



BAR-B-QUE COOK-OFF
Entry Form

This event is sanctioned by the International Barbeque Cookers Association (IBCA), but you do **NOT** have to be a member to win. **Early registration is limited to 75 teams. Payment is due at time of registration. The event may open up on/or about June 20th for additional teams. We will start a waiting list, after the first 75 teams are registered and those on the waiting list are eligible for refunds in the event that we cannot accommodate those additional teams.**

TEAM NAME: _____ HEAD COOK: _____

MAILING ADDRESS: _____ CITY, ST ZIP: _____

PHONE: _____ E-MAIL: _____

TEAM MEMBERS*: (1) _____ (2) _____

**MUST be at least 18yrs old*

(3) _____ (4) _____

Check Categories Entering:

FRIDAY:* _____ Margaritas \$20 Entry Fee 75% Payout to 1st, 2nd, & 3rd Turn in: 5 PM

** Friday container
 pick-up starting at
 3PM*

_____ Kids' Pork Chop Cook \$20 Entry Fee 75% Payout to 1st, 2nd, & 3rd Turn in: 6 PM
Event for children, only, between ages of 6 and 17. We will provide the pit, the charcoal, the competition meat – pork chops. No garnishes allowed. You get to keep the pit.

_____ Giblet Rice \$10 Entry Fee* Trophy 1st Place Turn in: 6 PM

_____ Cook's Choice \$20 Entry Fee 75% Payout to 1st, 2nd, & 3rd Turn in: 7 PM
Cooked Meat- Fried, Sautéed, Grilled, etc. and garnishes & sauces welcomed

Calcutta: _____ Calcutta Pre-Purchase - \$100

Pre-purchase your own team before 8:45PM on Friday. Remaining teams not purchased will be auctioned Friday night at 9PM, when we announce the winners of the above contests. 75% of the income will be awarded to the buyer of the teams that place 1st, 2nd, or 3rd in each of the meat categories.

SATURDAY: Mandatory Head Cooks' Meeting at 8 AM.

Category	Entry Fee	Turn In Time	Prize(s)
_____ Jackpot Beans (16oz)	\$20.00	11:30 AM	1 st – 3 rd 75% Payout
_____ Half-Jointed Chicken	See Below	1:00 PM	See Next Page
_____ Pork Spare Ribs	See Below	2:30 PM	See Next Page
_____ Beef Brisket	See Below	4:00 PM	See Next Page

Meat Entry Fee increases to \$175.

*Paid Meat Entry includes one Giblet Rice Entry

Meat Prize(s): \$10,000 Guaranteed Prize Money. 75% Payout, varying with the number of entries over 60 Teams. Minimum Prize Money Example Below:

Individual Meat Category (Chicken, Ribs, Brisket)

Finishing Place/ Guaranteed Minimum Pay Out

1 st	2 nd	3 rd	4 th	5 th	6 th	7 th	8 th	9 th	10 th
\$750	\$500	\$300	\$250	\$225	\$200	\$175	\$150	\$125	\$100

PLUS Trophy for 1st-3rd and Ribbons/ Certificate – 4th-10th.

Overall Results (Three Meats Only – Combined Score)

Finishing Place/ Guaranteed Minimum Pay Out

1 st (Grand)	2 nd (Reserve Grand)	3 rd	4 th	5 th
\$750	\$375	\$275	\$175	\$100

PLUS Trophy for Grand & Reserve Grand

People’s Choice Award: _____ Will Participate/ Enter – Free Entry

Public purchases a \$10 ballot from Chamber (plate/fork is provided for sampling). Teams provide meat samples to the public. Upon completion, ballot is returned to Chamber for tallying. Winning team gets 75% of total ballot purchase price.

Electricity: There are several spots with electricity and/or water service. Space is limited to a first come/ first service basis and is not guaranteed to be available. We are not reserving spaces; so teams are encouraged to bring their own generators. If you hook-up to our electricity, a fee of \$30 must be rendered at time of container pick-up. There is no sewer service in the park. If inclement weather prohibits the event from being in the park, the cook-off will be held in Shiner’s downtown area – where there are NO water or electrical connections available for cooks.

There will be NO REFUNDS for any reason, except for waiting list registrants.

RELEASE AND ACKNOWLEDGEMENT:

It is the responsibility of the chief cook that all team members abide by the rules of the event (See Pages 3 through 7 of this document) and all health department rules and regulations. Failure to comply with any rule or regulation may result in immediate disqualification. Horses, pets, firearms, fireworks, or other explosive devices, glass containers and keg beer are PROHIBITED at the event. No loud music after midnight is requested. I have read and agree to abide by all rules and regulations set by the Shiner Chamber of Commerce Barbeque Committee and the International Barbeque Cookers Association.

