

JM ALANIZ FAIRGROUNDS FALFURRIAS, TEXAS NOVEMBER 14-17, 2013



TEAM ROPING—PRIZES AWARDED
CARNIVAL, IBCA COOK—OFF PRIZE MONEY
& AWARDS, MUSIC, BIKERS, VENDORS



36TH ANNUAL FIESTA DEL PAN DE CAMPO TEAM ROPING & COOK OFF

WEBSITES: FOR RULES AND ENTRY FORMS

IBCABBQ.ORG

BROOKS.AGRILIFE.ORG



Hotel Information

Holiday Inn Express: (361) 325-3100

Best Western: (361) 325-4848

Days Inn: (361) 325-2515

CONTACT INFORMATION

CELIA SALINAS, CEA-FCS

(361) 325-4402 (WORK) OR (361) 219-6116

COOK-OFF PRIZE MONEY

1ST— \$400

2ND— \$300

3RD—\$200

ACROSS THE BOARD

GRAND CHAMPION \$500

RESERVED -ENTRY VOUCHER FOR 2014

BEST CAMPSITE—TROPHY

JACKPOT— 50/50

Ask for the Fiesta Del Pan De Campo Rates. Savings of up to 15%



**36TH ANNUAL
FIESTA DEL PAN DE CAMPO
COOK-OFF ~~~NOVEMBER 16, 2013
JIM ALANIZ FAIRGROUNDS**



HEAD COOK

First and Last Name: _____

Team Name: _____

Address: _____

City: _____ State: _____ Zip Code: _____

Phone Number: _____ Email: _____

Fees: please check all applicable boxes

<input type="checkbox"/>	BBQ Cook off Fee: Includes Brisket, Pork Spare Ribs, Chicken	\$160.00
<input type="checkbox"/>	Beans- Jackpot	\$25.00
<input type="checkbox"/>	Pan De Campo—Jackpot	\$25.00

Total Amount Enclosed with Entry _____

Please complete this form and mail along with entry fee to:

Celia Salinas, 219 Calixto Mora Ave. , Falfurrias, Texas 78355

For more information call (361) 325-4402 Ext. 322 or (361) 219-6116

Please make checks payable to 4H General Fund

Head Cook Signature

Date

IBCA Rules

1. **TEAM MEMBERS**—Teams consist of one (1) chief cook and no more than three (3) assistant cooks. A mandatory cooks meeting will be held at 8:00 a.m. Saturday, November 16, 2013 in the judging area. **HEAD COOKS MUST ATTEND.**
2. **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.
3. **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.
4. **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. **Entry fee is non-refundable.**
5. **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). Holes or open pits are not permitted, fires may not be built on the ground.**
 - ⇒ **BYC**-(*Backyard Cooker*) — *any cooking devise by design or nature that is inherently portable and by design is intended for recreational cooking.*
6. **OPEN FIRES** — IBCA further recognizes that open fire, ground pits are used in some areas. However, in this event they will be prohibited . **A fire extinguisher shall be readily available.**



7. **CAMPSITES**—Each team will be allocated an approximate space (at least 30 ft. X 30 ft.). Props, trailers, motor vehicles, tents, etc. or any part of the contestant's equipment may not exceed the boundaries of the assigned space; **Each team is restricted to one (1) vehicle in the space. No electrical hook-ups available, bring your own generators.**

The Chief Cook is responsible for the conduct of his team. Each team is responsible before, during and after the cook off in cleaning up assigned area. Please do not leave any loose or bagged trash at or around your assigned space. Bring your own trash bags. **ALCOHOL will be allowed at your cook site. NOTE: State Law requires that you must be 21 years of age to consume alcohol. Anyone violating this law will be accountable for the consequences. No glass containers allowed.**

8. **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**— Turn in seven (7) full 1/4" to 3/8" slices.
- ⇒ **Pork Spare Ribs** —turn in seven (7) individual cut ribs (bone in) NO BABYBACKS.
- ⇒ **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)
- ⇒ **Beans** — Dry Pinto Beans cooked on site * nothing larger than the bean to be put into the turn-in cup.
- ⇒ **Pan De Campo**— 1 Bread (no garnishment)

9. **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.

10. **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 inch square plates 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.



11. 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, high, and drumstick, with skin on. (NO Cornish Game Hens)

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.

12. 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.

13. 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.

14. 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)

15. 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.



16. **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.

17. **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. **A Best Campsite prize will be awarded judges on showmanship, campsite cleanliness, appearance and authenticity.**

Event Schedule ~ November 16, 2013	
Set up	November 15, 2013 @ 5 p.m.
Chief Cook Meeting	8:00 a.m.
Beans	10:00 a.m.
Pan De Campo	11:00 a.m.
Chicken	12:00 p.m.
Pork Spare Ribs	1:00 p.m.
Brisket	2:00 p.m.

Prizes

ENTRY FEE \$160.00			Jackpot Fees: \$25 per entry	
BRISKET	PORK SPARE RIBS	CHICKEN	BEANS	PAN DE CAMPO
1st—\$400	1st—\$400	1st—\$400	1st—50/50	1st—50/50
2nd—\$300	2nd—\$300	2nd—\$300	Grand—\$500 Reserve- Voucher for 2014	
3rd—\$200	3rd—\$200	3rd—\$200		



Brooks County Extension Service
219 Calixto Mora Avenue
Falfurrias, Texas 78355
Telephone: 361-325-4402, Ext. 320
Fax: 361-325-4402
Email: brooks@ag.tamu.edu

MEMORANDUM

To: Interested Parties

From: Celia Salinas, CEA-FCS
Nikolo Guerra, CEA-Ag/NR

Subject: Fiesta Del Pa De Campo

The Texas A&M AgriLife Extension Service in Brooks county is excited to announce the 36st.Annual Fiesta Del Pan De Campo convening on Thursday, November 14, 2013 and concluding on Sunday, November 17, 2013. The events will take place at the J.M. Alaniz Fair Grounds in Falfurrias, Texas. We are encouraging all local and surrounding area vendors to participate in this event.

However, we are limited to 30 vendor spaces, therefore, encouraging you to register early for this event. Enclosed you will find a flyer with the listed events that we have planned. We have also enclosed a registrations form for your convenience.

Thank you, and again we look forward to seeing you at the Fiesta Del Pan De Campo.

FIESTA DEL PAN DE CAMPO VENDOR REGISTRATION FORM

Please Return the completed form to:
Gloria Perez, Admin. Asst.
Brooks County Extension Service
219 Calixto Mora Avenue
Falfurrias, Texas 78355



Team Roping,
Carnival,
Cook Off & Music

Name of Business: _____

Contact Person: _____

Mailing Address: _____

City, State, Zip: _____

E-mail Address: _____

For further information, please call Gloria Perez @ 361-325-4402, ext. 320

Money Orders should be made payable to the 4-H General Fund.

Vendor will require ____ Spaces _____

\$125 per Booth _____

Total \$ _____

The Fiesta Del Pan De Campo is a fundraiser for the 4-H Program we are a 501 (c) (3) nonprofit organization. Therefore all proceeds from this event will be donated to the 4-H General Fund.

Location: J.M. Alaniz Fair Grounds in Falfurrias, TX Located on Travis Road.

Booth Space: All site clean up during and after the event is the responsibility of the vendor. Please keep your area clean of debris at all times.