

Texas Cook 'Em

HIGH STEAKS IN
EDINBURG

8th Annual

Texas Cook'Em

July 5th & 6th, 2013

Sanctioned by IBCA

Edinburg Municipal Park

714 Raul Longoria Rd.

Edinburg, TX.



Over \$17,000 IN CASH AND TROPHIES

\$200.00 ENTRY FEE (4 categories)

*Grand Champion will be invited to compete at the American Royal
alongside the best of the best in the competitive barbecue circuit.*



**Texas Cook'Em High Steaks in Edinburg
2013 Official Entry Form (Print)**

Official Team Name: _____ Head Cook: _____

Address City/ State/ Zip: _____

Phone: _____ Email (Recommended): _____

Team Members:

1.) _____ 2.) _____

3.) _____ 4.) _____

Head Cook (Signature): _____

I have read and fully understand the rules and regulations mentioned below for this event.

*****REQUIRED (for planning purposes) *****

Size of Pit: Length _____ Width _____

Size of RV (If applicable): Length _____ Width _____ *RV must fit in 30 x 30 space

(30 x 30 space available for all teams) *The Edinburg Chamber of Commerce reserves the right to refuse special requests.*

Electricity will NOT be provided

ENTRY AND PAYMENT DEADLINE: June 14th, 2013

Categories: (Please check categories you will be participating in)

☐ T-Bone Steak 1" thick (IBCA)

☐ ½ Chicken (IBCA)

☐ Pork spare ribs (IBCA)

☐ Brisket (IBCA)

☐ Jackpot (add \$25.00)

Mail entry form to:
Edinburg Chamber of Commerce
602 W. University Dr.
Edinburg, TX. 78539

-\$200.00 Early Entry Fee (Must be postmarked by June 14th, 2013)

-\$250.00 Entry Fee after June 14th, 2013

-An additional **\$50** to sell your own food from your cooking booth (regulations apply). *Cooks must provide visible signage to be placed in their cooking perimeter and a food inspection permit must be obtained in advance from the City of Edinburg. Their office is located at 415 W. University Dr. Edinburg or please call 956-388-8203 for more information.*

Amount Enclosed: \$ _____ (Make checks payable to Edinburg Chamber of Commerce)

Payment Method (Please Check): ☐ Cash ☐ CK# _____
☐ Money Order# _____ ☐ Credit Card (Visa/MC/ Discover)

Cardholder Name: _____

Credit Card Number: _____

Expiration Date: _____ CV2 (3 digit number on back of Visa/MC) _____

Cardholder Signature: _____

By signing this form you authorize the Edinburg Chamber of Commerce to debit your account for the amount indicated on or after the indicated date. This is permission for a single transaction only, and does not provide authorization for any additional unrelated debits or credits to your account.

❖ **Set up date will be at Friday July 5th, 2013 from 9am-9pm**

❖ **Mandatory head cooks meeting 8:00am Saturday, July 6th, 2013**

❖ **All teams will receive a rule packet**

For more information please contact the Edinburg Chamber of Commerce at 956-383-4974 or visit www.edinburg.com

Office use only:

Payment method _____ Date Paid ____/____/____ Space number _____

Submit this form



Rules

1. Teams will consist of (1) one head cook and (4) four team members. Each team must have and cook on their own pit.
2. Fires must be wood or wood substance (charcoal). BBQ pits may include gas or electricity to use to start natural fiber substances to complete cooking.
3. Holes or open pits are not permitted. Fires may not be built on the ground. **EACH TEAM MUST BRING/PROVIDE A FIRE EXTINGUISHER.**
4. Props, trailers, motor home vehicles, tents and other equipment may not exceed the boundary of the contestants' assigned space. In this event the space is 30'x30'.
5. Cook's meeting will be held on Saturday July 6th, 2012 at 8:00 am at the Judging Tent. Head cooks MUST attend. **Entry is \$200.00 for all four categories. Deadline is June 14th, 2013. If entry is turned in after June 14th, 2013 entry is \$250.00.**

Must participate in all four categories to be eligible for overall grand champion cook off winner (not including Cooks Choice).

Brisket -	seven (7) full slices approximately 1/4" to 3/8" thick
Pork Spare Ribs-	seven (7) individual cut ribs (bone-in) No Baby Back Ribs
Chicken-	1/2 fully jointed (to include wing, breast, leg, and thigh)
T-Bone Steak-	(2) 1" thick T-Bone steaks
Jackpot	(TBD- Must be cooked on site)

- BASED ON NUMBER OF COOKS, TURN-IN QUANTITIES ARE SUBJECT TO CHANGE.
- ALL JUDGING WILL BE DONE IN ACCORDANCE WITH IBCA RULES.

