

Sixth Annual

MAYBERRY  MEMORIAL

BBQ COOK OFF
& FUN RUN/ 5K RUN

September 23-24, 2016

McInnish Park • Carrollton, Texas
2335 Sandy Lake Rd.



BBQ COOK OFF

Brisket • Pork Spare Ribs • Chicken
Jackpot Beans (\$10) • Kids Pork Chop (\$10)

\$100 Entry Fee • 100% Payout

STEAK COOK OFF



Entry Fee: \$50 (BBQ Cooks), \$100 (non-BBQ Cooks)

1st Place- \$300 • 2nd Place- \$200 • 3rd Place- \$100

Winner qualifies for the October World Championship at Billy Bob's!

All proceeds will support colon cancer research and education.

facebook.com/SteveMayberryMemorial • SteveMayberryMemorial@gmail.com • www.MayberryMemorial.com

Payouts

Meat Categories

\$100 Entry Fee
100% Payback

Jackpot Steak

(turn in Friday night)

\$50 Entry Fee- BBQ Cooks

\$100 Entry Fee- non BBQ

Cooks

(meat provided)

1st Place-\$300, 2nd Place-\$200,

3rd Place- \$100

Jackpot Beans

(turn in on Saturday)

\$10 Entry Fee

100% Payback for 1st-3rd
places

Kids Pork chop

(turn in on Saturday)

\$10 Entry Fee (meat provided)

Non-cash prizes and trophy

Entry Form

Team Name _____

Team Head Cook _____

Team Mailing Address _____

Team Email Address _____

Entry Fee *(please check categories you will be cooking):*

Three Meat Categories (\$100)

Brisket Pork Spare Ribs Chicken

Jackpot beans (\$10)

Jackpot Steak (\$100 non BBQ Cook; \$50 BBQ Cook)

Kids Pork Chop (\$10)

Enclosed Entry Fee

Mail entry fees to: Mayberry Memorial
1201 Brittainy Pl.
Carrollton, TX 75006

Entry fees are non-refundable.

Please make checks payable to Mayberry Memorial. For questions, email
stevemayberrymemorial@gmail.com

Rules and Regulations

1. Check in begins at **3:00 p.m.** on Friday, September 23. No one will be allowed to set up before then.
2. Quiet time will be strictly observed beginning at **11:00 p.m.** on Friday night. At that time no loud music or excessive partying will be tolerated. Violators may be subject to disqualification from the cook off.
3. McInnish is a family park and no public display of alcohol is allowed.
4. No open fires or pets are allowed at this cook off.
5. The Head Cook for each team will be responsible for the conduct of his team.
6. Each team needs to clean up their cooking area before they depart

International Barbeque Cookers Association (IBCA) rules apply

1. **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. IBCA recommends that competition meat be subject to inspection at cook-offs in which substantial prize money and/or awards are awarded.
2. **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.
3. **ENTRIES PER PIT** — IBCA recognizes only one entry (one chief cook) will cook on a given pit. It will be the responsibility of the promoter to monitor entries. Notwithstanding, multiple entries in the same category by the same cook and multiple entries from the same piece of meat **shall not** be allowed.

Contestants must be 18 years of age to participate for cash prizes.

4. **DOUBLE NUMBER SYSTEM - IBCA** requires that the secret, double number system be used. This system assures a fair competition and is a fundamental tenet of the **IBCA**. The system requires that two tickets bearing the same number be 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 head cook for retention after signing the Head Cook's name.

Winning numbers will not be revealed until time to announce each place in each category. At that time the secret numbers attached to the tray/cup will be removed and announced.

5. **JUDGING TRAY CONTENTS** - All garnishes and condiments are prohibited, as they do not reflect the true quality of the cooked meat.

