

7th annua





International Bar-B-Que **Cookers Association**

SECOND \$400 THIRD \$300 FOURTH \$200 FIFTH \$150 6-10th \$100 proudlysponsors COPS 4 TOTS

1st Annual GOMPETITION \$25 Entry Fee

JACKPOTS

BEANS FAJITAS MARGARITA

(FRIDAY NIGHT)

CONTACT TOM GOMEZ FOR ADDITIONAL INFORMATION OR TO REGISTER 956.746.7037 JGOMEZ@RAYMONDVILLETX.US



2016 RAYMONDVILLE POLICE DEPT. COPS FOR TOTS REGISTRATION FORM DECEMBER 2-3, 2016



TEAM NAME:			
HEAD COOK:		-	
PHONE#:	EMAIL:		
ADDRESS:			
CITY:	STATE:	ZIP:	
TEAM MEMBERS:			
	hiliFajitasMargarita		
	KIDS QUE CHAL	<u>LENGE</u>	COPS 4 TOTS 1 STATEMENT COPS 4 TOTS 2 COPYRETE TO
NAME:			
ADDRESS:	CITY:		ZIP:
AGE:			
NEED PIT:	WILL PROVIDE OWN PIT:		

ALL CHECKS MADE PAYABLE TO: RAYMONDVILLE POLICE DEPT. MAIL OR BRING REGISTRATION AND ENTRY FEES TO THE RAYMONDVILLE POLICE DEPT. 523 W HIDALGO

RAYMONDVILLE, TX 78580 ATTN: DETECTIVE GOMEZ

RULES

- 1. Head cooks meeting will be at 8:00 pm on Friday evening.
- 2. If you are competing in the brisket category, you may start cooking after you set up and the meat is inspected. You may also begin to marinate and season other meats that you are competing in.
- 3. If you wish to set up early, quiet time will be from 10:00pm until 7:00am. Please keep music and personal volume low during this time. The head cook will be responsible for the conduct of their team. There will be security. We are not responsible for items left unattended. Feel free to come set up your tent and enjoy yourself.
- 4. All categories will be cooked on site. The preparation and completion of any and all categories in competition is within the confines of the cook-off site and during the time limits designated.
- 5. All competition meat must be uncooked and will be inspected before cooking. All meats must be "unseasoned" and stored in separate containers, held at a temperature of 40 degrees or below prior to arrival.
- Cooks are to prepare and cook in as sanitary manner as possible.
 Cooking conditions are subject to inspection. Infractions identified shall be immediately corrected or the cook will be subject to disqualification.
- 7. Styrofoam boxes and cups will be provided for turn in of entries.
- 8. Tray pick up will be from 5:00pm to 7:00pm Friday evening if you are already on site.
- 9. Turn in times will be posted. The times are:

9:00pm Margarita (Friday evening)

9:00 am Beans 10:00am Chili

11:00am Fajitas (Beef)

12:00pm Chicken

1:30pm Pork Spare Ribs

3:00pm Brisket 4:00pm Kids Que Teams will have a ten (10) minute window before and after the designated turn in time to turn in the entry.

10. 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 ON THE BOTTOM OF THE TRAY!

Recommended amounts are as follows:

<u>Chili</u> – Amount to be turned in will be announced at the cook's meeting, depending on the amount of teams entered.

Fajitas – Must turn in a pound of Fajitas, sliced

Beans – Dry Pinto Beans cooked on site, nothing larger than the bean to be put into the turn in cup.

<u>Chicken</u> – Two ½ fully jointed chicken with skin on that includes a breast, wing with tip, visible and not tucked, thigh, and drumstick.

<u>Pork Spare Ribs</u> – Turn in nine (9) individual cut ribs (bone in). St. Louis Style is ok. NO Baby Backs or Loin Backs.

<u>Brisket</u> – Turn in nine (9) recommended ½" to 3/8" thick. Fat cap may be trimmed off after cooking. Brisket may be blocked after cooking.

- 11. Teams will be responsible for the disposal of their own ash and trash. Please keep your area clean.
- 12. All grill fires must be contained. **Absolutely** no open fires on the ground.
- 13. All teams must provide their own fire extinguisher and water.
- 14. There will be 1 head cook along with 4 extra cooks.
- 15. Failure to follow the rules may cause your team to be disqualified. Judges decisions are FINAL. We want everyone to have FUN and be SAFE.