

FRENCHIE BURKE

4th ANNUAL

BBQ COOK OFF

FRIDAY MAY 17, 2012 -

SATURDAY MAY 18, 2012

LYTLE, TEXAS

JOHN LOTT PARK



THIS IS AN I.B.C.A SANCTIONED EVENT

THE SPIRIT OF GOOD SPORTSMANSHIP IS VITAL

PLEASE EMAIL CARRIE RAMIREZ AT carrieramirez1@live.com OR
CALL 210.725.8084 FOR A COMPLETE REGISTRATION PACKET.

FRENCHIE BURKE 4th ANNUAL BBQ COOK OFF

BBQ TEAM REGISTRATION FORM 2013
ALL FIELDS MUST BE COMPLETED IN ORDER TO BE ACCEPTED

Team Name _____

Chief Cook _____

Address _____

City _____ ST _____ Zip code _____

Phone # _____

Email Address _____

Fees: Please check all applicable boxes

- BBQ Cook Off Fee \$100.00
Includes brisket, pork spare ribs, and chicken
PLUS – Two Tickets to Friday Nights Event

Add on to the above fee – there are no individual cookers

- Cooks Choice \$20.00
 Desert \$10.00
 Beans \$20.00

Total Amount enclosed with Entry _____

The deadline to enter cook off is May 10, 2013. Please complete this form and mail along with entry fee to: Carrie Ramirez, Castle & Cooke Mortgage, 777 E Sonterra Blvd #350, San Antonio, TX 78258 or call 210.725.8084 for additional information. Please make checks payable to: Lytle Chamber of Commerce.

Chief Cook Signature

Date

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BBQ COOK OFF
LYTLE, TX
JOHN LOTT PARK
*** I.B.C.A SANCTIONED

Important Dates and Times:

BBQ Event: Friday, May 17 thru Saturday May 18, 2013

**Application
Deadline:** May 10, 2013

Move In: Friday May 17, 2013 2:00 pm to 7:00 pm

Move Out: Sunday, May 19, 2013 by noon

Registration Fee: \$100.00 for 3 meats, \$ 20 for beans, \$10
for desert, \$20 for cooks choice. PLUS with
Entry will Receive two tickets to Friday
Night Band.

Move In:

- 1. Teams must check in Friday from 2:00 to 7:00 pm**
- 2. Check in at the BBQ Check in Station in John Lott Park in Lytle, TX**
- 3. Receive registration packet that with cooker badges and information for On Site Sales.**

- 4. At time of cook off all coolers will be checked for unprepared meat that will be cooked during the cook off**

Teams:

- 1. Teams must provide a team name at registration**
- 2. One person, chief cook, will be responsible for the operation of the team space and all the actions within or outside the assigned space. The chief cook must be physically present and available to the contest management if needed.**
- 3. Each team can consist of three assistants for a total of 4 people with chief cook.**
- 4. Each member must wear their team badge at all times.**
- 5. Only one team per grill**
- 6. Cooks are to prepare and cook in as sanitary manner as possible**
- 7. All meats will be cooked on site without pre-cooking or marinating, Inspections will be performed at check in and throughout the day. All meat must be in the original package**
- 8. Fire extinguishers must be provided by each team and easily accessible the entire time.**
- 9. There is no electricity provided to teams.**
- 10. Each team will be responsible for their own sauces, utensils, enhancements and all gills, wood or propane.**
- 11. Each team is responsible for its own trash and must provide a trashcan in their space.**
- 12. All teams must have their own fire extinguishers upon check in.**

BBQ Pits:

- 1. Any type of commercial or homemade pit may be used, with only wood or wood products fires for cooking. Gas or electric lighters, electric blowers**

and/or rotisseries are permitted, but no gas or electric cooking heat. Holes, dug pits or open flames in boxes are not permitted.

