

Nueces County Junior Livestock Show Alumni

December 3, 2012

Dear Friends and Cook-Off Teams,

On behalf of the Nueces County Junior Livestock Show Alumni Association, I invite you and your Cook-Off Team to our 12th Annual Bar-B-Que Cook-Off to be held Friday and Saturday, **January 11th and 12th, 2013**, in Robstown. The Cook-Off will again be in conjunction with the kick-off weekend to our Annual Jr. Livestock Show. We are slowly adding events to the weekend. We will again have the washer's tournament during the Cook Off, and have added a 5k run. Information about these will be posted on the Livestock Show website as they are finalized: www.NCJLS.com Again, the proceeds from the Cook-Off will go to support our sale entries, general scholarship fund, and other Alumni charitable activities.

Enclosed you will find a copy of the Cook-Off rules, *tentative* turn-in times (please look on the reverse sides of all pages for additional information), and an entry form. You can also find a copy of all forms on our website at: www.NCJLS.com **NOTE: due to the number of teams, we will no longer have Cook's Choice as a category, it will just be the three main meats—chicken, pork ribs, and brisket.** Our event is IBCA sanctioned and representatives from the IBCA will be on hand to oversee the judging. If you would like to be a part of our annual Cook-Off please mail or fax the entry form to me at the address provided.

Will again have a limited number of electrical and water hook-ups available on a first-come basis for \$100. You can also reserve a port-o-potty for your area for \$100, but must be pre-ordered by Monday, January 7th. As in the past, we will attempt to accommodate any special requests you might have with respect to space locations, etc. However, as the numbers of entries grow, it may be difficult to fulfill all requests. We will try, but cannot promise to fill all requests.

As a reminder, the Alumni organizes the Cook-Off event, but anything having to do with alcohol sales and consumption is entirely under the direction of Fairgrounds management. As noted in the rules for the Cook-Off, alcohol may NOT be brought on site. This is a rule that will be enforced and we would greatly appreciate your cooperation. The purpose of our BBQ event is to help support our County Livestock Show and the hardworking young people involved. Fairgrounds' concessions and catering staff will be selling any and all alcoholic beverages (beer) to contestants and the public during our event and have strict laws to follow. **Please check our website** (ncjls.com) for the pre-order beer form after the first of the year. You may phone or fax the information to the Fairgrounds.

We look forward to your participation and a great Cook-Off weekend.

Thank you,

Daniel Bluntzer
BBQ Cook-Off Coordinator
P.O. Box 1266
Robstown, TX 78380
Fax: 361-387-2603

Jason Floyd
BBQ Cook-Off Coordinator
P.O. Box 1266
Robstown, TX 78380
Fax: 361-387-2603

Tiffeny Ranly
BBQ Cook-Off Coordinator
P.O. Box 1266
Robstown, TX 78380
Fax: 361-387-2603

12th Annual Nueces County Junior Livestock Show Cook-off

Benefiting the Youth of Nueces County

++ IBCA Sanctioned ++

Saturday, January 12, 2013

Richard M. Borchard Regional Fairgrounds

Robstown, Texas

(Northeast of the intersection of Hwy's 44 & 77 in Robstown, TX)

