

Compete for Prizes in:

- * **Beef Brisket**
- * **Pork Spare Ribs**
- * **Chicken**
- * **Chili**
- * **Jackpot Beans**
- * **Friday Night Open**
- * **Margaritas**
- * **Salsa**

Barbecue sanctioned by IBCA
Chili Sanctioned by TOLBERT

Sign-In Deadline is 10:00 a.m.
Saturday, April 11, 2015

AWARDS:

- BQ: Trophies for 1st-3rd & Split**
\$15/Entry per Category
Ribbons 4th - 10th
- CHILI: Trophies for 1st - 3rd**
Ribbons for 4th - 10th
Tolbert Points
- BEANS: Trophy & 50% Entry \$**
divided to Top 3 Places
- FRIDAY OPEN: Trophy & Prize**
Money to Top 3 Places
Ribbons 4th - 10th
- MARGARITAS: Trophy & 1/2**
Entry \$ to First Place
\$20 & Ribbon Second Place
- ALSA: Trophy & 1/2 Entry \$ to**
First Place
\$20 & Ribbon to Second Place

LIVE MUSIC from 1:00 pm to 3:00 pm

Saturday featuring

RUBY DEE
& **THE SNAKEHANDLERS**
www.rubydeemusic.com

For lodging info and other things
to do in Luling
please visit the
Luling Chamber of Commerce
website at

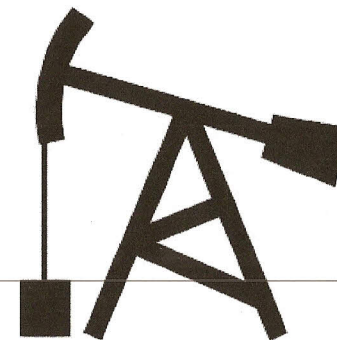
www.discoverluling.com

COOKOFF INFORMATION AT

ledc@austin.rr.com
(830) 875-3214 ext 4



www.oilmuseum.org
421 E. Davis Street, Luling, TX 78648
(830) 875-1922



LULING OIL MUSEUM
Roughneck
Chili & BBQ
Cookoff
and
Oil City Car
Show

Saturday, April 11, 2015
Downtown Luling Texas

ENTRY FORM - Return to: LULING OIL MUSEUM, P.O. 710, Luling, TX 78648
 Mail Entry no later than April 3, 2015 or bring it with you the day of the cookoff

Please Print or Type:

TEAM NAME: _____

HEADROUGHNECK: _____

MAILING ADDRESS: _____

CITY: _____ STATE: _____ ZIP: _____

E-MAIL: _____ PHONE: _____

CHILI	\$23	
JACKPOT BEANS	\$20	
BEEF BRISKET	\$50	
CHICKEN	\$50	
PORK SPARE RIBS	\$50	
ALL THREE BBQ MEAT CATEGORIES	\$125	
FRIDAY NIGHT OPEN (Turn-In @ 8:00 p.m.)	\$50	
MARGARITAS	\$20	
SALSA	\$20	
EVERYTHING (Save an additional \$28)	\$230	

Will You Be Competing in Showmanship? _____

T-Shirt Size: (You receive 1 complimentary Shirt per team) XXL XL L M S

Make Check or Money Order to Luling Oil Museum

TOTAL PAID _____

*All proceeds go to the maintenance and development of the LULING OIL MUSEUM
 We thank you for your support and cooperation!*

***We do not provide electricity. In respect to our Downtown Businesses NO PITS, CAMPS, TRAILERS, or RV's will be allowed in the 400 & 500 Blocks of Davis Street prior to 5:00 p.m. on Thursday, April 9, 2015. This means no marking or reserving of spaces in these two blocks. Also each team is limited to one RV and one Additional vehicle per entry. The only reserved spaces will be for our Top Level Sponsors. Please help us accomodate everyone by not taking any more space than you need and being courteous and respectful of your neighbors and fellow cooks.**

**SCHEDULE OF EVENTS
 Friday, April 10, 2015**

8:00 a.m. to 6:30 p.m. - Registration

6:00 p.m. - Pick-Up Trays

7:00 p.m. - SALSA Turn-In @ Oil Museum

7:30 p.m. - MARGARITA Turn-In @ Oil Museum

8:00 p.m. - FRIDAY NIGHT OPEN Turn-In

Saturday, April 11, 2015

8:00 a.m. - Registration Opens

8:30 a.m. - HEAD COOKS MEETING

9:00 a.m. - SHOWMANSHIP MEETING

10:00 a.m. - Registration Closes

11:00 a.m. - Car Show Judging Begins

1:00 - 3:00 - SHOWMANSHIP COMPETITION

1:00 - 3:00 - RUBY DEE & THE SNAKEHANDLERS

12:00 Noon - CHICKEN TURN-IN

Registration Table @ Oil Museum

1:00 p.m. - CHILI TURN IN

Spitway in middle of 400 Block of Davis

1:30 p.m. - PORK SPARE RIBS TURN-IN

Registration Table @ Oil Museum

2:30 p.m. - JACKPOT BEANS TURN-IN

Spitway in middle of 400 Block of Davis

3:00 p.m. - BRISKET TURN-IN

Registration Table @ Oil Museum

5:00 p.m. - AWARDS @ Band Stand in Middle of Davis Street

BARBECUE RULES

CATEGORIES: 1/2 Chicken

Pork Spare Ribs (Not Babyback or Country Style)
Beef Brisket

ENTRY FEES: \$50 per Entry or \$125 for all Three Meats

SIGN-IN DEADLINE: 8:30 a.m. Saturday, April 11, 2015 – Cook's Meeting at 8:30

TURN-IN TIMES: Friday, April 10, 2015 –8:00 p.m. Friday Night Open Turn In
Saturday, April 11, 2015 –

Chicken 12:00 p.m. – (Fully Jointed Split Chicken with Breast & Thigh)*

Pork Spare Ribs 1:30 p.m. – (7 Individual Ribs – Bone-In)*

Beef Brisket 3:00 – (7 Full Width Slices approx. 1/4" to 3/8" Thick)*

* Depending on number of entries may go up to two chicken Halves and 9 ribs & slices

NO PRE-MARINATED MEAT: Meat cannot be marinated until inspected by a cookoff committee official

PREPARATION: All meat must be prepared from scratch on site and outside. No cooking allowed in motorhomes. No open fires on ground allowed.