Alcohol:

- 1. At no time may a person under the age of 21 be served alcohol of any kind. The BBQ Committee prohibits service to a minor, even in the presence of a legal guardian.**
- 2. The chief cook of each team will be held responsible for the conduct of its team members and any persons who are or have been in his/her space.**

On-Site Sales:

- 1. Bear, soda, water and ice will be sold on site through a designation BBQ liaison and will be delivered to the Team's site. Deliveries will be made on a first come first serve basis and must be paid at the time of request of delivery. Beverages available will be listed in the registration packet.**

Code of Conduct:

- 1. Teams may not charge admission into their space or charge for any food that may be given to the public.**
- 2. Contestants may not fundraise/sell/ solicit memberships will in the Frenchie Burke BBQ.**
- 3. Animals are not permitted on the grounds except for Seeing Eye dogs or certified assistance dogs.**
- 4. Shoes and shirts are required at all times. Any person wearing inappropriate clothing will be asked to leave the contest.**

Categories:

- 1. Beef Brisket**
- 2. Pork Spare Ribs**
- 3. ½ chickens, one half jointed domestic chickens includes breast, wings, thigh & drumstick, with skin.**
- 4. Dessert - Must be cooked on site. Portions should fit inside a 9" square tray. If a pie pan is used, an 8" is recommended. If the dessert is going to be individual servings, 12 should be turned in, 24 may be required, depending on the number of teams. Announcement on quantity will be covered during the cooks meeting**
- 5. Beans – Will be started at the site from a dry bean. Cooks may add what they like except nothing in the cup can be larger than a bean.**
- 6. Cook Choice – can consist of meats/foods that are not listed above. All Cook Choice entry must be prepared on site. If individual servings, 12 should be turned in, 24 may be required, depending on the number of teams. Announcement on quantity will be covered during the cooks meeting.**

JUDGING: IBCA judging standards

Double Number System - A secret double number system will be utilized. The system requires that two tickets bearing the same number be utilized, one firmly attached to the judging tray in a manner which hides the number and the other ticket easily removed by the cook for retention.

Judging Trays – Styrofoam trays with hinged lids and without dividers will be the judging container. Aluminum foil sheets will be handed along with trays. 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.

Judging Tray Contents - The Head Judge or a designated representative will inspect all trays at the time of turn-in in order to assure compliance with the turn in criteria. Garnishes and condiments are prohibited. Meats may be cooked with sauces, but once cooking is complete sauces cannot be added before the meat is placed in judging tray.

Judging starts on Friday, May 17, 2013 & continue on Saturday May 18, 2012.

Friday:

Dessert	7:30 pm
Cook's Choice	8:15 pm

Awards will be presented at 9:00 pm on the stage.

Saturday

Beans	12:00 pm
Chicken	1:00 pm
Pork Spare Ribs	2:30 pm
Brisket	4:00 pm

Awards will be presented at 6:00 pm on the Frenchie Burke Stage. These times can change based on entries. Changes will be announced at Cook's meeting.

TURN IN QUANTITIES

Meat - Cooks will turn in 7 full slices of brisket, approx $\frac{1}{4}$ to $\frac{3}{8}$ thick (pencil size). If the meat is sliced too thick the cook will have to take it back and correct. Cook will turn in 7 Pork Spare Ribs (bone in). Chicken will be one half jointed pieces to include breast, wing, thigh, and drumstick with skin. Quantities subject to increase based on number of teams.

Beans – Cup provided will be $\frac{3}{4}$ full. One cup will be turned in from each cook. Nothing larger the bean is allowed in the cups.

Deserts – Desserts must be homemade and not purchased in a store. If individual servings, 12 should be turned in, 24 may be required, Depending on the number of teams. Announcement on quantity will be covered during the cooks meeting.

Cook’s Choice - If individual servings, 12 should be turned in, 24 may be required, depending on the number of teams. Announcement on quantity will be covered during the cooks meeting.

PRIZES

All awards will be presented on Saturday May 19, 2012.

Grand Champion Winner: \$200, 4 customized belt buckles, Banner				
Grand Reserve Winner - \$175, Banner				
Place	Beef Brisket	Ribs	Chicken	
1st	175	175	175	
2nd	125	125	125	
3rd	75	75	75	

Based on a full field.

Place	Cooks Choice	Beans	Desert
1st	40% of entry	40% of entry	40% of entry
2nd	30% of entry	30% of entry	30% of entry
3rd	20% of entry	20% of entry	20% of entry

Prizes will be awarded to the Chief Cook after awards in a check to the head cook. If head cook is not present then it will be mailed within 5 business days to the address on the registration.

If there is a dispute or there exists need to modify an existing rule for unforeseen circumstances, the President of Lytle Chamber of Commerce or head judge has final say as arbitrator and impartial judge.

All information or questions should be directed to Carrie Ramirez at 210.725.8084 or email carrieramirez1@live.com