



Sanctioned by the IBCA.

STEVE MAYBERRY Memorial Cookoff

September 26-27, 2014

McInnish Park • Carrollton, Texas

2335 Sandy Lake Rd.

(Cookoff location is at the back of the complex)

Categories

Brisket • Pork Spare Ribs • Chicken

Jackpot Beans-\$10

Friday Night Jackpot Categories:

Steak- \$25 (steaks provided)

Kids Pork Chop - \$10 (For kids 12 and under/pork chops provided/must pre-register)

Jackpot categories are open to everyone!

\$100 Entry Fee

100% Payout + \$1,500 added money



For questions, visit our Facebook page at www.facebook.com/SteveMayberryMemorialCookoff or email SteveMayberryMemorial@gmail.com

All proceeds will support colon cancer research and education through the Fight Colorectal Cancer Coalition.



Payouts

Meat Categories

\$100 Entry Fee
100% Payback + \$1,500
added money for 1st-5th Places

Jackpot Steak

(turn in Friday night)
\$25 Entry Fee (meat provided)
1st Place Winner Gets 50%

Jackpot Beans

(turn in on Saturday)
\$10 Entry Fee 100% Payback
for 1st-3rd Place

Kids Pork chop

(turn in Friday night)
\$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 (\$25) _____

Kids Pork Chop (\$10) _____

Enclosed Entry Fee _____

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

Please make checks payable to Steve Mayberry Memorial Cookoff. For questions, visit our Facebook page at www.facebook.com/SteveMayberryMemorialCookoff or email stevemayberrymemorial@gmail.com



Rules and Regulations

1. Check in begins at **10:00 a.m.** on Friday, September 26. 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, **saucers and/or liquids may not be added once put into tray. NO PUDDLING IN BOTTOM OF TRAY.**