

*Eighth Annual*

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**MAYBERRY**  **MEMORIAL**

State Championship Designated

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**BBQ COOK OFF**

**September 28-29, 2018**

McInnish Park • Carrollton, Texas  
2335 Sandy Lake Rd.

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**BBQ COOK OFF**

Brisket • Pork Spare Ribs • Chicken  
Jackpot Beans (\$25) • Kids Pork Chop (\$10)

**\$100 Entry Fee • 100% Payout + Added Money**

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**STEAK COOK OFF**



Entry Fee: \$75 (BBQ Cooks), \$100 (non-BBQ Cooks)

**1st Place- \$300 • 2nd Place- \$200 • 3rd Place- \$100**

Winner qualifies for the SCA World Championship!

All proceeds will support colon cancer research and education.

[facebook.com/SteveMayberryMemorial](https://facebook.com/SteveMayberryMemorial) • [SteveMayberryMemorial@gmail.com](mailto:SteveMayberryMemorial@gmail.com) • [www.MayberryMemorial.com](http://www.MayberryMemorial.com)



## Payouts

### Meat Categories

\$100 Entry Fee

100% Payback

### Jackpot Steak

**(turn in Friday night)**

\$75 Entry Fee- BBQ Cooks

\$100 Entry Fee- non BBQ

Cooks

(meat provided)

1<sup>st</sup> Place-\$300, 2<sup>nd</sup> Place-\$200,

3<sup>rd</sup> Place- \$100

### Jackpot Beans

**(turn in on Saturday)**

\$25 Entry Fee

100% Payback for 1<sup>st</sup>-3<sup>rd</sup>  
places

### Kids Pork chop

**(turn in on Friday)**

\$10 Entry Fee (meat provided)

Non-cash prizes and trophy

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## Entry Form

Team Name \_\_\_\_\_

Team Head Cook \_\_\_\_\_

Team Mailing Address \_\_\_\_\_

\_\_\_\_\_

Team Email Address \_\_\_\_\_

### Entry Fee *(please check categories you will be cooking):*

Three Meat Categories (\$100) \_\_\_\_\_

Brisket  Pork Spare Ribs  Chicken

Jackpot beans (\$25) \_\_\_\_\_

Jackpot Steak (\$100 non BBQ Cook; \$75 BBQ Cook) \_\_\_\_\_

Kids Pork Chop (\$10) \_\_\_\_\_

**Enclosed Entry Fee** \_\_\_\_\_

Mail entry fees to: Mayberry Memorial  
3818 W. University Dr.  
Denton, TX 76207

**Entry fees are non-refundable.**

Please make checks payable to Mayberry Memorial. For questions, email  
[stevemayberrymemorial@gmail.com](mailto:stevemayberrymemorial@gmail.com)

## Rules and Regulations

1. Check in begins at **3:00 p.m.** on Friday, September 28. Set up will begin at **7:00 a.m.**
2. Quiet time will be strictly observed beginning at **11:00 p.m.** on Friday night. At that time no loud music or excessive partying will be tolerated. Violators may be subject to disqualification from the cook off.
3. McInnish is a family park and no public display of alcohol is allowed.
4. No open fires or pets are allowed at this cook off.
5. The Head Cook for each team will be responsible for the conduct of his team.
6. Each team needs to clean up their cooking area before they depart

### International Barbeque Cookers Association (IBCA) rules apply

1. **COOKED ON SITE** — All meats will be cooked on-site. The preparation and completion 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 in which substantial prize money and/or awards are awarded.
2. **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.
3. **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.

Contestants must be 18 years of age to participate for cash prizes.

4. **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.

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.

5. **JUDGING TRAY CONTENTS** - 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.**



## Steak Cooking Rules

- Cook teams may cook on Gas Grills, Charcoal Grills, Electric Grills or Wood Grills.
- Each team needs to cook on a separate fire source with the following exception: Trailers that have multiple grills or large grills that are totally divided are allowed as long as each cooker has their own fire source.
- The Cook-off organizer/sponsor will provide all the rib-eye steaks. Teams are to provide ice chests for steak storage. NO other rib-eye steak is to be present at the cook site other than the rib-eyes given to you. If any other rib-eye steaks are found in your cook site, your team will be disqualified.
- Teams are subject to random ice chest inspections.
- Steak selection will be conducted by a lottery at the cooks meeting. During steak selection cookers will point to the two steaks they want, cookers may not touch the steaks. They will be given a 30 second period to pick their steaks or two will be chosen for them.
- Each team is required to have some type of fire extinguishing device in their cook site.
- Steaks may not be removed from your numbered cooking area except to turn in your entry. Any violation of this will result in immediate team disqualification from the competition.
- Steaks will be judged with regard to Taste, Texture, Appearance, Doneness and Overall Impression.
- Steaks should be cooked Medium (warm pink center).
- Steaks may be lightly trimmed before, but not after, cooking
- This event will be judged by a panel of judges and will be in a "blind judging" format.
- Competition steaks must be submitted in the provided boxes. Steaks may not be marked in any way with the exception of grill marks. No garnish is allowed. Steaks must be turned in whole and uncut.
- Turn in times will be announced at cooks meeting. Steaks turned in after the deadline will NOT be judged.
- Taste is the first tie breaker and doneness is the second tie breaker.
- The foil disk provided must stay in the box under the steak
- You must be 18 years old to compete in an SCA Steak Cookoff

## **Kids Pork Chop Challenge Rules**

- Kids' Challenge Competitions are for kids 5-17 years of age.
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- Meat will be provided by the event based upon pre-registration of cookers. No guarantee of meat availability for on-site entries. On-site entrants may not provide their own meat if event sponsored meat is no longer available.
- Based on number of kid entries, the challenge may be divided into age groups (5-11 & 12-17). This will be determined once all entries have been received by both pre-registered and on-site entries.
- Parents please understand that this is a KIDS CHALLENGE! Parental supervision is required. However, the child should be responsible for prepping, seasoning, cooking, and presenting their entry. Guidance from parents is acceptable but please respect the rules and allow the kids to be the head cooks. If your child is not strong enough to turn their own meat on the grill, they may be too young for this challenge.
- Judging will be graded on 3 categories: Taste, Texture and Appearance.
- No decorations, sauces or side items in the entry boxes.