Signature: _____ **Signature is required**

**Make entry fee payable to: Shiner Chamber of Commerce
Mail entry form and entry fee payment to:
Barbeque Chairperson: C.J. Patton
P.O. Box 221
Shiner, TX 77984**

Please contact the C.J. Patton if you have any questions @ 361-596.0080 or cj.patton@ymail.com

General Information: The BBQ contest is hosted by the Shiner Chamber of Commerce. **Teams which have pre-registered and have paid the entry fee by July 1, 2015 may start setting up at 6:00 PM on Thursday, July 2, 2015.** Space will not be assigned and will be selected on a first come, first served basis. A BBQ pit or camper is required to reserve a space. Teams will be required to check in at the park entrance beginning at 6:00 PM and ending at 10 PM Thursday evening. All other teams are asked to arrive and check in beginning at 9 AM on Friday, July 3, 2015. Any team that expects to arrive after 8:00 PM Friday should make special arrangements with the chairperson prior to check in. All teams are asked to be out of the cook-off area by NOON on Sunday, July 5, 2015. Please read the rules and regulations for the event as they will be enforced. We hope that you will enjoy the competition and thank you in advances for participating.

IBCA RULES AND REGULATIONS

1. **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 the promoter.
2. **SANITATION** – Cooks are to prepare and cook in as sanitary manner as is possible. Cooking conditions are subject to inspection by the Promoter. Infractions identified by the judging committee shall be immediately corrected or the cook will be subject to disqualification.
3. **ENTRIES PER PIT** – **IBCA** recognizes only one entry (one chief cook) will cook on a given pit. It will be the responsibility of the Promoter to monitor entries. Notwithstanding, multiple entries in the same category by the same cook or from the same pit, or multiple entries from the same piece of meat **shall not** be allowed. **Pit should be of a permanent design that contains separate individual cooking chambers and heat sources. (no sharing of heat sources)**

With the exception of Junior or Kid's Cook-offs, contestants must be 18 years of age to participate for cash prizes.

4. **BBQ PITTS** –
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 should be of a permanent design that contains separate individual cooking chambers and heat sources. (no sharing of heat sources)**

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

5. **OPEN FIRES** – **IBCA** further recognizes that open fire, ground pits, are used in some areas. It is in the interest of safety, a barrier shall be placed around said open fire pit. A fire extinguisher shall be readily available. No holes are allowed to be dug into the ground.

6. **CATEGORIES** – Promoters shall advise contestants in advance of applicable meat categories and/or cuts of meats and/or types of cookers. The following categories are recognized by the **IBCA** and will be cooked at the **Shiner Half Moon Cook-Off**. Note that only in the meat categories (Excluding the Cook's Choice) are the points accumulated for the Overall Prize Package:

Beef Brisket

Pork Spare Ribs

Chicken – one half (1/2) fully jointed domestic chicken with skin that includes a breast, wing with tip (visible not tucked under), thigh, and drumstick. (No Cornish Game Hens)

Cook's Choice – Meats other than those listed above.

Beans – Dry Pinto Beans – cooked on site. (Nothing larger than the bean to be put into the turn-in cup.

Shiner Half-Moon Events (Not IBCA)

Margaritas – Can be Frozen, On the Rocks, or Plain. Outside of turn-in container must be clean (not salted)

Kids' Pork Chop Cook

Giblet Rice

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**. **IBCA** 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. After the ticket is pulled, the tray and its contents will immediately be discarded.

8. **JUDGING TRAYS** – **IBCA** recommends the use of a Styrofoam tray with hinged lid and without dividers or the best readily available judging container, which is approximately 9 inches square on the bottom half. (i.e. Dart 95HT1 or GenPak 200 or Gen Pak 270 for 2 chicken halves) A single sheet of aluminum foil should be supplied for each tray (i.e. Reynolds 710 foil sheets 9"x10"). All judging containers shall be clean and free of any markings. Marked containers may be disqualified at the Head Judge's discretion. Cooks are responsible for insuring that the containers they receive remain clean and undamaged.

9. **JUDGING TRAY CONTENTS** – **IBCA** requires that the Promoter and/or Head Judge advise all cooks of the exact quantities and cuts of meat that will be placed in the judging trays. This will normally be accomplished at the Cook's meeting. The Head Judge or designated representative will inspect all trays at the time of turn-in in order to assure compliance with the turn-in criteria. 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. **NO PUDDLING IN BOTTOM OF TRAY.**

Recommended amounts are as follows:

Brisket	seven (7) full slices, approximately 1/4" to 3/8" thick. All blocking must be done before cooking. The fat cap may be trimmed or cut away before the slices are placed into the tray.
Pork Spare Ribs	seven (7) individual cut ribs (bone in) (St. Louis Cut acceptable). Ribs must be placed in the tray <u>TOP</u> side up laying parallel to the hinge.
Chicken	1/2 fully jointed chicken (to include breast, wing with tip (visible not tucked under), thigh and drumstick. SKIN ON (No Cornish Game Hens))

If the event has 50+ teams, turn-in quantities shall be two (2) 1/2 chickens, 9 pork spare ribs, and 9 slices of brisket shall be submitted for judging or at the Head Judge's discretion.

