

Proceeds to benefit the Cowboy Ross Scholarship Fund & the JCCF

★ COWBOY ROSS ★

**Kickin'
& Cookin'**



BBQ Cook-off & Barrel Race

October 10th & 11th

****FBCA Sanctioned****

\$125 per team

CASH PAYOUT THRU 3RD
TROPHIES GRAND & RESERVE

3 meats or 1

1/2 chicken, brisket, pork spare ribs

Jackpots \$20

beans, dessert

50% payback

Trophy to 1st

Poteet Lion's Club Pavilion & Arena

★ **POTEET, TX** ★

Fajita Friday - \$20

50% PAYBACK 1ST/2ND

TROPHY 1ST

LIVE

MUSIC

Fri & Sat

FMI: steve@cowboyross.org or 830-623-1012

COWBOY ROSS BBQ COOK OFF

FRIDAY, OCTOBER 10, 2014

SATURDAY, OCTOBER 11, 2014

POTEET, TEXAS

POTEET LION'S CLUB



THIS IS AN I.B.C.A. SANCTIONED EVENT

THE SPIRIT OF GOOD SPORTSMANSHIP IS VITAL

PLEASE EMAIL STEVE EDWARDS AT STEVE@COWBOYROSS.ORG OR
CALL 830-623-1012 FOR A COMPLETE REGISTRATION PACKET. YOU CAN ALSO
DOWNLOAD A REGISTRATION PACKET FROM WWW.COWBOYROSS.ORG

COWBOY ROSS BBQ COOK OFF
POTEET, TEXAS
POTEET LION'S CLUB
****I.B.C.A. SANCTIONED****

Important Dates and Times:

BBQ Event: Friday, October 10 thru Saturday, October 11, 2014
Application Deadline: October 3, 2014
Move In: Friday, October 10, 2014 2:00pm to 7:00pm
Move Out: Sunday, October 12, 2014 by noon
Registration Fee: \$100 for 3 meats, \$20 for beans, \$10 for dessert, \$20 Fajita Friday. PLUS with entry, each team member will receive two tickets to Friday/Saturday night bands.

Move In:

1. 3-meat teams must check in Friday from 2:00pm to 9:00pm
2. Check in at the BBQ Check in Station in Poteet Lion's Club in Poteet, TX
3. Receive registration packet
4. At time of check in and Saturday morning. Raw meats are subject to inspection.
5. Mandatory head cooks meeting will be held Saturday at 8:30 a.m.

Teams:

1. Teams must provide a team name at registration

2. One person, chief cook, will be responsible for the operation of the team space and all the actions within or outside the assigned space. The chief cook must be physically present and available to the contest management if needed.
3. Each team can consist of three assistants for a total of 4 people with chief cook.
4. Only one team per pit.
5. Cooks are to prepare and cook in as sanitary manner as possible.
6. All meats will be cooked on site without pre-cooking or marinating. Inspections will be performed at check in and throughout the day.
7. Fire extinguishers must be provided by each team and easily accessible the entire time.
8. There is no electricity provided to teams.
9. Each team will be responsible for their own sauces, utensils, enhancements and all pits, wood or propane.
10. Each team is responsible for its own trash and must provide a trashcan in their space.
11. All teams must have their own fire extinguishers upon check in.
12. All teams must have clean water station for wash/rinse dishes and hands.

BBQ Pits:

1. Any type of commercial or homemade pit may be used, with only wood or wood product fires for cooking. Gas or electric lighters, electric blowers and/or rotisseries are permitted, but no gas or electric cooking heat. Holes, dug pits or open flames in boxes are not permitted.

Alcohol:

1. At no time may a person under the age of 21 be served alcohol of any kind. The BBQ Committee prohibits service to a minor even in the presence of a legal guardian.
2. The chief cook of each team will be held responsible for the conduct of its team members and any persons who are or have been in his/her space.

On-Site Sales:

1. Soda, water and ice will be sold on site.

Code of Conduct:

1. Teams may not charge admission into their space or charge for any food that may be given to the public.
2. Contestants may not fundraise/sell/solicit membership.
3. Animals are not permitted on the grounds except for Seeing Eye dogs or certified assistance dogs.
4. Shoes and shirts are required at all times. Any person wearing inappropriate clothing will be asked to leave the contest.

Categories:

1. Beef brisket
2. Pork Spare Ribs
3. ½ chicken, one half jointed domestic chicken includes breast, wing with tip, thigh & drumstick, with skin.
4. Dessert – must be cooked on site. Portions should fit inside a 9” square tray. If a pie pan is used, an 8” is recommended. If the dessert is going to be individual servings, 12 should be turned in, 24 may be required, depending on the number of teams. Announcement on quantity will be covered during the cooks meeting.
5. Beans – will be started at the site from a dry bean. Cooks may add what they like except nothing in the cup can be larger than a bean.

JUDGING: IBCA judging standards

Double Number System – A secret double number system will be utilized. The system requires that two tickets bearing the same number be utilized, one firmly attached to the judging tray in a manner which hides the number and the other ticket easily removed by the cook for retention.

Judging Trays – Styrofoam trays with hinged lids and without dividers will be the judging container. Aluminum foil sheets will be handed along with trays. 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.

Judging Tray Contents – The Head Judge or a designated representative will inspect all trays at the time of turn-in in order to assure compliance with the turn in criteria. Garnishes and condiments are prohibited. Meats may be cooked with sauces, but once cooking is complete sauces cannot be added before the meat is placed in judging tray.

Judging starts on Friday, October 10, 2014 and continue on Saturday, October 11, 2014.

Friday:

Fajita Turn in time: 7:30pm Judging occurs immediately after turn-in.

Awards will be presented at 8:30pm

Saturday:

Dessert 10:30am

Beans 11:30am

Chicken 1:00pm

Pork Spare Ribs 2:30pm

Brisket 4:00pm

Awards will be presented at approximately 5:30pm inside the Lion's Club Pavilion. These times can change based on entries. Changes will be announced at Cook's meeting.

TURN IN QUANTITIES

Meat – Cooks will turn in 7 full slices of brisket, approx. ¼ to 3/8 thick (pencil size). If the meat is sliced too thick the cook will have to take it back and correct. Cook will turn in 7 Pork Spare Ribs (bone in). Chicken will be the one half jointed pieces to include breast, wing with tip, thigh, and drumstick with skin. Quantities subject to increase based on number of teams.

Beans – Cup provided will be ¾ full. One cup will be turned in from each cook. Nothing larger than the bean is allowed in the cups.

Desserts – Desserts must be homemade and not purchased in a store. If individual servings, 12 should be turned in, 24 may be required, depending on the number of teams. Announcements on quantity will be covered during the cooks meeting.