

# 1<sup>st</sup> Annual Oilfield Trash Cook Off Ranch Rodeo, Roping and Concert

(Sanctioned by IBCA &  
RGBA)



When: Dec. 6-7, 2013  
Where: Jim Wells County Fair Grounds

**OVER \$7000 IN CASH**  
Check in Friday At Noon, Dec. 6, 2013

**\$200.00**

## **ENTRY FEE**

**Light/water hook up for the first 30 paid/registered teams**

**NO CHECKS WILL BE ACCEPTED THE DAY OF THE  
EVENT.**

**Must cook all three meats for Grand Champion awards**

**Grand Champion: \$1,000**

**Reserve GC: \$450**

**Pay Outs**

<b>1<sup>st</sup> - \$600</b>	<b>6<sup>th</sup> - \$50</b>
<b>2<sup>nd</sup> - \$400</b>	<b>7<sup>th</sup> - \$50</b>
<b>3<sup>rd</sup> - \$300</b>	<b>8<sup>th</sup> - \$50</b>
<b>4<sup>th</sup> - \$200</b>	<b>9<sup>th</sup> - \$50</b>
<b>5<sup>th</sup> - \$100</b>	<b>10<sup>th</sup> - \$50</b>



**FOR COMPLETE LIST OF IBCA RULES,  
GO TO  
[WWW.IBCABBQ.ORG](http://WWW.IBCABBQ.ORG)**



## **RULES AND REGULATIONS**

This event is sponsored by the 1<sup>st</sup> Annual Oilfield Trash with all the rules for judging as written by that organization and IBCA.

**TEAMS:** A team will consist of a Chief Cook and assistants if needed. The Chief Cook will be held responsible for the conduct of the team. Quiet time is from 1:00am to 7:00am Saturday and only moderate amplification during the day. Excessive use of alcoholic beverages, as well as disruptive behavior and or improper conduct, will be grounds for disqualification. For safety reasons only one vehicle will be allowed within the cooking site. All other vehicles must be parked outside of the cook-off area. No vehicles will be allowed in or out of the cookoff area after 9:00 am Saturday morning. This is to keep from overcrowding and to allow easy access for Fire and EMS. Move out time will be ***after*** 6:00 pm Saturday, Nov 23, 2013.

**COOKS MEETING:** A Mandatory Head Cooks meeting will be held Saturday, Nov 23, 2013 at 8:00 am. Head cook will be required to sign in at the meeting

**COOKED ON SITE:** No pre-seasoning or pre-cooking allowed. All preparation of entries can begin after meat has been inspected by the promoter or an Official IBCA Head Judge. Contestants must supply all needed equipment and supplies. There must be at least one (1) fire extinguisher per pit on site provided by the cook team.

**SANITATION:** Cooks are to prepare and cook in as sanitary manner as possible. Cooking conditions are subject to inspection by judging committee. Infractions identified by the judging committee shall be immediately corrected or the cook will be subject to disqualification. During and after the event we ask that trash be placed in the provided cans and dumpsters.

**ENTRIES PER PIT:** IBCA recognizes only one entry (one Chief Cook) will cook on a given pit. It will be the responsibility of the promoters to monitor entries. Multiple entries in the same IBCA category by the same cook and/or multiple entries from the same piece of meat **shall not** be allowed. These are all grounds for disqualification.

**BBQ PITS:** All fires must be in containers, not on the ground.

**OPEN GROUND FIRES: NO OPEN/GROUND FIRES ARE PERMITTED!**

### **CATEGORIES:**

BEEF BRISKET: Turn in seven (7) full ¼" to 3/8" slices

PORK SPARE RIBS: Turn in 7 individual cut ribs (bone in) NO BABYBACKS

CHICKEN: Turn in a fully jointed ½ CHICKEN (to include wing, breast, leg and thighs)

BEANS: Nothing larger than the bean in your entry

FAJITA: 1 POUND approximate

DESSERT: Open (must be prepared and cooked on site in the pit)

If an event has 60+ teams it is recommended that 2 (two) ½ chickens be submitted for judging and that the brisket and pork spare rib quantities be adjusted accordingly. Head judge will make the final decision at the head cooks meeting.

Barbeque will be judged on Aroma, Appearance, Color, Taste and Overall Impression. Judging will be under the direction of an **IBCA Head Judge. THE DECISIONS OF THE JUDGES ARE FINAL.**

**TURN IN TIMES:** Once the time is set and/or announced no changes will be made. A turn in window on ten (10) minutes before and after the set turn in times will be recognized. Judging trays received before or after that time will not be accepted for judging.

**PRIZES:** IBCA states that a 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, then chicken. No pets allowed. No skateboards, tricycles, bicycles, motorcycles, mopeds, three wheelers, four wheelers, or golf carts will be permitted inside the gates, with the exception of those used by Officials or handicapped individuals who have made arrangements with promoter prior to event.

The Jim Wells County Fair Grounds nor the Sponsors of this event will be held responsible for any theft or damage of property or bodily injury.

The Promoter of the event reserve's the right to adjust regulations as situations warrant. Decisions of the Promoter and Judge(s) will be final.

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By filling out this form, I acknowledge that I have read and fully understand the rules and regulations of the aforementioned event.

Head Cook \_\_\_\_\_ Team Name \_\_\_\_\_

Address \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Phone #1 \_\_\_\_\_ Phone #2 \_\_\_\_\_

Email \_\_\_\_\_

Check Categories Entered:

Brisket \_\_\_\_ Chicken \_\_\_\_ Pork Spare Ribs \_\_\_\_ (IBCA Categories)

Jackpot \$20 each: \_\_\_\_ Fajita \_\_\_\_ Margarita

Jackpot pays out 1<sup>st</sup> Place (50% payout)

Make checks payable: **Oilfield Trash**

Amount Paid CASH \_\_\_\_\_ CHECK \_\_\_\_\_ CK# \_\_\_\_\_



**For more information contact the  
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