

5th Annual Willacy County Livestock Show & Fair Kickoff Barbeque Cook-Off



January 18-19, 2019
WCLS Fairgrounds Raymondville, Texas
Head Cook Meeting 8:00am, Jan. 19, 2019



To register your team in the cook-off, please complete the following and submit this form along with your entry fee of \$175 (Brisket, Pork Spare Ribs & Chicken) and \$25 per Jackpot category (Beans, Fajitas, Pan de Campo, & Margaritas) to WCLS & Fair Kickoff BBQ Cook-Off, by Monday January 14, 2019.

Attn. Libby Moreno
11916 Anaqua Rd.
Raymondville, Tx 78580

The International Barbeque Cookers Association Rules will apply. Show grounds will be open for the cookers on Friday (January 18, 2019) at noon.

BBQ Team Entry Fee \$175	\$175
Jackpot Entry \$25/Cat	\$ _____
Total Amount Paid:	\$ _____

Cook Off Entry Form

Team Name: _____

Team Sponsor (if any): _____

Head Cook contact:

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Cell: _____ Email Address: _____

For More Information:

Libby Moreno @ 956-746-1680 –or- Ali Busse Savage @ 512-820-6012

Head Cook Signature

Date

General Rules & Information

- The BBQ Contest will be located at the Willacy County Livestock Show Grounds in Raymondville, Texas. The cook-off area is located on the north side of the exhibit barn.
- Check-in & set up starts at 12 Noon. Friday, January 18. Move out time can start right after awards, but have until 10 a.m. Sunday, January 20 to move out.
- The WCLS Board is not responsible for any theft of damage.
- It is each team's responsibility to keep their area clean and safe. Teams will be held accountable for the cleanliness of their area. No ashes, greases, etc. on the ground please. If we have to clean up after you, you will be disqualified and not allowed to compete.
- Each team will be allocated an approximate space (30ft x 30ft). Try to keep any pits, trailers, motor vehicles, tents, etc. within your assigned space. Be considerate of your neighbor. There are no electrical hook ups available. Bring your own generator.
- The head cook will be held responsible for the conduct of their team and guests.
- Music within your team area is allowed. HOWEVER, excessive loud music and/or sounds are not. Be Courteous to your fellow contestants and turn your speakers to your own camp. If we have to tell you more than once to turn down the noise, you will be disqualified and not allowed to compete.
- The BBQ Chairman reserves the right to make additional rules and regulations as situations warrant. Decisions of the Committee Chairman and the IBCA Judging Staff are final.

Cooking/Judging

- Inspection of all meats will occur at your arrival time by a member of the BBQ committee. No Meat will be allowed to leave the cook-off site after it has been inspected. 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. Cooks are to prepare and cook in as sanitary manner as possible.
- IBCA recognizes only one entry (one chief cook) will cook on a given pit. Teams may not share cooking equipment. Each space must have a separate cook and equipment.
- All IBCA rules will be covered by the Head Judge during the mandatory Cook's Meeting, Saturday at 8:00 a.m. Awards are tentatively scheduled for 4:00 p.m. on Saturday.

- Turn in times will be the following:

Friday, January 18, 2018:

Margarita-8:00pm

Fajita – 9:00pm

Saturday, January 19, 2018

Pan de Campo- 10:00am

Beans – 11:00am

Chicken – 12:00pm

Ribs – 1:30pm

Brisket – 3:00pm

- A turn-in window of ten (10) minutes before and after the set turn-in times will be recognized. Judging trays received after that time will not be accepted for judging.
- You will be given one (1) tray and one (1) sheet of aluminum foil per meat. We will be using a standard secret double number system to assure a fair competition. This system requires that two tickets bearing the same number be attached to the top of judging tray in a manner which hides the number and the other ticket easily removed by the cook for retention. 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 will be removed and announced.
- Turn-in quantities will be the following:
 - Brisket- nine (9) full slices (1/4' to 3/8" thick)
 - Pork Spare Ribs- nine (9) full spare ribs (knuckle on or off, St. Louis allowed, NO baby backs)
 - Chicken – two (2) full halves (fully jointed with wing tip attached)
 - Beans – nothing larger than the bean can be put into the turn- in cup
- You must cook all three meats to qualify for Overall Grand and Reserve Champion. In the event of a tie for overall Grand and/or Reserve, the brisket will be used as the tie breaker.
- 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 pudding in bottom of tray.