



10.3.15

Team Information

Team Name: _____ Head Cook: _____

Phone: _____ Email: _____

Address: _____ City: _____ Zip _____

Entry Information: Location Change for 2015 Event Only: City Hall 385 S. Goliad (1 Block South of the DT Square).

- Limited space is available for this event. We will only have space available for **45** competitors.
- **Walk-Up Registrations will not be taken. Competitors that have not followed the application process will not be entered into the event.**
- Please include a photo of your trailer/grill or send a photo to aainsworth@rockwall.com as a part of completing the application
- **Entry fee is \$75.** The fee covers your BBQ site, competition fee's, and 1 T-Shirt for the Head Cook
- The competition follows **IBCA Rules and Regulations** in two categories: ribs/chicken
- **Electricity & Water:** Limited water available, electricity not available.
- **Dump Station:** Available
- Temporary Food Service Permits are required and you can apply for that by calling **972.771.7708** or visiting <http://www.rockwall.com/NIS/codehealth.asp>
- **Cook Sites** assigned based on availability/first come, first served. We do our best to accommodate space requests.
- **Competition Categories:** **Please check one or more boxes** – entry fee is \$75 regardless 1, 2 or all 3 categories
 - ½ Chicken
 - Baby Back Ribs
 - Pork Spare Ribs (St. Louis Cut Acceptable)
- **People's Choice:** All BBQ contest entries will be provided wings for this event

A 10-15 lb. bag of chicken wings will be distributed to each team. Patrons will visit participating cook-sites and exchange tickets for wings and vote for their favorite. If a patron doesn't have a ticket they must come purchase one, please do not give away wings without receipt of a ticket. Wings must be ready for public tasting by 11:00 AM. Winner of the People's Choice contest is announced at the awards ceremony. Additional details will be made available prior to the contest.

Check In: 6:30 – 9:00PM Friday evening (overnight security provided, police to provide courtesy patrols)
 6:00 – 8:00AM Sat morning (Must be Set-Up and ready to go by 8:00 am)

Check all that apply and provide dimensions. We need to know your set-up so that we can accommodate and plan accordingly.

Trailer/Cooker length/depth _____

Special requests or special needs: _____

T-Shirt Size: Small Medium Large X-Large 2X 3X

Send completed registration form and payment (payable to Rockwall Main Street):
City of Rockwall Main Street, 385 S. Goliad, Rockwall, TX 75087

Agreement: In consideration of acceptance of this entry, I the undersigned, intending to be legally bound, waive and release any and all rights and claims for damages I may have against the Rockwall Main Street BBQ Cook-Off organizers and sponsors, the City of Rockwall, or any individual or group responsible for the organization or management of the Rockwall Rib Rub BBQ Cook-Off. I hereby grant permission for the Rockwall Rib Rub to use any photographs from this event for any legitimate purpose. I agree to abide by the rules and regulations of the Rockwall Rib Rub BBQ Cook-Off.

Signature of Head Cook: _____ Date: _____

Questions? Contact Andrew Ainsworth, Recreation Superintendent at aainsworth@rockwall.com 972.772.6470

RULES & GENERAL INFORMATION

CHECK IN & SET-UP:

1. Two check-in options are provided for BBQ competitors, Friday night check-in *Highly encouraged*(from 6:30-10:00pm) or Saturday morning check-in (from 5:00-7:00am). NO RV's are allowed in the cook-off area Friday night or Saturday. Resources are not available to support RV's. Police will patrol the area periodically throughout the overnight hours for those setting up Friday evening.
2. **Friday night check-in/Saturday morning check-in located at 385 S. Goliad.** Event staff will direct you to your cook site. If you want your cook site next to a fellow competitor please arrive at the same time, ***there are no assigned spaces.***
3. After unloading pit/supplies at your cook site you may park your truck/trailer in designated parking lots in close proximity to the event site. Plan to unload all equipment and remove your vehicle from cook site. You may return to complete your set up. A parking map will be provided to competitors upon check-in. Do not park in front of downtown businesses or in their parking lots, they are reserved for their patrons. Please provide the dimensions of your pit/set-up on the entry form allowing event coordinators to plan accordingly.
4. Teams must provide their own tables, chairs and tents. Limited water will be available at a central location however no electricity is available.
5. All meat is subject to inspection. Teams may begin cooking upon arrival Saturday morning.
6. **Head cooks meeting is scheduled for 8:30AM.** Location will be provided upon check-in.

