

# South Texas Pitmasters 2015 Shoot-out

PRESENTED BY:  
KINGSVILLE CHAMBER OF COMMERCE

June 12-13, 2015

J.K. Northway Coliseum

Escondido Road & Highway 77 - Kingsville, Texas 78363

**\$10,000 in Cash & Trophies**

**IBCA** Entry Fee \$200

**Jackpot Beans \$25 (100% Payback)**

More Information -

Lars Flores (361) 935-6650 or

Roddy Trevino (361) 459-9425



Custom Trophies  
1st thru 3rd

B&R Custom  
Disc Cookers  
for GC & RGC

## 1ST PLACE MEATS

**\$1000 BRISKET**  
**\$1000 PORK SPARE RIBS**  
**\$1000 CHICKEN**

**Paying**  
**TOP 10**  
**PER MEAT!!**

Win a... Wood Pellet  
Smoker-Grill



**RAFFLE TICKETS - \$5**

DONATED  
BY:



\$1500  
Value

**HOMEFIELD**  
THE OUTDOOR LIVING STORE

PROCEEDS TO BENEFIT THE  
KINGSVILLE CHAMBER OF COMMERCE SCHOLARSHIP FUND

# South Texas Pitmasters 2015 Shoot-out

PRESENTED BY:  
KINGSVILLE CHAMBER OF COMMERCE

## FRIDAY, JUNE 12, 2015

9 AM GATES OPEN  
7 PM COOKS MEETING

## SATURDAY, JUNE 13, 2015

6:45 AM BBQ CHURCH  
10 AM BEANS (JACKPOT)  
11 AM CHICKEN  
1 PM PORK SPARE RIBS  
3 PM BRISKET  
5 PM AWARDS (TENTATIVE)

NO ELECTRICITY PROVIDED,  
BRING YOUR GENERATOR

**Grand Champion**  
\$500 w/B&R Custom  
Disc Cooker

**Reserve Grand Champion**  
\$250 w/B&R Custom  
Disc Cooker

### Brisket

1<sup>st</sup> place - \$1000 w/Trophy  
2<sup>nd</sup> place - \$600 w/Trophy  
3<sup>rd</sup> place - \$400 w/Trophy  
4<sup>th</sup> place - \$275  
5<sup>th</sup> place - \$225  
6<sup>th</sup> place - \$200  
7<sup>th</sup> place - \$175  
8<sup>th</sup> place - \$150  
9<sup>th</sup> place - \$125  
10<sup>th</sup> place - \$100

### Pork Spare Ribs

1<sup>st</sup> place - \$1000 w/Trophy  
2<sup>nd</sup> place - \$600 w/Trophy  
3<sup>rd</sup> place - \$400 w/Trophy  
4<sup>th</sup> place - \$275  
5<sup>th</sup> place - \$225  
6<sup>th</sup> place - \$200  
7<sup>th</sup> place - \$175  
8<sup>th</sup> place - \$150  
9<sup>th</sup> place - \$125  
10<sup>th</sup> place - \$100

### Chicken

1<sup>st</sup> place - \$1000 w/Trophy  
2<sup>nd</sup> place - \$600 w/Trophy  
3<sup>rd</sup> place - \$400 w/Trophy  
4<sup>th</sup> place - \$275  
5<sup>th</sup> place - \$225  
6<sup>th</sup> place - \$200  
7<sup>th</sup> place - \$175  
8<sup>th</sup> place - \$150  
9<sup>th</sup> place - \$125  
10<sup>th</sup> place - \$100

PROGRESSIVE PAYOUTS (LISTED PAYOUTS BASED ON 60 TEAMS)

PROCEEDS TO BENEFIT THE  
KINGSVILLE CHAMBER OF COMMERCE SCHOLARSHIP FUND

# South Texas Pitmasters 2015 Shoot-out

ALL FIELDS MUST BE COMPLETED IN ORDER TO BE ACCEPTED

TEAM NAME: \_\_\_\_\_

HEAD COOK: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

CITY: \_\_\_\_\_ ST: \_\_\_\_\_ ZIP CODE: \_\_\_\_\_

PHONE #: \_\_\_\_\_

EMAIL ADDRESS: \_\_\_\_\_

IBCA ENTRY FEE: **\$200.00** \_\_\_\_\_

JACKPOT BEANS: **\$25.00** \_\_\_\_\_

PLEASE COMPLETE THIS FORM AND MAIL ALONG WITH ENTRY FEE TO:

Kingsville Chamber of Commerce  
South Texas Pitmasters 2015 Shoot-out  
635 E. King Avenue, #124  
Kingsville, TX 78363

Please Make Checks Payable To: **Kingsville Chamber of Commerce**

*Checks accepted until **06/05/15**. ONLY Cash and/or Money Orders will be accepted onsite.*

~~~~~

FOR MORE INFORMATION:

LARS FLORES @ (361) 935-6650 -OR- RODDY TREVINO @ (361) 459-9425