6. It is the responsibility of the contestants to see that the contest area is kept clean and that the area is cleaned following the contest. All fires must be put out, concrete blocks and other building materials or props hauled away and all equipment removed from site. It is imperative that cleanup be thorough. Any space left in disarray or with loose or bundled trash, other than at trash containers, will disqualify the team from future participation in sanctioned events or other Texas Cook'em events. Clean up must be completed by 6:00 pm on July 6th, 2013. **No Pets Allowed.**
7. **Excessive use of alcoholic beverages may be grounds for disqualification. Under no circumstances are alcoholic beverages to be distributed to minors. Each team must monitor its own area when it pertains to minors.**
8. No alcohol, goods or food sales are permitted to the general public by anyone except those authorized by the event chairperson's. Please see rule #19
9. **No extra vehicles shall be allowed in the pit area once pit is set up.** Each team will receive one parking permit. For safety reasons, no vehicles will be allowed in the cooking areas unless it fits in your space 30x30 and **CANNOT** be removed until entire event is over. Shuttle carts/vehicles will be provided to move supplies for the teams.
10. Each team must provide drip pans or diaper the pit being used.
11. Category turn-ins will be two hours apart.
12. All meat must be raw. No pre-marinating prior to the start of the cook-off. Texas Cook'em organizers will advise contestants of official start time. **(MEAT IS SUBJECT TO INSPECTION).**
13. There is a 10 minute window before and after stated turn-in times. If you have any questions, ask at the cook's meeting.
14. Each team is responsible for providing (1) one tasting judge if needed. This person must be at least 18 years of age, must not be intoxicated and cannot be the chief cook.
15. Texas Cook'em organizers, the Edinburg Chamber of Commerce, the Edinburg Economic Development, the City of Edinburg and cook-off officials will not be held responsible for any accidents, theft or mishaps.
16. International Barbeque Cookers Association (IBCA) judging rules are available at the cook's meeting.
17. Garbage cans will be provided, so please ensure that they are not packed full. Trash pick-up will be provided. Upon check out each team is required to place excess trash debris, etc., in the dumpsters provided.

18. Spaces are awarded on a first come-first serve basis so register early to ensure your space. However, we will try to accommodate all requests.

(As per the IBCA rules and By-Laws)

19. **COOKED ON SITE** – All meats will be cooked on-site, as defined in the **IBCA** By-Laws without pre-cooking or marinating. Random inspections may be performed to assure that meat is not prepared prior to the official start of competition as defined by the promoter.
20. **SANITATION** - Cooks are to prepare and cook in a sanitary manner. 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.
21. **ENTRIES PER PIT** - IBCA recognizes only one entry (one chief cook) will cook on a given pit. It will be the responsibility of the Texas Cook'Em organizers 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, contestants must be at least 18 years of age to participate for cash prizes.
22. **BBQ PITTS** – Texas Cook'Em specifies the types of BBQ Pits, as defined in the By-Laws of the **IBCA**, allowed during any sanctioned cook-off. Texas Cook'Em authorizes any:

PIT - Any commercial or homemade, trailer or untrailer, 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.

23. **OPEN FIRES** - **IBCA** further recognizes that open fire, ground pits are prohibited. It is in the interest of safety, a barrier shall be placed around said open fire pit. A fire extinguisher shall be readily available.
24. **DOUBLE NUMBER SYSTEM** – A secret, double number system will 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 judging tray in a manner which hides the number and the other ticket easily removed by the cook for retention. 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.
25. **JUDGING TRAYS** – **Texas Cook'Em** will use 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) A single sheet of aluminum foil should be supplied in each tray. 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.
26. **JUDGING TRAY CONTENTS** - **IBCA** requires that promoter and/or Head Judge advise all cooks of the exact quantities and cuts of meats 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 true quality of the cooked meats. Meats may be cooked with sauces, but once the cooking is complete, sauces **cannot** be added before the meat is placed in the judging tray.
27. **TURN-IN TIME** - Turn-in times for each category shall be pre-set and be announced at head cooks meeting. Once this time is set and/or announced no changes will be made. A turn-in window of ten (10) minutes before and after the set turn-in times will be recognized. Judging trays received after that time will not be accepted for judging. (please see turn in times)
28. **JUDGES** - A minimum of five (5) judges per table will be utilized during initial judging. Subsequent levels of judging will utilize a minimum of seven (7) or a maximum of nine (9) judges per table. **HEAD COOKS** are prohibited to participate as judges.
29. **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.

30. **ANNOUNCING WINNERS** - Announcements of winners be based on the number of competitors in each category. (Example: Cook-off with ten (10) or more entries announces 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.

31. **PRIZES** - IBCA states that a Grand Champion and Reserve Grand Champion will be named at every cook-off. In the event of a tie for Grand Champion, brisket will be the first tie breaker, followed by ribs, then chicken, and then by any other category. Texas Cook'Em will advertise any changes to the tie breaker decision in advance.

“VIP” Contest Rules:

THERE IS NO NEED TO SIGN UP; EVERYONE IS AUTOMATICALLY ENTERED!

Winners are based on the total number of points earned by each team via the following criteria:

1. Atmosphere and Theme – 50 pts: The party’s overall central theme is one of the most important aspects. Along with the theme, the people are an integral part as the atmosphere must be lively and entertaining.
2. The Party – 50 pts: The party must be full of energy, long lasting and add to “Texas Cook'em” flavor.

These categories are completely subjective and are up to the judges. Parties will be judged on July 6th during the event, and the announcement will be made on the grounds. Prizes \$200.00 plus....

WIN THE DISTINCTION OF HANGING “VERY IMPORTANT PARTY” BANNER AWARD!

\$\$ Prize Money Payouts \$\$

For each individual category (steak, ½ chicken, pork spare ribs & brisket)

1 st	\$1,200.00
2 nd	\$800.00
3 rd	\$600.00
4 th	\$400.00
5 th	\$250.00
6 th -10 th	\$100.00

Jackpot 50% Payout of Entries

Overall Grand Champion Prize Money

1 st	\$1,200.00	Grand Champion
2 nd	\$600.00	Reserve Grand Champion
VIP Award	\$200.00	VIP Award

Texas Cook'Em Turn in Times (Saturday):

T-Bone:	10:00am
½ Chicken	12:00pm
Ribs	2:00pm
Brisket	4:00pm
Jack Pot	1:00pm (Not IBCA Sanctioned- Chamber Committee)

**Texas Cook'Em will be held at:
Edinburg Municipal Park
714 Raul Longoria Rd.
Edinburg, Texas 78539**