Rodeo Cowb	оу		
Assistance Assoc	iation		
1st annual BBQ Co	ook -Off		
IBCA Sanction	ed		
\$2000.00 in Prize N	Ionev		
&			
Trophies			
May 22, 2015 - May 2	3, 2015		
Brackenridge Campg	round		
891 Brackenridge Pkwy			
Edna, TX 77957			
Brisket - Chicken - Pork	Spare Ribs		
	•		
\$20 Jackpot Beans			
Turn in Times: Salsa - 10:30 am, Beans - 11:30 Pork Spare Ribs – 2:00 pm, Brisk Entry Fee - \$150 for one or all me \$10 for salsa, and \$20 for H	ket - 3:30pm at categories, Beans		
RCAA BBQ Cook - Off	Entry Form		
Team Name			
Chief Cook			
Address			
Telephone			
Email			
Please make checks payable to: RCAA	Please Check Entries: Brisket		
Mail to: John Servantes	Chicken		
707 Courtney	Pork Spare Ribs Jackpot Beans		
Edna, Tx 77957	Salsa		

#### **Rules & Regulations**

- 1. NECESSARY: ALL CONTESTANTS ARE EQUAL. There will be no Professional/Amateur Classifications.
- 2. ENTRIES PER PIT Each team will consist of a chief cook and as many assistants as the chief cook deems necessary. Each team will provide a pit/pits to be used exclusively by that team within the team's assigned cooking space. All assigned cooking spaces will be 20' x 30' area. The use of a single pit (cooking device) by more than one team is not permitted.
- 3. OPEN FIRES No open pits or holes are permitted, fires may not be built on the ground. A fire extinguisher device will be near all pits. Contestants must provide all needed equipment, supplies, and electricity, except as arranged for in advance. Contestants must adhere to all electrical, fire, and other codes whether city, county, state or federal.
- 4. COOKED ON SITE All meats will be cooked on site. The preparation and completion of any and all meats in competition is within the confines of the cook-off site and during the time limits designated by the promoter. All meats in competition are subject to inspection at any given time. Once meat has been inspected, it must not leave the contest site.
- 5. SANITATION Cooks are to prepare and cook in as sanitary manner as possible. Cooking conditions are subject to inspection by the judging committee. Infractions identified by the committee are to be corrected immediately.

# 6. CATEGORIES -

CATEGORIES -		Turn - in time	
Salsa	16	ounce container	10:30 AM
Beans	16	ounce container	11:30 AM
Chicken	1/2	of whole jointed (bone in)	12:30 PM
Ribs	7	full pork spare ribs	2:00 PM
Brisket	7	full width slices (1/4" to 3/8" thick)	3:30 PM

#### Salsa

- No purchased or packaged mixes may be used. Entries must be homemade.
- Salsa may be prepared prior to cook off.
- Entries must be turned into the judging tent at or before deadline time, or the entry will be disqualified.

## Beans

• Dry Pinto Beans - cooked on site. (Nothing larger than the bean to be put in the turn in cup.)

## Chicken

- One half (1/2) fully jointed domestic chicken with skin that includes a breast, wing with tip (visible not tucked under). Thigh, and drumstick.
- No Cornish Game Hens

## **Pork Spare Ribs**

- Seven (7) individual cut ribs (bone in) (St. Louis Cut acceptable)
- Ribs must be placed in the tray TOP side up lying parallel to the hinge.
- NO BABY BACKS

## Brisket

- Seven (7) full slices, approximately 1/4" to 3/8" thick.
- · All blocking must be done before cooking.
- The fat cap may be trimmed or cut away before the slices are placed into the tray.
- 7. DOUBLE NUMBER SYSTEM The IBCA double number system will be used to assure a fair competition. Two tickets bearing the same number will utilize, one firmly attached to the top of the judging container and the other will be signed and retained by the chief cook.
- 8. All meats must be cooked for Grand and Reserved Champion
- 9. JUDGING TRAYS Styrofoam trays with hinged lids and without dividers along with a single sheet of aluminum foil will be distributed at the cooks meeting on Friday, May 22, 2015. Cooks are responsible that containers remain clean undamaged.

## 10. CAUSES FOR DISQUALIFICATION:

- A. Excessive use for alcoholic beverages by a team, its members and/or guest.
- B. Use of controlled substances by a team, its members and /or guest.
- C. Foul, abusive, or unacceptable language by a team, its members and/or guest.
- D. Excessive noise generated from speakers or public address systems.
- E. Excessive or continued complaints from teams about any of the above rule infractions shall be considered grounds for immediate disqualification from the contest by a RCAA representative.
- 11. There will be no refund of entry fees for any reason, no rain outs.
- 12. Showmanship and cooking are separate entities and will be judged as such.
- 13. Rodeo Cowboy Assistance Association will not be responsible for theft, damage, or injury sustained during the cook off. Cooking areas will be designated for each team. Entry fee must be paid in full before area can be reserved. A space will be assigned to each team. There is no electricity and water provided on some sites (first come, first serve), generators are allowed. The promoter reserves the right to make additional regulations as situations warrant. Decisions of the promoter and judges are final. Anyone violating cook – off rules may be disqualified. No driving stakes in pavement!
- 14. Awards @ 5:00 PM or as soon as judging is complete.
- 15. Proceeds will go to the Rodeo Cowboy Assistance Association.
- 16. COOKS MEETING FRIDAY NIGHT @ 8:30 PM
- 17. Additional fee for Electricity and Water \$25.00