COOKIN' ON THE CANE REGISTRATION FORM
May 31-June 1

Head Cook:
Team Name: ___________________________ No. in Team: ______
Business Name: ___________________________
Street: ___________________________
City: ___________________________ State: ______ Zip: ______
Home Phone: ___________________________ Business Phone: ___________________________
Email: ___________________________

Please indicate your choices (water, electricity, & ice will be available)

IBCA Competition:
Entry Fee: $150.00 or $125 + participation in people's choice $ ______
I plan to cook the following meat(s):
_____________________________ Chicken _______ Pork Spare Ribs _______ Brisket

Kids Que competition: Entry Fee: $25.00 $ ______

Bloody Mary Contest: Entry Fee: $10.00 (Split Pot) $ ______

People's Choice-$500 Prize: Entry Fee: FREE YES NO $ ______

Advance Order T-shirts: S M L XL 2XL $15.00/each $ ______
($20.00/day of event)

Total: $ ______

Fax you entry forms to (318) 357-5462 attn: BBQ Competition,
or Mail to:
Natchitoches Area Jaycees
Attn: BBQ Competition
P.O. Box 193
Natchitoches, LA 71457

Make Checks Payable to: "Natchitoches Area Jaycees"
Check at www.natchitochesjaycees.com for updates and news.

Space is Limited!!!
Register Early to Guarantee Your Spot!!!

Note: Entry Forms may be faxed to number listed above. However, payment must be received no later than May 18, 2013. Registration is on a first come, first serve basis. Teams Pre-Registered that do not remit payment by the above deadline with forfeit their spot.
**IBCA Competition**

- **Check-In:** All cooks must on-site by 6:00 p.m. Friday, May 31st. Cooks meeting at 6:00 p.m.
- All meats must be cooked on-site without pre-cooking or marinating. The promoters will advise contestants of official start times. Meat is subject to inspection upon arrival. No meat may be removed from cook-off site after check-in.
- IBCA recognizes only one entry (one chief cook) on a given pit. Contestants must be 18 years of age to participate.
- **Pit Requirements:** commercial or homemade pit or smoker normally used for competitive barbeque and using wood or wood products only; electricity and gas cannot be used to complete cooking.
- The following meat categories will be included: Beef Brisket, Pork Spare Ribs, & Chicken.
- Promoter and/or Head Judge will advise all cooks of the quantities and cuts of meats that will be placed in the judging trays; garnishments and condiments prohibited; meats may be cooked with sauces, but once cooking is complete, sauces cannot be added before placed in judging tray.
- Recommended amounts: Brisket-(7) full slices approx. ¼ to 3/8 in thick; Spare Ribs-(7) individual cut ribs (bone-in); Chicken-1/2 fully jointed (to include wing, breast, leg, thigh)
- Turn-in time shall be pre-set; there will be a turn in window of 10 minutes before and after.
- Judging order: Chicken, Ribs, Brisket. Judging will begin at 12:00 p.m. on June 1.
- **Cook-off area is paved, stakes of any kind may not be driven into the pavement. Please enter riverbank from the south entrance.**
- Each team will be limited to one vehicle per space. Motor homes & travel trailers will count as one vehicle. Space is limited at our event. We will try to accommodate everyone’s needs.
- On site propane has to be in an approved container secured properly and accompanied by a fire extinguisher.
- **For more information on IBCA visit:** [www.ibcabbq.org](http://www.ibcabbq.org)

**Kids Que BBQ Pork Chop Competition**

- **Check-in time:** Friday evening or no later than 8 a.m. Saturday morning, June 1st
- Meat must be cooks on-site without precooking or marinating.
- Meat is subject to inspection upon arrival. No meat may be removed from cook-site after check-in.
- **Age Requirements:** Children ages 5-16 allowed to compete. Children must be accompanied by an adult over 18 years of age. Although assistance from an adult is encouraged, the child must do the cooking and turn-in the box to the judging tent.
- **Pit Requirements:** commercial or homemade pit or smoker normally used for competitive barbeque and using wood or wood products only; electricity and gas cannot be used to complete cooking.
- On site propane has to be in an approved container secured properly and accompanied by a fire extinguisher.

FOR MORE INFORMATION PLEASE CONTACT JASON STELLY AT (318).357.5341 or VISIT [www.natchitochesjaycees.com](http://www.natchitochesjaycees.com)
People's Choice Competition

❖ Check-in time: Friday, May 31st at 6:00 p.m.

❖ Meat must be cooked on-site with no pre-cooking or marinating. Please prepare enough meat for 250 plus samples.

❖ Meat is subject to inspection upon arrival. No meat may be removed from cook-site after check-in.

❖ Pit Requirements: commercial or homemade pit or smoker normally used for competitive barbeque and using wood or wood products only; electricity and gas cannot be used to complete cooking.

❖ The following meat categories will be included: Pulled Pork. Voting and tasting will be from 12:00 to 3:00 p.m. on Saturday, June 1st.

❖ Cooks must have cooked pork butt ready for staff pickup by 11:15 a.m.

❖ Cooks may choose to provide sauce to add to pork butt once pulled apart by staff.

❖ On site propane has to be in an approved container secured properly and accompanied by a fire extinguisher.