

San Benito



HOG WADDLE

COUNTRY
CONCERT

Cook-Off!

FEATURING

MARK
CHESNUTT



SAT MAY 19, 2018
SAN BENITO FAIR GROUNDS
FOR MORE INFORMATION CALL 956-361-3804





2018 San Benito Hog Waddle Country Concert & Cook Off! Registration Entry Form



Event: **San Benito Hog Waddle Country Concert & Cook Off, May 19, 2018**
Sanctioned by: **International Barbeque Cookers Association (IBCA)**
Entry Fee: **\$200.00**



PLEASE PRINT OR TYPE:

BBQ Team Name: _____

Name of Head Cook: _____

Address: _____ City/State: _____ Zip: _____

Daytime Phone: _____ Alternate Phone: _____

Email address: _____

PLEASE CHECK CATEGORIES:

Main Categories (Entry Fee \$200 for 1 or all 4 categories):				
_____ Beef Brisket	_____ Chicken	_____ Pork Spare Ribs	_____ Pork Shoulder Butt	= \$ _____ 200
Jackpot Categories (Entry Fee \$25 each)				
_____ Fajita	_____ Beans	_____ Dessert	(Entry Fee \$25 each)	= \$ _____
			Total Amount Due:	= \$ _____

Make checks payable to: CITY OF SAN BENITO / HOG WADDLE COOKER
Submit applications with payment to: **City of San Benito, ATTN: Luis Contreras,**
401 N. Sam Houston Blvd., San Benito, TX 78586
***\$30 fee will be assessed on any returned checks (payable in cash only)**

City of San Benito, its officers, agents, employees, event coordinator, and cook-off officials shall be indemnified and held harmless from any and all claims, suits, actions, damages and causes of action which the Hog Waddle Country Concert and Cook-Off may incur arising out of any personal injury, loss of life, or damage to any property, or violation of any relevant federal, state or local law or ordinance, or other cause, resulting from the following services, operations, event or use of the property authorized pursuant to the Hog Waddle Country Concert & Cook-Off.

I have read the Rules of the event and agree to abide by all rules.

Head Cook Signature _____ Date _____

Contact: Luis Contreras 956-626-0573 or email: lcontreras@cityofsanbenito.com

Hog Waddle Country Concert & Cook-Off! Rules & Regulations

1. IBCA judging rules will apply.
2. Only ONE team per barbeque put will be allowed. Multiple entries for contest meats from any one team will not be allowed. Each cooking team will designate one person as head cook. The head cook will be held responsible for the conduct of his/her team & guests. Teams are not allowed to give or sell alcoholic beverages to the public. No barbecue will be sold. Team set-up is from 9 am to 5 pm Friday, May 18, 2019. Head Cooks Meeting will be Friday, May 18th, at 6:30 pm at the check in area. Cooking preparations can begin after the meeting. All equipment shall be removed from the cook-off site no later than Sunday, May 20, 2018 at 12 pm noon.
3. Due to the number of participants and limited parking, it is necessary to limit the number of vehicles in the cooking area. Only ONE vehicle will be allowed in the cooking area after set up. Anyone camping in the BBQ area must be entered in the cook-off. Additional parking is available in the parking area.
4. Teams will consist of a Head Cook and up to four (4) team members.
5. Barbecue, for the purpose of the contest, is defined as raw or uncured meat prepared over a wood or charcoal fire. No pre-seasoning or pre-cooking of the meat is allowed. Any meat not in compliance with this rule will be disqualified. All meats to be entered into judging will be cooked from scratch within the constraints of the event.
6. BBQ Pits - 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 should be of a permanent design that contains separate individual cooking chambers and heat sources. (no sharing of heat sources)

Electrical accessories such as spits, augers, or force drafts are permitted.

The use of heat lamps, proofing cabinets or any other electrical heating or holding device is prohibited.

7. Props, trailers, tents and any other equipment may not exceed the boundary of the contestants' assigned 30' x 30' space. All other vehicles must be out of the cooking area. No golf carts or four wheelers. Be prepared, you will need to be self-contained and have your own generator and water reservoirs for hand washing. (Sizes may vary)
8. All entries must be prepared in as sanitary a manner as possible. All applicable local health department rules and regulations must be complied with. The health department inspector is regarded as a member of the contest committee.
9. All applicable local fire department rules and regulations must be complied with. The fire department inspector/fire marshal is regarded as a member of the contest committee.
10. Absolutely no firearms or explosives will be allowed. A Peace Officer(s) will be patrolling the grounds throughout the event.
11. Amplification of music should be used in moderation during the entire cook-off, and must be turned down from 11pm Friday night until 8am Saturday morning. You will be given a warning and subject to disqualification on second complaint.
12. 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 the bottom of the tray. Excessive puddling to be determined at the discretion of the head judge. Each tray will include one sheet of foil placed unfolded under the contents of the tray.

All three meats Chicken, Pork Spare Ribs and Brisket are required to be turned in meat side up.

Each turn in tray will consist of the following at all events:

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.

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.

Chicken two (2) separate 1/2 fully jointed chicken (to include breast, wing with tip (visible not tucked under), thigh and drumstick. SKIN ON (No Cornish Game Hens)

Pork turn in box must consist of **one** of the following: shredded, chunks, pulled or sliced.

TENTATIVE TURN IN TIMES: Subject to change with number of teams

Chicken at 12 Noon; Pork Spare Ribs at 1:30 PM; Pork Shoulder Butt at 3 PM; Beef Brisket at 4:30 PM

Jackpot Times: Dessert 9:00 am – Beans 10:00 am - Fajitas 11:00 am

13. No garnish or sauce is allowed in the tray at turn-in. You may cook with sauce but it cannot be ladled onto the meat at turn-in.
14. It is the responsibility of the contestant to see that the contest area is kept clean and that the area is cleaned and policed following the contest. All fires must be completely extinguished, concrete blocks, other building materials or props hauled away and all equipment removed from the site. Do not empty live coals or used grease (if any) in the dumpsters or on the ground (please haul away and dispose of in a proper manner).
15. City of San Benito, its officers, agents, employees, event coordinator, and cook-off officials shall be indemnified and held harmless from any and all claims, suits, actions, damages and causes of action which the Hog Waddle Country Concert and Cook-Off may incur arising out of any personal injury, loss of life, or damage to any property, or violation of any relevant federal, state or local law or ordinance, or other cause, resulting from the following services, operations, event or use of the property authorized pursuant to the Hog Waddle Country Concert & Cook-Off.
16. No vendor sales allowed in the BBQ area.
17. There will be no refund of entry fees for any reason.
18. Rules are subject to be updated at the discretion of event producer and additional rules may apply.



For complete International Bar-B-Que Cookers Association BBQ rules, please visit: www.ibcabbq.org