

# COOKIN' ON THE CANE REGISTRATION FORM

June 1-2, 2018

Head Cook: \_\_\_\_\_  
Team Name: \_\_\_\_\_ No. in Team: \_\_\_\_\_  
Business Name: \_\_\_\_\_  
Street: \_\_\_\_\_  
City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_  
Home Phone: \_\_\_\_\_ Business Phone: \_\_\_\_\_  
Email: \_\_\_\_\_

Please indicate your choices (water, electricity, & ice will be available)

IBCA Competition:

Entry Fee: \$150.00 \$ \_\_\_\_\_

I plan to cook the following meat(s):

\_\_\_\_\_ Chicken \_\_\_\_\_ Pork Spare Ribs \_\_\_\_\_ Brisket

Kids Que competition: Entry Fee: \$25.00 \$ \_\_\_\_\_

Bloody Mary Contest: Entry Fee: \$10.00 (Split Pot) \$ \_\_\_\_\_

Total: \$ \_\_\_\_\_



Fax you entry forms to attn: BBQ Competition,  
or Mail to:

Natchitoches Area Jaycees  
Attn: BBQ Competition  
P.O. Box 193  
Natchitoches, LA 71457

Make Checks Payable to: "Natchitoches Area Jaycees"  
Check at [www.natchitochesjaycees.com](http://www.natchitochesjaycees.com) for updates and news.

**Space is Limited!!!**

**Register Early to Guarantee Your Spot!!!**

*Note: Entry Forms may be faxed to number listed above. However, payment must be received no later than May 26, 2018. Registration is on a first come, first serve basis. Teams Pre-Registered that do not remit payment by the above deadline with forfeit their spot.*

# 2018 Cookin' on the Cane BBQ Festival



## Trophies awarded to 1st, 2nd, 3rd place & Grand Champion

### IBCA Competition

- ♣ Check-In: All cooks must be on-site by 6:00 p.m. Friday, June 1st. Cooks meeting at 6:00 p.m.
- ♣ All meats must be cooked on-site without pre-cooking or marinating. The promoters will advise contestants of official start times. Meat is subject to inspection upon arrival. No meat may be removed from cook-off site after check-in.
- ♣ IBCA recognizes only one entry (one chief cook) on a given pit. Contestants must be 18 years of age to participate.
- ♣ Pit Requirements: commercial or homemade pit or smoker normally used for competitive barbeque and using wood or wood products only; electricity and gas cannot be used to complete cooking.
- ♣ The following meat categories will be included: Beef Brisket, Pork Spare Ribs, & Chicken.
- ♣ Promoter and/or Head Judge will advise all cooks of the quantities and cuts of meats that will be placed in the judging trays; garnishments and condiments prohibited; meats may be cooked with sauces, but once cooking is complete, sauces cannot be added before placed in judging tray.
- ♣ Recommended amounts: Brisket-(9)full slices approx. ¼ to 3/8 in thick; Spare Ribs-(9) individual cut ribs (bone-in); Chicken-2 halves fully jointed (to include wing, breast, leg, thigh)
- ♣ Turn-in time shall be pre-set; there will be a turn-in window of 10 minutes before and after. Judging order: Chicken, Ribs, Brisket. Judging will begin at 12:00 p.m. on June 3rd.
- ♣ Cook-off area is paved, stakes of any kind may not be driven into the pavement. Please enter riverbank from the south entrance.
- ♣ Each team will be limited to one vehicle per space. Motor homes & travel trailers will count as one vehicle. Space is limited at our event. We will try to accommodate everyone's needs.
- ♣ On site propane has to be in an approved container secured properly and accompanied by a fire extinguisher.
- ♣ For more information on IBCA visit: [www.ibcabbq.org](http://www.ibcabbq.org)



### Kids Que BBQ Pork Chop Competition

- ♣ Check-in time: Friday evening or no later than 8 a.m. Saturday morning, June 2nd
- ♣ Meat must be cooked on-site without precooking or marinating.
- ♣ Meat is subject to inspection upon arrival. No meat may be removed from cook-site after check-in.
- ♣ Age Requirements: Children ages 5-16 allowed to compete. Children must be accompanied by an adult over 18 years of age. Although assistance from an adult is encouraged, the child must do the cooking and turn-in the box to the judging tent.
- ♣ Pit Requirements: commercial or homemade pit or smoker normally used for competitive barbeque and using wood or wood products only; electricity and gas cannot be used to complete cooking.
- ♣ On site propane has to be in an approved container secured properly and accompanied by a fire extinguisher.

FOR MORE INFORMATION PLEASE CONTACT Eric Upchurch AT  
(318).332.0112 or VISIT [www.natchitochesjaycees.com](http://www.natchitochesjaycees.com)

\$5000 in Cash Prizes

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