



WHEN: December 4-5, 2015

WHERE: 2306 Old Houston Hwy, Beeville, Texas

CATEGORIES: BRISKET – CHICKEN – PORK SPARE RIBS

JACKPOT: COOKS CHOICE (MEAT) -- JACKPOT BEANS – BLOODY MARY

ENTRY FEE: \$150.00/team (Does not include Jackpots)

JACKPOT ENTRIES: \$20.00 EACH

PAYOUT 1ST – 5TH EACH MEAT CATEGORY

PAYOUT 1ST – 3RD EACH OPEN CATEGORY

CASH & PRIZES FOR GRAND CHAMPION AND RESERVE CHAMPION

HEAD COOK NAME: _____ **PHONE:** _____

TEAM NAME: _____

ADDRESS: _____

CITY: _____ **ST:** _____ **ZIP:** _____

EMAIL: _____

CATEGORIES ENTERING (CIRCLE CHOICE NUMBERS)

- | | |
|--------------------|--------------------------|
| 1. CHICKEN | 4. JACK POT BEANS (\$20) |
| 2. PORK SPARE RIBS | 5. COOKS CHOICE (\$20) |
| 3. BRISKET | 6. BLOODY MARY (\$20) |

BY SIGNING, TEAM ACKNOWLEDGES AND UNDERSTANDS ALL RULES AND REGULATIONS OF THE COOK OFF

Head Cook Signature _____ **DATE:** _____

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GENERAL RULES:

1. One Team per Pit – maximum 4 members per team with 1 designated head cook
2. Contestants must supply all needed equipment to compete, Promoters will only provide space.
3. Contestants must have a fire extinguisher on their set up
4. The Two Gringos Chupacabra BBQ Throw Down promoters, their marketing partners, and property owners will not be held liable for theft, damages or injury.
5. The cook off promoter reserves the right to make modifications to the rules and regulations as situations warrant, any modification will be relayed to all competition teams.
6. All decisions by the cook off promoters and IBCA judges are final.
7. Entry Deadlines: Entries must be submitted w/payment no later than November 5, 2015. Checks should be made payable to **Rose Simola**. In Addition Please Note “Chupacabra Cook Off” in the memo field of your check..

Mail completed entries to:

Rose Simola
c/o Chupacabra Cook Off
2306 Old Houston Hwy
Beeville, TX 78102

8. Move in will be Friday, December 4, 2014 after 12 noon. Move out will be any time after the awards ceremony but everyone is welcome to stay until Sunday, December 6, 2014.
9. Each team will be allocated a 40 ft by 40 ft space for camping, cooking, parking, etc. Please try to stay within the boundaries of your given space.
10. There is limited access to water and no electric hook ups, so please bring your own water and generator.
11. The provided space will be grass so please feel free to drive stakes of any kind. Do not dump anything in the grass please.
12. There will be trash cans and a dumpster provided, please keep your area clean and throw all trash away in the dumpster. We will have staff coming around emptying trash throughout the cook off.
13. Pets will be allowed, but MUST be on a leash at all times. No aggressive breeds allowed. If your pet becomes a problem you will be asked to remove the animal. No pets in the turn-in area.
14. Golf Carts, ATV's etc will be allowed but must be kept to a decent speed. If promoters feel anyone is abusing this privilege they will be asked to leave.
15. 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 award ceremony is taking place.
16. There will be a nightly curfew enforced. Each night music must be off or noise reduced to a minimum after 12:00 midnight. This does not mean you can't keep cooking or associating with people, just keep the noise reduced for those that might be trying to sleep.

PAYOUT: (Based on 40 team limit and subject to change)

- 1st Place – Brisket, Chicken, and Pork Spare Ribs: \$500.00
- 2nd Place – Brisket, Chicken, and Port Spare Ribs: \$400.00
- 3rd Place – Brisket, Chicken and Pork Spare Ribs: \$300.00
- 4th Place – Brisket, Chicken and Pork Spare Ribs: \$200.00
- 5th Place – Brisket, Chicken and Pork Spare Ribs: \$100.00

Jackpot Categories: (Based on # of entries and subject to change)

1st Place - \$50% - 2nd Place – 30% - 3rd Place – 20%

Grand Champion: \$500.00 plus entry fee into the 2016 Cook Off as well as drawing into American Royal
Reserve Grand Champion: \$250.00 plus entry fee into the 2016 Cook Off

IBCA Rules Apply as Follows:

- Overall Grand and Reserve Champion winners will be based 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 conducted upon on check-in on Friday..
- 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 or charcoal.
- Turn in times as follows:

Friday (12/4) – Head Cooks Meeting 6:00 PM

Saturday (12/5): Bloody Mary – 9:00 AM

Cooks Choice – 10:00 AM

Jackpot Beans – 11:00 AM

Chicken – 12:00 noon

Pork Spare Ribs – 2:00

Brisket – 4:00

Awards – 6:00 PM

- The Head Cooks meeting will take place on Friday, December 4th at 6:00 pm under the big pole barn at the front gate.
- No garnish or sauce is allowed in the tray at turn in. Meats may be cooked with sauce or other liquid but once cooking is complete, no added sauce or liquid to the judging tray.
- Turn In requirements:
- Brisket – Seven (7) full slices approximately ¼ -3/8" thick ;
- Pork Spare Ribs – Seven (7) individual pork spare ribs (bone in – may be St Louis Cut) no baby backs,
- Chicken – ½ fully jointed chicken (to include breast, wing tip, thigh and drumstick, skin on)
- Beans – One (1) 16 oz cup full – nothing bigger than a bean in the cup
- Chef's choice – Enough individual pieces for at least 9 judges, garnish allowed in open container. (Chefs choice can be any meat cooked on a BBQ pit with a wood or charcoal fire with the exception of the three IBCA Meats)
- In the event that we reach 50 teams – turn in requirements will change to Nine (9) brisket slices; Nine (9) individual pork spare ribs and Two (2) complete fully jointed chicken halves.

Questions/Contact:

Rose Simola – Phone: 832 788 6974

Alton Paris - Phone: 830-591-7964

Email: roses@idworld.net

Email: apblc@yahoo.com

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