COOK-OFF AREA:

1. Fires must be charcoal, wood or wood substance. No electric or gas grills used for the IBCA sanctioned Rib Rub Competition. No fryers may be used for People's Choice wing tasting competition. Contestants must supply all needed equipment and supplies. Contestants must take all precautions necessary to prevent fire hazards. All fires must be contained in a suitable manner. Contestants may be disqualified if precautionary measures are not followed or unsafe conditions exist. ***All teams must have the correctly rated/type of fire extinguisher at their cook-site.*** If you do not have the correctly rated fire extinguisher you will not be allowed to cook and will not receive a refund.
2. Contestants may use trash receptacles placed throughout the cooking area. Contestants are not to move trash receptacles into their cooking site for private use.
3. The head cook is responsible for the conduct of the team. No more than 5 cooks per team please.
4. No glass bottles permitted.
5. Teams are encouraged to embellish the cook-off area with signs, banners, unique items, etc. An award will be presented for best showmanship.
6. Teams competing in *People's Choice category* must provide a hand washing station and a 3 compartment wash area. Example photos are provided. Up to three teams are allowed to share a hand wash station and a 3 compartment wash area (cook sites must be next to one another in order to share stations).
7. Teams competing in *People's Choice* will be provided with chicken wings no later than 8:30AM Saturday morning. All teams will be provided with the same quantity of meat and are asked to prepare the wings by 11:00am when tickets will be sold to the public.

GENERAL GUIDELINES:

1. Competition meat cannot be seasoned, marinated or on the pit before the official start time. No precooked, pre-boiled or pre-marinated meats.
2. A \$75 entry fee is required for one or all meat categories: pork spare ribs (St. Louis cut is acceptable), baby back ribs and ½ chicken.
3. All cook-off areas must be cleaned and vacated by 8:00pm, Saturday. As a courtesy to other teams, **you will not be permitted to break down until all entries have been judged and awards presented.**

JUDGING – IBCA SANCTIONING:

1. IBCA requires the secret, double number system. This system assures fair competition and is a fundamental tenet of IBCA. Two tickets bearing the same number are utilized, one firmly attached to the top of the judging tray in a manner which hides the number and the other ticket easily removed by the cook for retention after signing. Winning numbers are not revealed until time to announce each place in each category. At that time the secret numbers attached to the tray will be removed and announced.

2. Judging trays are 8 inch square non-dived Styrofoam with a hinged lid and an additional single sheet of aluminum foil and are provided at the head cook's meeting at 8:30 am.
3. Upon delivery to judges the meat will not be covered with garnish or sauce. Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces and/or liquids cannot be added once put into tray.
4. Meat is judged on aroma, appearance, texture and taste and is judged on its own merit and not compared to any other meats.
5. Teams are not permitted to sell barbecue to the public. *Teams competing in People's Choice category are able to accept tickets for chicken wings only.*
6. Turn in times and quantities are as follows:

½ Chicken	1:30 PM	Half chicken (bone-in)
Baby Back Ribs	2:30 PM	7 full individual cut ribs (bone in)
Pork Spare Ribs	3:30 PM	7 full individual cut ribs

7. All judging trays shall be free of markings; marked trays are subject to disqualification.
8. Results and awards in each category will be announced generally between 5:00 and 5:30PM.
9. Trophies and prize money will be awarded for 1st – 3rd places in the meat categories. Top ten entries will be announced in each category. A grand champion will be named. Awards will also be given for best showmanship and the *People's Choice* contest.
10. Teams are allowed to sample competition meat only and quantities must be limited. While sampling is allowed, event organizers ask that competitors do so sparingly not to compete with barbecue vendors sales.

PEOPLE'S CHOICE CATEGORY:

1. All competitors are encouraged to participate in the People's Choice competition.
2. Chicken wings (thawed) will be provided to teams Saturday morning by 8:30AM. All cooks will be provided the same quantity of wings.
3. The wings are provided to cooks at no cost. The cooks are asked to prepare the wings to the best of their abilities for the public judging portion of the contest. Please do not give the wings away – ticket exchanged only.
4. Wings must be ready for public tasting/judging by 11:00 AM.
5. The public purchases 5 tickets from event coordinators and exchange a ticket for a wing from participating cooks. When the public purchases 5 tickets they'll also receive 1 special ticket they may place at their favorite cook site. Cook's must receive a ticket in exchange for a wing. Event organizers base their ticket sales on the quantity of wings distributed to cooks. Cook's must turn in all tickets to event organizers for consideration in the People's Choice contest. Do not giveaway wings to the public – you must collect a ticket.
6. Containers for ticket collection will be provided to participating teams.
7. Each participating team will be provided a ribbon/balloon/etc. to signify the team is participating in the competition, as well as a collection container. Once your team is out of wings, ribbon/balloon/etc. may be taken down, indicating to the public that the team is out of wings. Event organizers will come around and collect the ticket boxes.
8. Individual health permits are not required for participation in People's Choice category.
9. Hand washing stations and 3 compartment wash containers must be used; up to 3 teams may share stations. Examples below.



10. The team with the most tickets is the winner of People's Choice.
11. The winning team will be announced at the awards ceremony between 5:00 and 5:30PM.
12. Fryers are not allowed.
13. People's Choice is meant to be fun and visitors enjoy interacting with the BBQ teams. This is a good way to engage the public and garner support for this event. We hope that you will consider participating.