

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.

Cookin' on the Cane BBQ Festival



Trophies awarded to 1st, 2nd, 3rd place & Grand Champion

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 1st.
- ✦ 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

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 cooked on-site without pre-cooking 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

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Cookin' on the Cane BBQ Festival



People's Choice

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.

Win \$500 in Cash

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