******* Cash Prizes *******

Categories: Chicken, Pork Spare Ribs, and Brisket

OFFICIAL ENTRY FORM ** Entry Fee \$200

TEAM NAME _____

MAILING ADDRESS _____

CHIEF COOK _____ PHONE (S) _____

Mail to: Daniel Bluntzer
c/o BBQ
P.O. Box 1266
Robstown, Texas 78380

Or Fax to: 361-387-2603
Phone: 361-387-2600

Please make check payable to: NCJLS

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OFFICIAL RULES

Administration

- One team per pit, maximum 5 members per team.
- **The bar-b-que contest will be located near the intersection of highways 44 & 77 in Robstown at the Richard M. Borchard Regional Fairgrounds.**
- Contestants must supply all needed equipment and supplies. The bar-b-que management will provide space only. We have moved to the back of the facilities, so there should be plenty of room this year.
- The Nueces County Junior Livestock Show and the sponsors are not responsible for any theft or damage.
- The bar-b-que chairman reserves the right to make additional rules or regulations as situations warrant.
- Decisions of the Committee Chairman and Judges are final.
- All teams must have paid their entry fee, and check in and set up their space between 1:00 p.m. and 6:00 p.m. on Friday, January 11th, 2013. The Committee Chairman must be notified for earlier or later Check-in.
- Move out time will be after 4:30 p.m. on Saturday, January 12th, 2012. We would like to have all pits and trailers cleared out by 9:00 pm Saturday night. If you need to stay or leave your pit, please let us know beforehand.
- There will be trash cans and dumpsters on site, but it will be the each team's responsibility to keep their area clean and safe.
- Each team will be allocated an approximate space (at least 30 ft X 30 ft.) Props, trailers, motor vehicles, tents, etc. or any part of the contestant's equipment may not exceed the boundaries of the assigned space. **Each team is restricted to one (1) vehicle in the space.**
- Spaces with water and electrical hook-ups are limited and will be assigned on a first come basis and must be paid in advance.
- The cook-off area is paved. Stakes of any kind my **not** be driven into the pavement.
- The chief cook will be held responsible for the conduct of their team and guests.
- **ALCOHOL will be sold on site, so contestants are prohibited from bringing alcohol onto the grounds.**
NOTE: State Law requires that you must be 21 years of age to consume alcohol. Anyone violating this law will be accountable for the consequences.

See reverse side

See reverse side

- Excessive use of alcoholic beverages may be grounds for disqualification.
- No rude or obnoxious behavior will be tolerated. We ask that you not blare your music and respect others' requests to turn it down. Music volume should be kept to a minimum after 10:00 p.m.. and completely shut down by midnight. **Blaring music and/or rude behavior will not be tolerated. After a warning, offenders may be disqualified.**
- Vehicles must fit in your assigned spot. For safety reasons, no vehicles should move within the BBQ cooking area after 8:00 a.m. Saturday morning.
- Please park vehicles in an orderly manner outside of the cooking areas to allow for the flow of traffic. Violators may be towed.
- We ask that trash be placed in the provided cans and dumpsters.
- No pets or other animals will be allowed in the contest area. (Seeing eye dogs are the only exception.)
- For safety reasons, no golf carts, bicycles, scooters, skateboards, water balloons, water guns, sling shots, firearms, etc. will be allowed in the contest area.
- Failure to comply with the above measures may lead to disqualification and requests to leave the premises.

Cooking/Judging

- IBCA rules apply.
- Teams must enter a minimum brisket of at least seven (7) pounds uncooked and turn in seven (7) full slices. All teams entering the rib category will turn in seven (7) full spare ribs. All teams entering the chicken category will turn in one (1) full half. Note, there is no Cook's Choice/Appetizer category this year. The above portions requirements could change due to the number of entries.
- **Overall Grand and Reserve winners will be based on all three categories: chicken, ribs, brisket. In the event of a tie for overall Grand and Reserve, the brisket will be used as the tie-breaker.**
- *****Tentative turn in times are: Chicken: 10:00 am, Ribs: noon, and Brisket: 2 pm. **Note that these are subject to change and will be confirmed prior to Friday's arrival.**
- **NO GARNISH or SAUCE** is allowed in the tray at turn-in. Meats may be cooked with sauce and/or other liquids, but once the cooking is complete, sauces and/or liquids cannot be added after the meat is placed in the judging tray. No puddling in bottom of tray.
- Contest meat may not be salted, seasoned, marinated, or started cooking before 6:00 p.m. Friday, January 11th, 2013.
- Random inspection of all meats will occur before 6:00 p.m. on Friday, January 11th by the BBQ committee. If the committee has not inspected your brisket before 6:00 p.m. you may begin cooking.
- All entries must be cooked over wood or wood substance fires.
- Teams may not share cooking equipment or entries. Each space must have a separate cook and equipment.
- More details at the **Chief Cooks Meeting at 7:30 a.m. Saturday morning.**
- Samples for the public are appreciated.

General Information

- Beer and sodas will be sold during the Cook-off. No alcoholic beverages are to be brought on to site.
- The Nueces County Jr. Livestock Show Cook-off will go on rain or shine!!
- For additional information, contact Daniel Bluntzer @ (361) 387-2600 or (361) 813-9819.

~~~~Proudly Sponsored by the Nueces County Jr. Livestock Show Alumni~~~~

See reverse side

Tentative Turn In Times for Saturday

- Pick up *Turn in* Containers Saturday Morning
- Head Cook's Meeting 7:30 am

****Tentative Turn In Times ****

Subject to change depending upon the number of teams.

- Chicken 10:00 am
- Pork Spare Ribs 12:00 pm (noon)
- Brisket 2:00 pm

Awards Immediately Following Judging

Reminders

- Alcoholic beverages are not allowed to be brought onto the premises, but should be purchase from our vendor.
- Alcoholic beverages are not to be consumed by persons under 21 years of age.
- Teams are responsible for monitoring their cooking areas.