

IBCA Sanctioned Event

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



International Bar-B-Que
Cookers Association

Friends of Tri - Club BBQ Cook-Off



International Bar-B-Que
Cookers Association

February 8-9, 2019

Location: 26303 Preston Ave Spring TX 77373
(Old Town Spring)

CASH---TROPHIES---RIBBONS

\$180 Entry Fee includes one (1) entry into each of the following categories: Brisket, Pork Spare Ribs, and Chicken

Jackpot Categories
Margaritas (Friday Night)
Dessert and Beans (Saturday)
\$10 per Entry

GENERAL ADMISSION
\$5.00 Friday per person
\$5.00 Saturday per person

Early registration must be **received** by January 25, 2019. **CASH ONLY** Entries will be taken at check in. Check-in is 8:00 am until 7:30 pm Friday.

For registration information, please contact:
Will Greer (281) 282-7461 or springtriclub@yahoo.com

Proceeds to benefit the Youth of Tri-Club

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International Bar-B-Que
Cookers Association

Friends of Tri-Club Annual BBQ Cook-off February 8-9, 2019

Proceeds to Benefit Spring Tri-Club Youth



International Bar-B-Que
Cookers Association

Entry Deadline is 7:30pm Friday, February 8, 2019

Cook-off spaces are available on a first-come, first-serve basis. For additional information, contact Will Greer at (281) 282-7461. For copies of the entry packet and rules, please e-mail Will Greer at springtriclub@yahoo.com. There will be limited electricity and water available so please plan accordingly. Extra space is available for an additional \$100

Friends of Tri-Club BBQ Cook-off Entry Form
All Information must be provided (Please Print)

Team Information

Team Information	Category	Total
Team Name:	Cook-Off Entry Fee – \$180	
Head Cook:	Jack-Pot Margaritas – \$10	
Street Address:	Jack-Pot Desert – \$10	
City/State/Zip:	Jack-Pot Beans – \$10	
Phone:		
E-mail:	Extra Space – \$100	
Head Cook Signature & Date:	TOTAL:	

List of other members on team

1. _____
2. _____
3. _____
4. _____

Checks should be made payable to **Friends of Tri-Club**

The Friends of Tri-Club, Old Town Spring and all volunteers will not be held responsible for any damages due to accident, theft, or injury or weather related.



IBCA SANCTIONED EVENT

Friends of Tri-Club Annual BBQ Cook-Off February 8-9, 2019

Rules and Regulations are IBCA Rules:

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

Location: Preservation Park in Historic Old Town Spring
Physical Address: 26303 Preston Ave, Spring TX 77373

If you have any questions, please contact Will Greer at 281-282-7461 or
springtriclub@yahoo.com

1. Entry

Entry forms and fees must be received no later than January 25, 2019 by mail or late registration will be accepted on February 8, 2019 until 7:30 pm. All checks should be made payable to **Friends of Tri-Club, late registration is CASH ONLY**. Spots will be on a first come, first served basis. Entry forms should be mailed to Spring Tri-Club, Attn: Cook-Off, P.O. Box 162, Spring, TX 77383.

2. Teams

Each Chief Cook is required to attend the Chief Cook's meeting at 8:00 pm on Friday, February 8 2019. Each cooking team will receive four (4) wristbands; The Chief Cook is responsible for the conduct of his/her team and guests. Excessive noise will NOT be allowed between the hours of 11:00 pm and 7:00 am. Each team must keep their space clean at all times. Dumpsters and periodic trash pick-up will be provided. Absolutely no pets allowed.

3. Categories and Rules

The entry fee of \$180.00 includes the cook-off space and three (3) meat categories – brisket, pork spare ribs, and chicken. Pre-cooked, salted, seasoned, or marinated meat is not allowed. Meat will be inspected Friday, February 8, 2019 , between Noon and 7:00 pm upon arrival. All turn-in foods must be cooked on site. No Exceptions.

4. Set-up

Set-up will be Friday, February 8, 2019 , from 8:00 am to 7:00 pm. Sites will be 40' x 40'. BBQ pits, trailers and/or motor homes will be allowed inside the contest area. One (1) extra space (if available) may be reserved per cooking team at the rate of \$100.00. No additional pits or cooking allowed in the extra space. Please have a container to catch and dispose of your grease. Please do not allow grease to drip on the ground.

Tent companies may begin set-up on Friday February 8, 2019 , at 8:00 am. Tear down must begin on Sunday, February 10, 2019 , by 7:00 am. All Teams must have their site cleaned up and vacated by Noon, Sunday February 10, 2019.

5. Equipment

All teams are required to have the appropriate number and type of portable fire extinguishers mounted in full view.

6. Motorized Vehicles

Motorized vehicles will be prohibited in the cook-off area from 7:00 pm Friday, until after the Awards Ceremony on Saturday, except for cook-off committee members.

7. Alcoholic Beverages

Alcoholic beverages will not be permitted through the gates after the event starts Friday 7:00pm.

Turn-in Times

Friday

9:00 pm Margaritas

Saturday

9:00 am	Dessert Desserts must be prepared on site using the Pit
10:30 am	Beans (dry pinto beans only)
12:00 pm	Chicken (2 chicken halves complete w/wingtip)
1:30 pm	Ribs (9 individual pork spare ribs)
3:00 pm	Brisket (9 Full Slices)
5:00 pm	Awards Ceremony (approximate time)

8. Tear Down

It is the responsibility of the contestants to leave their cook-off space clean and take all trash to provided dumpsters prior to leaving. You will have until Noon on Sunday, February 10, 2019.

Friends of Tri-Club reserve the right to make additional changes to the rules and regulations as deemed necessary by the Friends of Tri-Club chairmen.

Friends of Tri-Club, Old Town Spring and all volunteers will not be held responsible for any damages due to accident, theft, or injury or weather related.

Proceeds to benefit the Youth of Spring Tri-Club.

Tri Club

Cook off Schedule:

Friday: 6:00 -8:00 p.m. Tray Pick up

8:00 P.M. Chief Cooks Meeting

9:00 P.M. Margaritas

Saturday:

9:00 A.M. Dessert

Must be Prepared on the Pit

10:30 A.M. Beans

Start with Dry Pinto Beans $\frac{3}{4}$ full

12:00 P.M. Chicken

two (2) separate $\frac{1}{2}$ fully jointed chicken (to include breast, wing with tip (visible not tucked under), thigh and drumstick,

1:30 P.M. Ribs

nine (9) individual cut ribs (bone in) St. Louis Cut acceptable). Ribs must be parallel to the hinge.

3:00 P.M. Brisket

nine (9) full slices, recommended $\frac{1}{4}$ " to $\frac{3}{8}$ " thick. Meat must be parallel with the hinge cascading down (like a slab of bacon)