3rd Annual Cowboy Round Up

Jason Pelton's Cookin' for the kids

Friday December 6th – Saturday December 7th 2013 Located in the Northeast Loop 336 pasture – please enter from F.M. 3083 – signs will be up showing where to enter Sanctioned by the International Barbeque Cooker's Association IBCA rules will be in effect – rules can be found on the IBCA website at <u>www.ibcabbq.org</u> \$200.00 entry fee Entry fee covers all cook off categories Chicken, Pork Spare Ribs, Pulled Pork & Brisket Beans & Chili

Cash prizes will be awarded to the 4 meat categories

All proceeds will benefit young deserving Cowboy's & Cowgirl's interested in growing & living the Cowboy Way For more information contact Sheri Pelton (936) 537-0672 RV's welcome – we have no electrical or water facilities at this site, this is a real Cowboy Round Up, so bring your generators and plenty of water

Make check payable to Jason Pelton Scholarship Memorial Fund and mail with the form below to: Sheri Pelton 15097 Capitol Hill Montgomery, TX 77316

Total payout \$4,000.00 for the 4 meat categories

For additional info email Sheri at: <u>iscattleco@yahoo.com</u> Call (936) 537-0672

| Chief Cook Name: | | |
|------------------|----|--|
| Address: | | |
| | | |
| | | |
| Cell Phone: | | |
| Home Phone: | | |
| Email: | | |
| Bringing RV: Yes | No | |

Driving directions: From I-45, take the North Loop 336 exit (exit #88). Turn East onto Loop 336. You will drive approximately 4 miles. At the signal light at F.M. 3080, you will turn right onto F.M. 3083. The entrance to the Loop Pasture will be approximately ½ mile down on the left. Wanda's Beauty Salon (a house) is on the right directly across the street. If you get to Bozeman Elementary, you went just a little too far. Signs will be up indicating the entrance.

Agreement & Waiver of Liability between Teams & Jason Pelton's 3rd Annual BBQ Cook-off, Cookin' for the Kids

It is agreed by the applicant/participant that he/she shall assume full responsibility for, and hold Sheri Pelton, Royce Lee, Lee Cattle Company, Jason Pelton Memorial Scholarship Fund, event location property owner, sponsors and contest coordinator harmless and whole from any and all liabilities arising from the applicant's, applicant's agents' and representatives' conduct and actions (including but not limited to: transit to and from the event, event set-up period, the event and event take-down period). Applicant/participant also understands that there will be NO REFUNDS of applicant's participation fees due to bad weather or other occurrences beyond the control of the sponsoring parties.

I also understand that without this form, completed and agreed to, with all signatures affixed, the applicant will NOT be accepted. This Hold Harmless Agreement must be returned with the event's Registration Form.

I have read the Hold Harmless Agreement and refund policy, and agree to abide by the above mentioned and all other rules of the event.

| Signature of Head Cook: | |
|-----------------------------|--|
| Printed Name of Head Cook:_ | |
| Date: | |

Short Version of IBCA Rules

NOTE: Only one (1) team per pit

Teams will consist of a Head Cook and up to 4 team members.

Any and all meat and/or meats that may 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 the start of the cook-off as defined by the cook-off promoter.

Fires must be wood or charcoal. Pit may include gas or electricity to start the natural substances, <u>but not to complete the cooking.</u>

Props, trailers, motor home vehicles, tents and any other equipment may not exceed the boundary of the contestant's assigned space.

Cook's Meeting will be held **Friday, December 6th at 7:00 p.m.** in the Judging area.

HEAD COOKS MUST ATTEND

| 1. ½ chicken | Fully jointed, split chicken (with breast, wing, thigh, and drumstick with skin on) NO CORNISH GAME HENS – Cooked on site |
|--------------------|---|
| 2. Pork SPARE Ribs | 7 individual ribs (bone in) NO BABYBACK's – Cooked on site |
| 3. Pulled Pork | Pork butt/shoulder – pulled – NOT chopped – Cooked on site |
| 4. Brisket | 7 full slices (approx ¼" – 3/8" thick) – Cooked on site |
| 5. Beans | Dry pinto beans cooked on site. Nothing larger than the bean to be put into the turn-in-cup – Cooked on site |
| 6. Chili | Must be cooked on site. No beans or rice to be put into the turn-in-cup |

NO GARNISH or SAUCE is allowed in the tray at turn-in. You can cook with sauce but it cannot be ladled onto the meat. (Puddling will also be monitored and not allowed)

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 put out, concrete blocks, and other building materials or props hauled away and all equipment removed from the site.

Excessive use of alcoholic beverages may be grounds for disqualifications. Alcoholic beverage rules must be followed. Under no circumstances are alcoholic beverages to be distributed to the general public by contestants. No food sales or samples to be given to the general public.

No extra vehicles shall be allowed in the pit area once pit is setup. Motorhome is considered as one (1) vehicle.

No animals allowed in cook-off area, with exception of Seeing Eye Dogs.

IBCA judging rules will apply.

Promoter and cook-off official will not be responsible for accidents, theft, or any mishaps.

No skateboards, skates, in-line skates, bicycles or golf carts allowed.

<u>REQUIRED:</u> At least 1 working fire extinguisher per team

All meat will be inspected before any seasoning and/or cooking may begin