ONE PIT – ONE COOK – IBCA recognizes only one entry (one Chief Cook) can cook on a given BBQ Pit. Multiple entries in the same category by the same cook will NOT be allowed and multiple entries from the same piece of meat shall NOT be allowed.

PRESENTATION: No garnishes or extra sauce on entries turned in to be judged. You can cook with sauce, but don't ladle it on the meat at turn-in.

PYROTECHNICS – No Firearms or Pyrotechnics allowed

BENEFIT – This cookoff is a fund raiser for the Luling Oil Museum. We are here to have fun and raise funds for a worthwhile endeavor. Absolutely no unruly behavior will be tolerated. If someone in your camp area is argumentative or out of hand, they could cause the disqualification of your entry. Please respect your neighbors and be sure to clean up after yourselves.

PRIZES: Trophies for 1st – 3rd place in each of the three meat categories and 1st – 3rd place split \$15 per entry on a 50%, 30%, 20% basis (IE: 50 entries = \$750 with \$375 to 1st, \$225 to 2nd and \$150 to 3rd.)

FRIDAY NIGHT OPEN – Entry Fee \$50 – Trophy & Prize \$ to 1st Place , prize money and ribbon for 2nd & 3rd – ribbons through 10th place. Any Meat or Seafood Dish except Beef Brisket, Pork Spare Ribs and fully jointed half chicken that is prepared from scratch outside at your campsite, preferably on the pit. You must turn in enough for 14 average tastes. Contents must not exceed the space of the tray. Lid must close normally with no stretching or bulking. You are responsible to get your turn-in tray from a cookoff official prior to turn-in. Turn in is at 8:00 p.m. Friday evening.

IBCA JUDGING WILL BE FINAL

The Luling Oil Museum and cookoff officials will not be responsible for accidents, theft or any mishaps.

All monies raised at this event will benefit the Luling Oil Museum

CHILI RULES

ENTRY FEES: \$23

SIGN-IN DEADLINE 10 a.m. Saturday, April 11, 2015

Head cook or designee will draw their judging cup and sign for receipt at Registration, Head Cooks Meeting or as determined by Cookoff. Remove the numbered ticket from the cup, write your name on the back and put in a safe place. Winners will be announced by this number and it must be presented to claim the award.

Cooks must not "mark" cup in any way. If cup is damaged, a replacement can be obtained by turning in damaged cup and numbered ticket.

CHILI MUST BE TURNED IN BETWEEN 12:50 p.m. and 1:10 p.m.

PREPARING CHILI:

Chili must be cooked on site the day of the cookoff from scratch. "Scratch" means starting with raw meat and using regular spices. Chili must be prepared out in as sanitary a manner as possible. No beans, pasta, rice, or other similar items are allowed. The head cook must prepare the chili to be judged

TURNING IN CHILI

1. No more than one judging sample can be taken from any one pot.
2. Each cook may turn in only one cup of chili.
3. At turn-in time, fill your cup 3/4 full (or leave at least 1 inch head space) and take it to the Cookoff Headquarters. Do not be late.
4. Your chili will be judged on Appearance, Aroma and Taste.

PRIZES: Trophies for 1st through 3rd Place and Ribbons for 4th through 10th place. Points for qualifying for Terlingua.

JACKPOT BEANS: Any dry bean cooked from scratch, no fillers – will be judged on appearance, aroma and taste. Fill cup 3/4 full. Turn in 2:20 to 2:40 p.m. 1st - 3rd Place will receive trophy and 1/2 entry money split 50%,30%, 20%.

SHOW TEAM RULES

1. Show teams must have a cook entered in the cookoff in order to qualify for showmanship points.
2. Show teams will be identified for judging by an assigned number. The number is to be prominently displayed on the show booth or worn by the participant if traveling away from booth.
3. Showmanship shall be judged on: THEME (Originality, etc.), COSTUME, BOOTH SET-UP, ACTION, and AUDIENCE APPEAL
4. Judging shall be on a continuous basis for two hours during the cookoff, beginning at 1:00 and ending at 3:00
5. Sound amplification may be used, with limited volume, so as not to interfere with surrounding cooks or show teams.
6. Showmanship must be limited so as not to interfere with other show teams, or to cause hazardous or unsafe conditions to exist.
7. Show teams must not offer or dispense any alcoholic beverages to spectators during their show.
8. A team discharging firearms, or using any other explosives or pyrotechnics will be disqualified. (No guns, capable of firing bullets or blanks, will be allowed at the Terlingua Championship for show.)
9. Nudity and lewdness is banned from showmanship.

SALSA CONTEST – Must be made from Scratch on premises. Judged on taste, appearance and aroma. Fill cup 3/4 full. Trophy & 1/2 entry \$ to first, Ribbon & \$20 to second place.

MARGARITA CONTEST – Must be made from scratch on premises and not use any commercial mix. Judged strictly on taste. No garnish or salt and fill cup 3/4 full. Trophy & 1/2 entry \$ to first, Ribbon and \$20 to second place.