Meats may be cooked with sauces **and/or other liquids**, but once the cooking is complete, **sauces and/or liquids may not be added once put into tray. NO PUDDLING IN BOTTOM OF TRAY.**



Steak Cooking Rules

- Cook teams may cook on Gas Grills, Charcoal Grills, Electric Grills or Wood Grills.
- Each team needs to cook on a separate fire source with the following exception: Trailers that have multiple grills or large grills that are totally divided are allowed as long as each cooker has their own fire source.
- The Cook-off organizer/sponsor will provide all the rib-eye steaks. Teams are to provide ice chests for steak storage. NO other rib-eye steak is to be present at the cook site other than the rib-eyes given to you. If any other rib-eye steaks are found in your cook site, your team will be disqualified.
- Teams are subject to random ice chest inspections.
- Steak selection will be conducted by a lottery at the cooks meeting. During steak selection cookers will point to the two steaks they want, cookers may not touch the steaks. They will be given a 30 second period to pick their steaks or two will be chosen for them.
- Each team is required to have some type of fire extinguishing device in their cook site.
- Steaks may not be removed from your numbered cooking area except to turn in your entry. Any violation of this will result in immediate team disqualification from the competition.
- Steaks will be judged with regard to Taste, Texture, Appearance, Doneness and Overall Impression.
- Steaks should be cooked Medium (warm pink center).
- Steaks may be lightly trimmed before, but not after, cooking
- This event will be judged by a panel of judges and will be in a "blind judging" format.
- Competition steaks must be submitted in the provided boxes. Steaks may not be marked in any way with the exception of grill marks. No garnish is allowed. Steaks must be turned in whole and uncut.
- Turn in times will be announced at cooks meeting. Steaks turned in after the deadline will NOT be judged.
- Taste is the first tie breaker and doneness is the second tie breaker.
- The foil disk provided must stay in the box under the steak
- You must be 18 years old to compete in an SCA Steak Cookoff

Kids Pork Chop Challenge Rules

- Kids' Challenge Competitions are for kids 5-17 years of age.
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- Meat will be provided by the event based upon pre-registration of cookers. No guarantee of meat availability for on-site entries. On-site entrants may not provide their own meat if event sponsored meat is no longer available.
- Based on number of kid entries, the challenge may be divided into age groups (5-11 & 12-17). This will be determined once all entries have been received by both pre-registered and on-site entries.
- Parents please understand that this is a KIDS CHALLENGE! Parental supervision is required. However, the child should be responsible for prepping, seasoning, cooking, and presenting their entry. Guidance from parents is acceptable but please respect the rules and allow the kids to be the head cooks. If your child is not strong enough to turn their own meat on the grill, they may be too young for this challenge.
- Judging will be graded on 3 categories: Taste, Texture and Appearance.
- No decorations, sauces or side items in the entry boxes.

ASSUMPTION OF RISK & RELEASE OF LIABILITY

I _____ will participate in

(Print full name of participant)

events associated with the Mayberry Memorial Cook Off to be held September 23-24, 2016. In consideration for the opportunity to participate, I voluntarily agree to assume all risk to myself, and/or others involved in my participation, traveling to or from the event. I understand that by participating, I expose myself or others to risk of personal injury and/or death and property damage and loss, and recognize that there are both foreseeable and unforeseeable risks of injury or death that cannot be specifically anticipated and listed in this document.

PHOTOGRAPGHY AND MEDIA RELEASE

I hereby release, assign, and grant all rights to Mayberry Memorial to use my image and likeness, as well as anyone in which my image or likeness appears, in all photography, video and sound recordings, and all available media recording formats of any kind, in any printed, computer-rendered, or other forms and formats, for use in advertising, promotions, marketing, display, or public media, in both public or private usage without any notice, consent, or compensation thereof.

RELEASE OF LIABILITY

I release Mayberry Memorial, its officers, employees, and agents, from any and all liability, claims, costs, expenses, injuries, and/or losses, that I may sustain as a result of my participation in the above event. My participation includes, but is not limited to, travel to and from the event in a private or public vehicle and any activity connected with the event itself, and while using my own equipment or facilities or equipment or facilities provided by the organization sponsoring the event.

I have carefully read this document, understand its contents, and am fully informed about this event and circumstances. I am satisfied that I can safely participate in this event and can participate in this event while taking all reasonable measures to ensure safety and property of others. I am aware that this document is a contract with Mayberry Memorial.

Chief Cook (Print Name) _____

Chief Cook (Signature) _____

Witness (Print Name) _____

Witness (Signature) _____