10. **TURN-IN TIMES** – Once this time is set and/or announced at the Head Cooks meeting no change 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. **Ten minutes and one second** is considered after the set turn-in time.
11. **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.
12. **JUDGES** – Must be 18 years of age or older to judge. **IBCA** recommends that a minimum of five (5) judges per table be utilized during the initial judging. Subsequent levels of judging should utilize a minimum of seven (7) and a maximum of nine (9) judges per table **HEAD COOKS are prohibited to participate as judges.** **NO SMOKING IN THE JUDGING AREA.**
13. **JUDGING QUANTITY** – Judges will assign a score from 1 to 10 for each tray. A maximum of twenty (20) trays or containers should be assigned to each judging table. Judges should not be required to sample and judge in excess of this number during any event. It is recommended that a predetermined number of top results from each preliminary judging table be sent on to the subsequent levels of judging.
14. **ANNOUNCING WINNERS** – **IBCA** recommends that announcements of winners be based on the number competitors in each category. (Example: Cook-off with ten (10) or more entries, announce the top ten (10) plus final table numbers only. It is recommended that more than one person verify the ticket numbers.

If the number of entries is less than ten (10), announce all places. In the interest of recognizing winners announce these places regardless of prizes or trophies being awarded.

15. **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 ribs, chicken, and then pork
16. **Promoters Cooking in own contests:** For the sake of contest fairness, IBCA prohibits promoters from cooking in their own contest.

SHINER HALF-MOON COOK-OFF SUPPLEMENTAL RULES

17. Teams must furnish all equipment and supplies needed. LIMITED water and electricity service is available; however, the barbeque committee recommends teams bring a generator for power, especially in the event of inclement weather – which require moving the cook-off to the downtown area, where no water or electricity is available. Shaded areas are limited in some cook-off areas; the committee strongly encourages teams to bring suitable shelter as the weather may require.
18. If park conditions are unsuitable for the cook-off, the back-up site is downtown Shiner. There are NO electric or water hook ups available in this case. Again, we strongly urge teams to bring a generator or power, along with enough water to meet your needs.
19. **MOTOR VEHICLES:** Motor vehicle access will be restricted within the cook-off area. Each team has a choice of only two: (1) motor vehicle, one (1) motor home, or one (1) camper that will be allowed in the team's designated space (which could be limited to 30'X40' in size, in the event the cook-off is required to be moved to the secondary location – See Rule 2). All other vehicles will be parked in the general public parking area. Unauthorized vehicles in the cook-off area are subject to be towed at the owner's expense. Golf carts and UTV's (no ATV's) will be permitted by **LICENSED DRIVERS ONLY**. Any vehicle in the cook area will not be permitted to leave until Sunday morning. **Please note that there will be NO vehicle, golf cart, UTV movement allowed after dark in the cook-off areas.** No horses or other animals allowed.
20. **ENTRY FEE:** See entry form. This fee reserves a space of 30' X 40' and one (1) entry in each of the three meat categories and the giblet rice category. Additional entries, from people other than the chief cook, will be accepted for the Jackpot Beans, Kid's Pork Chop Cook, Cook's Choice, or Margaritas for a fee (see entry form). Teams must be PAID IN FULL before being authorized to enter park grounds. NO EXCEPTIONS will be made. There will be NO REFUND of entry fees for any reason.
21. **COOK'S MEETING:** The cook's meeting will be held at 8:00 AM Saturday at the main covered pavilion.
22. **JUDGING:** only the judges and members of the barbeque committee are allowed in the judging area during active judging. Spectators are urged to watch the judging, but are asked not to talk to the people in the judging area. No team members are allowed to be judges.
23. **AWARD PRESENTATIONS:** The winners of the event will be announced at 6pm. Awards will be given, as presented on entry form.

24. **PROHIBITED ITEMS:** Firearms, fireworks or any other explosive devices are **PROHIBITED** according to City Ordinance. Glass containers are **PROHIBITED** at the event. Horses and pets are **PROHIBITED** in the park. Quiet time will be strictly enforced after midnight.
25. The chief cook is responsible for the conduct of his or her team. Failure to comply with the rules of the event, any health department rules and regulations, or the excessive use of alcoholic beverages may result in immediate disqualification and you will be asked to leave the event.
26. All BBQ chief cooks must be sure all there trash is put into the dumpsters and be sure no food or other trash is thrown into the porta potties. Recycling bins will be provided for plastic and/or aluminum containers. No food to be dumped in camp sites.