



**1ST ANNUAL
2 GRINGOS CHUPACABRA RUB
BBQ THROW DOWN**

**** SPACE IS LIMITED ****

**** THERE WILL BE A 20 TEAM CUT OFF ****

**** FIRST PAY FIRST RESERVE BASIS ****

WHEN: December 5-6, 2014

WHERE: 2306 Old Houston Hwy, Beeville, Texas

CATEGORIES: BRISKET – CHICKEN – PORK SPARE RIBS

JACKPOT: CHUPA CHOICE OPEN -- CHUPA BEANS – BLOODY MARY

ENTRY FEE: \$150.00/team (Does not include Jackpots)

JACKPOT ENTRIES: \$20.00 EACH

CASH PRIZES FOR 1ST, 2ND & 3RD IN EACH CATEGORY

CASH PRIZE FOR GRAND CHAMPION AND RESERVE CHAMPION

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HEAD COOK NAME: _____ PHONE: _____

TEAM NAME: _____

ADDRESS: _____

CITY: _____ ST: _____ ZIP: _____

EMAIL: _____

CATEGORIES ENTERING (CIRCLE CHOICE NUMBERS)

- | | |
|--------------------|-------------------|
| 1. CHICKEN | 4. JACK POT BEANS |
| 2. PORK SPARE RIBS | 5. COOKS CHOICE |
| 3. BRISKET | 6. BLOODY MARY |

BY SIGNING, TEAM ACKNOWLEDGES AND UNDERSTANDS ALL RULES AND REGULATIONS OF THE COOK OFF

Head Cook Signature _____ DATE: _____

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GENERAL RULES:

1. One Team per Pit – maximum 4 members per team with 1 designated head cook
2. Contestants must supply all needed equipment to compete, Promoters will only provide space.
3. Contestants must have a fire extinguisher on their set up
4. The Two Gringos Chupacabra BBQ Throw Down promoters, their marketing partners, and property owners will not be held liable for theft, damages or injury.
5. The cook off promoter reserves the right to make modifications to the rules and regulations as situations warrant, any modification will be relayed to all competition teams.
6. All decision by the cook off manager and IBCA judges are final.
7. Entry Deadlines: Entries must be submitted w/payment no later than November 5, 2014. Checks should be made payable to **Rose Simola. In Addition Please Note "Chupacabra Cook Off" in the memo field of your check..**

Mail completed entries to:

Rose Simola
c/o Chupacabra Cook Off
2306 Old Houston Hwy
Beeville, TX 78102

8. Move in will be Friday, December 5, 2014 after 12 noon. Move out will be any time after the awards ceremony but everyone is welcome to stay until Sunday, December 7, 2014.
9. Each team will be allocated a 30 ft by 30 ft space for camping, cooking, parking, etc. Please try to stay within the boundaries of your given space.
10. There is no water or electric hook ups, so please bring your own water and generator.
11. The provided space will be grass so please feel free to drive stakes of any kind. Do not dump anything in the grass please.
12. There will be trash cans and a dumpster provided, please keep your area clean and throw all trash away in the dumpster.
13. Pets will be allowed, but MUST be on a leash at all times. No aggressive breeds allowed. If your pet becomes a problem you will be asked to remove the animal. No pets in the turn-in area.
14. Golf Carts, ATV's etc will be allowed but must be kept to a decent speed. If promoters feel anyone is abusing this privilege they will be asked to leave.
15. Music within your provided space is allowed but must be reasonable. Excessive loud music disturbing other teams will not be tolerated. No music will be allowed while the award ceremony is taking place.
16. There will be a nightly curfew enforced. Each night music must be off or noise reduced to a minimum after 12:00 midnight. This does not mean you can't keep cooking or associating with people, just keep the noise reduced for those that might be trying to sleep.

PAYOUT: (Based on 20 team limit and subject to increase w/donations!)

- 1st Place – Brisket, Chicken, and Pork Spare Ribs: \$250.00
2nd Place – Brisket, Chicken, and Port Spare Ribs: \$150.00
3rd Place – Brisket, Chicken and Pork Spare Ribs: \$100.00

Jackpot Categories: (Based on 20 entries and subject to change)

- 1st Place – Beans, Open: \$200.00
2nd Place – Beans, Open: \$100.00

Grand Champion: \$400.00 plus entry fee into the 2015 Cook Off
Reserve Grand Champion: \$200.00 plus entry fee into the 2015 Cook Off

IBCA Rules Apply as Follows:

- Overall Grand and Reserve Champion winners will be based on the 3 IBCA meat categories, brisket, chicken, and pork spare ribs. In the event of a tie for Grand or Reserve Champion the brisket categories will be used as the tie breaker.
- Inspection of meat will be between 6 and 9 pm Friday, December 5, 2014.
- 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 designated time limits.
- All cooking must be done over a wood fire or charcoal.
- Turn in times are tentative, but should be close to this:

Friday – Chupa Cooks Choice – 8:00 pm

Saturday:
Bloody Mary – 10:00
Beans – 10:30
Chicken – 12:00 noon
Pork Spare Ribs – 1:00
Brisket – 3:00

- The Head Cooks meeting will take place on Friday, December 5th at 6:00 pm under the big pole barn at the front gate.
- No garnish or sauce is allowed in the tray at turn in. Meats may be cooked with sauce or other liquid but once cooking is complete, no added sauce or liquid to the judging tray.
- Turn In requirements:
- Brisket – Seven (7) full slices approximately ¼ -3/8” thick
- Pork Spare Ribs – Seven (7) individual pork spare ribs (bone in – may be St Louis Cut) no baby backs
- Chicken – ½ fully jointed chicken (to include breast, wing tip, thigh and drumstick, skin on)
- Beans – One (1) 16 oz cup full – nothing bigger than a bean in the cup
- Chef's choice – Seven (7) individual pieces, garnish allowed in open container. (Chefs choice can be any meat cooked on a BBQ pit with a wood or charcoal fire)

Questions/Contact:

Rose Simola – Phone: 832 788 6974

Alton Paris - Phone: 830-591-7964

Email: roses@idworld.net

Email: bfparis2002@sbcglobal.net

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