~~~~~

\_\_\_\_\_  
HEAD COOK SIGNATURE

\_\_\_\_\_  
DATE

**PROCEEDS TO BENEFIT THE  
KINGSVILLE CHAMBER OF COMMERCE SCHOLARSHIP FUND**



# South Texas Pitmasters 2015 Shoot-out

## General Rules & Information

- Checks accepted until **June 5, 2015**. ONLY Cash and/or Money Orders will be accepted onsite.
- The BBQ contest will be located at the JK Northway Coliseum in Kingsville, Texas. The cook-off area is located in the park & is on grass. Stakes may be driven into the grass (not over 1 foot long).
- Check-in & set-up starts at 9 a.m. Friday, June 12. Move out time can start right after awards, but you have until 10 a.m. Sunday, June 14 to move out.
- The Kingsville Chamber of Commerce and/or South Texas Pitmasters Cook-off Committee are not responsible for any theft or damage.
- There will be dumpsters on site and it will be each team's responsibility to keep their area clean and safe. Teams will be held accountable for the cleanliness of their area. No ashes, grease, etc on the ground please. If we have to clean up after you, you will be disqualified and not be allowed to compete.
- Each team will be allocated an approximate space (40ft x 40ft). Try to keep any pits, trailers, motor vehicles, tents, etc. within your assigned space. Be considerate of your neighbor. There are no electrical hook-ups available. Bring your own generator.
- The head cook will be held responsible for the conduct of their team and guests.
- ALCOHOL will be allowed at your cook site. NOTE: State Law requires that you must be 21 years of age to consume alcohol. Anyone violating this law will be accountable for the consequences. Excessive use of alcoholic beverages may be grounds for disqualification. This will be enforced.
- For safety reasons, water balloons, water guns, sling shots, firearms, etc. will NOT be allowed in the contest area. Golf carts are acceptable as long as they are used safely within the cooking area.
- Any nudity, lewdness, or any form of vulgarity will not be allowed. Nobody wants to see you naked...
- Music within your team area is allowed. HOWEVER, excessive loud music and/or sounds are not. Be courteous to your fellow contestants & turn your speakers to your own camp. If we have to tell you more than once to turn down the noise, you will be disqualified and not be allowed to compete.
- The BBQ chairman reserves the right to make additional rules & regulations as situations warrant. Decisions of the Committee Chairman and IBCA Judging Staff are final.

- We want everyone to have fun and enjoy themselves.

### Cooking/Judging

- Inspection of all meats will occur at your arrival time by a member of the BBQ committee. NO Meat will be allowed to leave the cook-off site after it has been inspected. All meats will be cooked on-site. The preparation and completion (excluding pre-trimming) of any and all meats in competition is within the confines of the cook-off site and during the time limits. Cooks are to prepare and cook in as sanitary manner as possible.
- IBCA recognizes only one entry (one chief cook) will cook on a given pit. Teams may not share cooking equipment. Each space must have a separate cook and equipment. All entries must be cooked over wood or wood substance fires.
- All IBCA rules will be covered by the Head Judge during the mandatory Cook's Meeting, Friday at 7:00 p.m. Awards are tentatively scheduled for 5 p.m. on Saturday.
- Turn-in times will be the following:
  - Beans – 10:00 a.m.
  - Chicken - 11:00 a.m.
  - Pork Spare Ribs - 1:00 p.m.
  - Brisket - 3:00 p.m.
- A turn-in window of ten (10) minutes before & after the set turn-in times will be recognized. Judging trays received after that time will not be accepted for judging.
- You will be given one (1) tray & one (1) sheet of aluminum foil per meat. We will be using a standard secret double number system to assure a fair competition. This system requires that two tickets bearing the same number be attached to the top of judging tray in a manner which hides the number & the other ticket easily removed by the cook for retention. 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 will be removed and announced.
- Marked containers may be disqualified at the Head Judge's discretion. Cooks are responsible for insuring that the containers they receive remain clean and undamaged. If a tray is damaged, bring it back (with both tickets) & you will be issued a new one.
- Turn-in quantities will be the following:
  - Brisket - nine (9) full slices (1/4" to 3/8" thick)
  - Pork Spare Ribs - nine (9) full spare ribs (knuckle on or off, St. Louis allowed, NO baby backs)
  - Chicken - two (2) full halves (fully jointed with wing tip attached)
  - Beans - nothing larger than the bean can be put into the turn-in cup
- You must cook all three meats to qualify for Overall Grand and Reserve Champion. In the event of a tie for overall Grand and/or Reserve, the brisket will be used as the tie-breaker.
- NO GARNISH or SAUCE is allowed in the tray at turn-in. Meats may be cooked with sauce and/or other liquids, but once the cooking is complete, sauces and/or liquids cannot be added after the meat is placed in the judging tray. No puddling in bottom of tray.

For additional information, please contact Lars Flores @ (361) 935-6650 or Roddy Trevino @ (361) 459-9425.