



# GOODWILL COOK OFF

**OCT.  
16-17**

*Valley Race Park*  
2601 S. ED CAREY DR.  
HARLINGEN, TEXAS

*\$150 Entry Fee • \$4,000 Cash Prize Payout*

**REGISTER ONLINE AT [GOODWILLSOUTHTEXAS.COM](http://GOODWILLSOUTHTEXAS.COM)**



Goodwill, more than a store. #BragAboutTheTag





# GOODWILL COOK OFF



## Valley Race Park

2601 S. Ed Carey Dr.  
Harlingen, TX 78552

## October 16-17, 2015

### \$4,000 Total Payout!

- 1st -10th receive cash prizes!
- Trophies for 1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup>!
- Friday Night Party with DJ and \$1 beer!
- Door prizes and Goody Bags for teams!
- Raffle items include Hunting, Fishing and Camping Gear!

#### Registration Fee

\$150

*Includes entry into all three IBCA categories*

#### Jack Pot Categories

\$25 Fajitas     \$25 Beans

#### Raffles Tickets

\$ \_\_\_\_\_

*\$1 each or \$20 for 25*

Team Name		
Head Cook		
Address		
City, State, Zip		
Telephone		
Email		
Payment Due	\$ _____	Payment Type: <input type="checkbox"/> CC <input type="checkbox"/> Cash <input type="checkbox"/> Check

My team and I have read and fully understand the rules and regulations of the above mentioned event.

**Head Cooks Signature** \_\_\_\_\_

- Make Checks Payable to "Goodwill Industries of South Texas"
- Mail to: Goodwill Industries of South Texas  
Attn: Fund Development  
2961 S. Port Ave. Corpus Christi, 78405
- To register and pay online visit: [GoodwillSouthTexas.com](http://GoodwillSouthTexas.com)
- Sponsorships available

For more information please contact: Nick Posada  
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# GOODWILL COOK OFF



## 2015 Goodwill Cook Off and IBCA Rules

### COOKING CONDITIONS

1. Head Cooks Meeting will be held on Saturday, October 17th at 8:00am at front parking area. Head Cook must attend.
2. Cooked On Site — All meats 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 Goodwill.
3. Sanitation — Cooks are to prepare and cook in as sanitary manner as possible. Cooking conditions are subject to inspection by judging committee. Infractions identified by the judging committee shall be immediately corrected or the cook will be subject to disqualification.
4. Entries Per Pit — IBCA recognizes only one entry (one head cook) will cook on a given pit. Notwithstanding, multiple entries in the same category by the same cook and multiple entries from the same piece of meat shall not be allowed. Pit shall be of a design that contains individual cooking chambers and heat sources (no sharing of heat sources).
5. BBQ Pits and BYC — All fires must be in containers, not in or on the ground. No open or ground fires will be permitted. **A FIRE EXTINGUISHER MUST BE READILY AVAILABLE AT EACH TEAM SPACE.**

BBQ Pit – 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 shall be of a design that contains individual cooking chambers and heat sources (no sharing of heat sources).

BYC (Backyard Cooker) — any cooking apparatus by design or nature that is inherently portable and by design is intended for recreational cooking.

## JUDGING

6. The following categories are recognized by the IBCA:

**Brisket:** seven (7) full slices approximately 1/4" to 3/8" thick

**Pork Spare Ribs:** seven (7) individual cut ribs (bone-in)

**Chicken:** 1/2 fully jointed chicken (to include a breast, wing with tip, thigh, and drumstick, with skin on. (NO Cornish Game Hens)

**IBCA Judged Jackpot Categories:**

**Fajitas:** 1 Pound, sliced no thinner than 1/2"

**Beans:** Dry Pinto Beans cooked on site

\*Nothing larger than the bean to be put into the turn-in cup.

7. Double Number System — IBCA requires that the secret, double number system be used. This system assures a fair competition and is a fundamental tenet of the IBCA. 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 in front of an IBCA representative. 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.
8. Judging Tray Contents —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.
9. Turn-In Time — A tentative turn in schedule (with turn in times) will be sent to each head cook and will be announced at the head cook meeting. Turn-in times and quantities for each category are subject to change and will be based on the number of entries. Once this time is set and announced no changes will be made. A turn-in window of ten (10) minutes before and after the set turn-in time will be recognized. Judging trays received after that time will not be accepted for judging.
10. Terms For Disqualification — After the tray has been turned in, any tray found to be in violation of the IBCA rules, will be disqualified at the discretion of the "Head Judge." Disqualified tray numbers will be called out immediately following the category announcements.
11. Prizes — IBCA states that a Grand Champion and Reserve Grand champion be named at every cook off. In the event of a tie for Grand Champion, brisket will be the first tie-breaker, followed by pork spare ribs, then chicken, and then any other category.

## COOKING SITE CONDITIONS

12. Check-in/ Day of registration times:

Friday, October 16th 3:00pm - 9:00pm

Saturday, October 17th 7:00am - 8:00am

13. Spots will be assigned on a first arrive first reserve basis.

14. No water, electricity or hook-ups will be available. Come prepared!

15. Teams will be allowed to stay overnight at the Valley Race Park parking lot in their RV's. Security will be on site and all rules of conduct must be followed.

16. Vehicles at teams parking cooking space must be kept to a minimum. If your team has excess vehicles they will be asked to move to the adjacent parking area.

17. Space will be a 40' x 40' area. Props, trailers, motor home vehicles, tents and any other equipment may not exceed the boundary of the contestant's assigned space.

18. It is the responsibility of the contestant to see that the contestant's area is kept clean and policed throughout and following the contest. All fires must be put out, concrete blocks and other building materials or props hauled away and all equipment removed from site. Any space left in disarray or with loose or bundled trash, other than at trash containers, will disqualify the team from future participation in sanctioned events or other Goodwill events. Clean up must be completed by 6:00pm on Saturday, October 17th.

19. No alcohol will be allowed into the cooking area. Alcohol will be sold at the event. In an effort to help our organization give more funding to our free community services we are asking the teams to purchase alcohol from the Valley Race Park. There will be areas to purchase beer within the cooking area.

20. Excessive use of alcohol beverages may be grounds for disqualifications.

21. Under no circumstances are alcoholic beverages to be distributed to the minors or the general public by contestants.

22. By signing you grant Goodwill full permission to use you and your teams photograph, videotapes, motion pictures, recordings, or any other record of this event for legitimate purposes.

Goodwill Industries of South Texas or its organizers, and the Valley Race Park will not be responsible for accidents, thefts, or any mishaps.

For more information contact:

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(361) 884-4068

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