be cooked at home to be entered.

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

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.

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, wing with tip, thigh, and drumstick, with skin on. (NO Cornish Game Hens)

Pork: Pulled, sliced, or chopped (All trays will be turned in the same, either pulled, sliced, or chopped as directed by Promoter and/or Head Judge.

If an event has 50+ teams, it is recommended that two (2) 1/2 chickens be submitted for judging and that the brisket and pork spare rib quantities be adjusted according.

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.

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.

Accommodations in Canadian

Hotels/Motels

IV Lodge & Vineyard
15725 Lake Marvin Road
806-323-8316

Best Western Oasis Inn
303 S 2nd Street
806-323-9660
bestwestern.com

Quiet Inn
200 Cedar Street
806-523-6111

Canadian Courts Motel
220 N 2nd Street
806-323-8058
canadiancourts.com

Canadian Inn
502 N 2nd Street
806-323-6402

Kim's Cottage
212 Main Street
806-323-5527

Nights in White Satin
505 Kingman Street
806-323-5559

Ash House
810 Ash Street
806-323-8613 or 806-255-0007

Chinaberry Digs
15065 Lake Marvin Road
806-323-9399, 217-0199, 217-1018
chinaberrydigs.com

Arrington Ranch House Lodge
9765 County Road 5
806-323-6924
arringtonranch.com

Prairie Haven
10101 County Road 8
806-323-5555

The Thicket Guest Ranch
4 miles East on FM 2266
806-323-8118

Hackberry Creek Lodge
9301 County Road 20, Briscoe
806-334-0505

Canadian River Art Gallery Apartment
312 Main Street
806-323-3200
www.canadianriverart.com

Accommodations in Canadian

RV Parks (5 Night Maximum)

Hemphill County Recreation Complex
806-323-6234

Located behind Rodeo Arena
First Come, First Served
Water & Sewer Hook-ups & Dump Site
\$20 per night, 5 night maximum

Lake Marvin RV & Camping
806-323-6234

12 miles East on Lake Marvin Road
FM 2266 - First Come, First Served
RV Hook-ups & Primitive Camping
\$20 per night, 5 night maximum

RV Parks (Nightly, Weekly & Monthly)

Lazy H
209 W Kingman Street
806-217-0733 or 806-323-5595

Los Sitios
206 Maria Street
806-217-0622 or 806-323-9707

Townview
1000 S 2nd Street
806-217-0853

Wes Avenir
5 Miles North of the Oasis
806-282-9534

Canadian River RV Park
John Julian
806-323-3703

2 Miles North of Canadian, within walking distance of the Canadian River