Bulls and BBQ/





November 2-3, 2018 Goliad County Fairgrounds *Goliad TX 77963*

Proceeds benefit: Schroeder 4-H IBCA SANCTIONED

Grand and Reserve winners will also receive 2 free tickets to the PBR on Saturday night!!!!

Calcutta on Friday Night 75% Pay-Out



Categories: Brisket, Pork Spare Ribs, Chicken



Friday Night Hot Sauce / Salsa \$20.00 Entry Fee 50/50 Split

Chef's Choice \$20.00 Entry Fee per Jackpot 50/50 Split

Revised 9-9-18



IBCA Rules Apply Sorry No Hookups

Contact Cook-off Committee: 713-992-9116 Rhonda 361-220-0019 Amy

Entry Fee \$150.00

(Meat may be inspected at check in)

Entry Form

Team Name				
Head Cook				
Address:			City	
State	Zip	Email	-	
Day#	·	Evening#		

Entry Fee Covers all 3 Meats Listed:

Beef Brisket, Pork Spare Ribs, 2 1/2 Chicken

Jackpots

Friday night

Hot Sauce/Salsa____Chefs Choice_____

Jackpots are \$20.00 Each Entry with a 50/50 Split

PBR Tickets: Presale \$20.00ea _____ 12 and under \$8.00ea_____

Total:\$_____

Friday Night Calcutta 75% Pay Back

25% go to Schroeder 4-H

Please send entry to: Rhonda Moore 107 Creek Dr Goliad TX 77963

For Any Extra Information Please Call: <u>Rhonda Moore</u> 713.992.9116 <u>Amy Franke</u> 361.220.0019 *****Please note: No electricity will be provided*****

OFFICIAL RULES for COOK-OFF

Administration

 \Box One team per pit, maximum 5 members per team.

$\hfill\square$ The bar-b-que contest will be at Goliad County Fairgrounds.

□ Contestants must supply all needed equipment and supplies. The bar-b-que management will provide space only.

 $\hfill\square$ The Goliad County and the sponsors are not responsible for any accident's thefts

Or damage's.

□ The bar-b-que chairman reserves the right to make additional rules or regulations as situations warrant.

 $\hfill\square$ Decisions of the Committee Chairman and Judges are final.

□ All teams must have paid their entry fee, and check in and set up their space before 9am Nov 3, 2018. The Committee Chairman must be notified for earlier or later Check-in.

 \Box Move out time will be after 7:30 p.m. on Saturday, November 3rd. (unless you are staying for the PBR)

□ There will be trash cans and dumpsters on site, but it will be each team's responsibility to keep their area clean and safe.

 \Box Each team will be allocated an approximate space (at least 20 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.

 $\hfill\square$ The chief cook will be held responsible for the conduct of their team and guests.

□ 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.

□ Excessive use of alcoholic beverages may be grounds for disqualification.

 \Box No rude or obnoxious behavior will be tolerated. We ask that you not blare your music and respect others' requests to turn it down. Music volume should be kept to a minimum after 10:00 p.m.

 $\Box\Box$ No vehicles should move within the BBQ Cooking area after 8:30 a.m. Saturday morning.

 \Box Please park vehicles in an orderly manner outside of the cooking areas to allow for the flow of traffic, Violators may be towed.

 \Box We ask that trash be placed in the provided cans and dumpsters.

□ No pets or other animals will be allowed in the contest area. (Seeing Eye dogs are the only exception.)

 \Box For safety reasons, no bicycles, scooters, skateboards, water balloons, water guns, slingshots, firearms, etc. will not be allowed in the contest area.

 \Box Failure to comply with the above measures may lead to disqualification and requests to leave the premises. *Cooking/Judging*

 $\Box \alpha$. Brisket nine (9) full slices, recommended ¹/₄" to 3/8" thick. Blocking brisket ends is allowed. The fat cap may be trimmed or cut away before the slices are placed into the tray.

b. Pork spare Ribs nine (9) individual cut ribs (bone in) (St. Louis Cut acceptable) Ribs must be placed in the tray TOP side up lying parallel to the hinge.

c. Chicken two (2) separate ½ fully jointed chicken (to include breast, wing with tip (visible not tucked under), thigh and drumstick. SKIN ON (No Cornish Game Hens).

□ Overall Grand and Reserve winners will be based on only three (3) categories: 2-1/2 chicken, pork spare ribs,

brisket. In the event of a tie for overall Grand and Reserve, the brisket will be used as the tiebreaker.

 \Box NO GARNISH or SAUCE is allowed in the tray at turn-in. Meats may be cooked with sauce and/or other liquids, but once the cooking is complete, sauces and/or liquids cannot be added after the meat is placed in the Judging tray. No puddling in bottom of tray.

- □ Contest meat may not be salted, seasoned, marinated, before cooking check in.
- □ Random inspection of all meats may occur at check in November 2rd, by the BBQ committee
- \Box Entries must be cooked over wood or wood substance fires.
- □ Teams may not share cooking equipment. Each space must have a separate cook and equipment.
- \Box Turn-in times will be announced at check-in.
- □ More details at the Cooks Meeting at 7:00 p.m. Friday evening (Nov 2)
- \Box Samples for the public are appreciated.
- \Box IBCA tray pick up is 4pm-6pm November 2nd 2018.

General Information

□ Golf Carts and 4Wheelers are welcome.

**The Cook-off will go on rain or shine!!

I have read and understand all the rules for Bulls and BBQ Cookoff The town of Goliad or the producers of the Cook-off are not liable for accidents or theft.

X_

Head Cook