



# 2019 Texas Shoot Out BBQ Cook-off Entry Form



April 19 & 20, 2019

Please Print or Type:

Please read page of Rules & Regulations----- "Kids Q – Friday Night!"

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

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

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

City/State/Zip: \_\_\_\_\_

Daytime Phone: \_\_\_\_\_ Alternate Phone: \_\_\_\_\_

### PLEASE CHECK CATEGORIES:

\_\_\_\_\_ Beef Brisket, Chicken, Pork Spare Ribs (Entry Fee - \$250) QTY \_\_\_\_\_ × \$250 = \_\_\_\_\_

(No refunds after April 10) Total amount Due: \_\_\_\_\_

**\*\*20x30 RV Spot included 30 amp only – water & electric provided**

### PRIZES FOR EACH CATEGORY - \$15,000 CASH & PRIZES GUARANTEED PAYOUT (Brisket — Pork Spare Ribs — Chicken)

1<sup>st</sup> – \$700 & Buckle

6<sup>th</sup> – \$300 & Certificate

2<sup>nd</sup> – \$600 & Certificate

7<sup>th</sup> – \$300 & Certificate

3<sup>rd</sup> – \$500 & Certificate

8<sup>th</sup> – \$300 & Certificate

4<sup>th</sup> – \$400 & Certificate

9<sup>th</sup> – \$300 & Certificate

5<sup>th</sup> – \$300 & Certificate

10<sup>th</sup> – \$300 & Certificate

\$1500 plus Buckle to Grand Champion & \$1000 plus Buckle to Reserve Champion

#### Turn in Times:

Chicken (Noon) Ribs (1:30pm) Brisket (3:00PM)

**IBCA Sanctioned. State Championship Cook-off.**

**Each division will be judged separately.**

**All meat is subject to inspection prior to cooking.**

**Mail entry form and payment to:**

**Andrews Chamber of Commerce, 700 West Broadway, Andrews, TX 79714**

**For more info, contact Blake Roberts 432-413-9666**



# Texas Shoot Out BBQ



## Cook-Off Rules

1. IBCA judging rules will apply.
2. NOTE: Only one (1) team per pit.
3. Due to increased participation in the cook-off and limited parking, it is necessary to limit the number of vehicles in the cooking area. a limit of 2 vehicles will be allowed in the cooking area other than RVs and motor homes. RV spaces are limited to a 30X30 area. Anyone camping in the BBQ area must be entered in the cook-off. Parking permits issued at check-in must be displayed on all RVs and motor homes. Additional vehicles must be removed once campers are in place in RV parking area. There will be a parking area reserved for BBQ participants, vendors & festival participants. Electricity is available for 110 service ONLY. All RVs who require 220 service MUST use own generators.
4. Teams will consist of a Head Cook (must be 18 years or older) and up to four (4) team members.
5. All meats to be entered into judging will be cooked from scratch within the constraints of the event. Pre-cooking, marinating, etc. will not be allowed prior to start of the cook-off as defined by cook-off producer. MEAT INSPECTION will start at 10:00AM Friday, April 19, 2019. (up to promoter)
6. Fires must be wood or charcoal. Pit may include gas or electricity to start natural substance but not to complete cooking. Holes or open pits are not permitted. Fires may not be built on the ground.
7. Props, trailers, motor home vehicles, tents and any other equipment may not exceed the boundary of the contestants' assigned space. (Sizes may vary)
8. Cooks meeting Saturday morning at 7:30 am on Saturday, April 20, 2019 in the judging area. Head Cooks must attend.
  - a) 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 MEAT side up lying parallel to the hinge.
  - c) Chicken two (2) separate ½ fully jointed chickens (to include breast, wing, thigh and drumstick). SKIN ON (No Cornish Game Hens)

- d) Pork may contain any or all of the following: shredded, chunks, pulled or sliced.
9. Based on the number of cooks; turn in quantities are subject to change. 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. 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.
  10. 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).
  11. Promoter and cook-off officials will not be held responsible for accidents, theft or any mishaps.
  12. No skateboards, skates or in-line skates allowed.
  13. No vendor sales allowed in the BBQ area.
  14. No ATV's or golf carts allowed other than Chamber Board and/or WWWF Committee Members only, NO EXCEPTIONS.

**Thank you for your Participation!**

**Rules are subject to be updated at the discretion of event producer and additional rules may apply.**