## **ASSUMPTION OF RISK & RELEASE OF LIABILITY**

I \_\_\_\_\_ will participate in

(Print full name of participant)

events associated with the Mayberry Memorial Cook Off to be held September 28-29, 2018. In consideration for the opportunity to participate, I voluntarily agree to assume all risk to myself, and/or others involved in my participation, traveling to or from the event. I understand that by participating, I expose myself or others to risk of personal injury and/or death and property damage and loss, and recognize that there are both foreseeable and unforeseeable risks of injury or death that cannot be specifically anticipated and listed in this document.

### **PHOTOGRAPGHY AND MEDIA RELEASE**

I hereby release, assign, and grant all rights to Mayberry Memorial to use my image and likeness, as well as anyone in which my image or likeness appears, in all photography, video and sound recordings, and all available media recording formats of any kind, in any printed, computer-rendered, or other forms and formats, for use in advertising, promotions, marketing, display, or public media, in both public or private usage without any notice, consent, or compensation thereof.

### **RELEASE OF LIABILITY**

I release Mayberry Memorial, its officers, employees, and agents, from any and all liability, claims, costs, expenses, injuries, and/or losses, that I may sustain as a result of my participation in the above event. My participation includes, but is not limited to, travel to and from the event in a private or public vehicle and any activity connected with the event itself, and while using my own equipment or facilities or equipment or facilities provided by the organization sponsoring the event.

I have carefully read this document, understand its contents, and am fully informed about this event and circumstances. I am satisfied that I can safely participate in this event and can participate in this event while taking all reasonable measures to ensure safety and property of others. I am aware that this document is a contract with Mayberry Memorial.

Chief Cook (Print Name) \_\_\_\_\_

Chief Cook (Signature) \_\_\_\_\_

Witness (Print Name) \_\_\_\_\_

Witness (Signature) \_\_\_\_\_

## Steve's Story



The Mayberry Memorial Cook Off is being organized in honor of Steve Mayberry, a man who's passion for his family, his friends and, of course, his barbeque were an inspiration to all who knew him. On March 30, 2010, Steve lost his battle with colon cancer but left behind a legacy of fun-loving and family values that will never be forgotten. It is in memory of Steve that we set out to raise awareness and funds for this cause that is now so dear to our hearts.

With a strong family history of cancer that could be traced through at least five generations, Steve was always very proactive about his health. Since the age of 25, Steve received regular colonoscopies and check-ups. Despite this, in June of 2009, Steve was diagnosed with stage four colon cancer. Specifically, Steve had Lynch syndrome, which is a hereditary gene mutation that predisposes people to colon cancer. Men with Lynch syndrome have a 90% risk of contracting cancer in their lifetimes, which is overwhelmingly colon cancer. Lynch syndrome has no cure and its diagnosis can be devastating to patients and their families. With education, early identification and the future advances of modern medicine, however, the effects of this disease can be minimized. Through the Mayberry Memorial Cook Off, we hope to raise awareness of and research funds for this disease.

Steve has always been a true Texan at heart and holds strong ties to the Carrollton community. Steve grew up in Carrollton, Texas, where he lived until he left home for college. After meeting and marrying his wife of 26 years, Suzan, while attending University of Texas at Arlington, the two eventually moved back to Carrollton to start their family and their life together. Steve and Suzan raised their sons Travis and Kyle for many years in Carrollton before moving down the road to Coppell, where the family settled until the boys graduated high school.

Steve spent his professional career with the United States Postal Service. A career opportunity with USPS moved Steve and Suzan to the Washington, D.C. area, where, only a few short months later, it was learned that Steve had cancer. As Steve's hard-fought battle with cancer was coming to an end, it was important for him to return to Texas, where he could spend his final days with family and friend in the place that he called home for so many years.

When pursuing his career with the USPS, Steve was following in the footsteps of his father. Steve's father, Mitchell Mayberry, had a long career with the post office and served as the Postmaster of Carrollton for nearly 20 years. Like Steve, the Mayberry family has a long history with the Carrollton community. Aside from his career with the postal service, Mitchell also served on the planning committee for Indian Creek Golf Course, coached Carrollton Little League Baseball for 12 years and served on the Parks and Recreation Board. In appreciation of his services, the City of Carrollton named a field at McInnish Park in his honor. The Mayberry Memorial Cook Off will be held in view of Mitchell Mayberry field, a tribute to both Steve and his father. The Mayberry women also hold a strong place in the Carrollton community as teachers in the Carrollton-Farmers Branch School District. Steve's mother, grandmother and aunt all spent their careers teaching the children of Carrollton.

In honor of Steve, we host the Mayberry Memorial Cook Off in order to raise awareness and money for colon cancer research. And in his memory, we set out to do it in typical Cosmic Cooks style, with a lot of laughs, a lot of fun and a lot of delicious barbeque.