



# PINEY WOODS



# 2019

# CLASSIC



# 21st ANNUAL



## COOK OFF



# October 4th & 5th

## VFW POST 4816

### 24411 CUNNINGHAM DR, PORTER, TX 77365

50/50 RAFFLE

# \$4,000.00

HUGE RAFFLE

LOTTO BOARD

IN CASH PRIZES  
BASED ON 40 TEAMS

LIVE AUCTION

CALCUTTA

ENTRY FEES

ENTERTAINMENT

BRISKET, SPARE RIBS & CHICKEN-----\$125

OPEN MEAT-----\$ 25



Contact: Lauire Wiley (713) 247-9591\*\*\*Mike Stouenger (713) 870-1053\*\*\*Dale Anderson (936) 689-6747



<http://ibcabbq.org/wp-content/uploads/IBCA-Rules-Nov-2018-Final.pdf>



# VFW POST 4816 COOKOFF

## October 4 & 5, 2019

### RULES & REGULATIONS

## All IBCA Rules Apply

<http://ibcabbq.org/wp-content/uploads/IBCA-Rules-Nov-2018-Final.pdf>



1. VFW Post 4816 will not be liable for theft, damage or accident.
2. Absolutely "no firearms will be allowed". **NO OPEN CARRY OR CONCEALED WEAPONS ON VFW PROPERTY**
3. Each chief cook is responsible for having his/her entry at the judging area at the proper time.
4. Contestants must supply all needed equipment and supplies. "no gas or electric" cookers for bbq, wood or wood product only. All fires must be contained.
5. Amplification should be used in moderation. Quiet time is 12:00 midnight
6. Contestants will not sell any bar-b-que to public.
7. Each team will be responsible for clean-up of their area, and place trash in dumpster before you leave.
8. The chief cook is responsible for the conduct of his/her team and guests.
9. Contest committeepersons reserve the right to make additional regulations as a situation warrants. Decision of the committee and or judges will be final.
10. Excessive use of alcoholic beverages could be grounds for disqualification.
11. No more than one (1) team to a pit.
12. COOKED ON SITE: All meats and beans 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.
13. ENTRIES PER PIT: Only one entry (one chief cook) will cook on a given pit. Contestants must be 18 years of age to participate for cash prizes.
14. OPEN FIRES: No open fire, or ground pits.
15. CATEGORIES:
  - Chicken:** (2) Chicken halves fully jointed (to include breasts, wings with tips, thighs, and drumsticks, with skin on. (NO Cornish Game Hens) 12:00 Noon
  - Pork Spare Ribs:** Nine (9) individual cut ribs (bone-in) 1:30pm
  - Brisket:** Nine (9) full slices approximately 1/4" to 3/8" thick 3:00pm
  - Open Meat:** 10 Pieces Friday @ 8:00pm
16. DOUBLE NUMBER SYSTEM — This system assures a fair competition 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.
17. JUDGING TRAYS — 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.
18. JUDGING TRAY CONTENTS —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.
19. 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.** All of the product must fit in container and lid must be able to close.
20. Each cook off team is allowed **ONE car per site**, all others will go to overflow parking. Any sites with electricity will be 220 please bring an adaptor. **Advance payment will get you choice pick for your spot. Call Mike 713.870.1053 or Laurie 713.247.9591**

**VFW POST 4816 COOKOFF  
October 4 & 5, 2019**

**TURN IN TIMES:**

**FRIDAY, OCTOBER 4th, 2019**

**COOK'S MEETING @7:00PM, Friday, October 4th, 2019**

**OPEN (50% MEATS) @ 8:00 PM,**

**ENTERTAINMENT @ 8:00 PM**

**SATURDAY OCTOBER 5th, 2019**

**12:00 Noon: CHICKEN (2 chicken halves complete w/wingtip)**

**1:30 P.M. PORK SPARE RIBS (9 individual pork spare ribs)**

**3:00 P.M. BRISKET (9 Full Slices)  
(Standard Turn-In Times Apply Up To 75 Teams)**

**3:45 P.M. AUCTION**

**5:00 P.M. AWARDS**

**JUKE BOX in the Bar**

**Thank you, Relax and Enjoy**

**CONTACT:**

**LAURIE HAYES-WILEY 713-247-9591**

**MIKE STOUTENGER 713-870-1053**

**DALE ANDERSON 936-689-6747**

**AWARDS  
1<sup>st</sup> thru 3<sup>rd</sup> Trophies and money  
4<sup>th</sup> thru 10<sup>th</sup> Certificates**

**21st ANNUAL COOKOFF ENTRY FORM  
PORTER VFW POST 4816  
PO BOX 189  
PORTER, TEXAS 77365**

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

Address: \_\_\_\_\_

City, State, Zip: \_\_\_\_\_

Phone: \_\_\_\_\_

Head Cook: \_\_\_\_\_

Email Address: \_\_\_\_\_

Category I     \$125.00       
Chicken, Pork Spare Rib, Brisket

Category II     \$25.00     Open (50% Meat)    

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Calcutta     \$50.00     Buy your own Team    

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**MAKE CHECKS PAYABLE TO: VFW POST 4816  
ENTRIES WILL BE ACCEPTED UNTIL 5:00PM October 4, 2019**

**Contact:**     Laurie Wiley     713-247-9591  
Mike Stoutenger     713-870-1053     Call for Space availability  
Dale Anderson     936-689-6747

**Date Received**     \_\_\_\_\_

**Space #**     \_\_\_\_\_