Vick's Place Easter Cook-Off and Benefit



Trophies and Cash prizes for Grand and Reserve Champions, 1st-3rd place in meat categories and 1st in jackpots

Live Music provided by: The Galloway Brothers after auction

Benefit for Nancy Jensen to help cover medical expenses.

Live Auction at 3 p.m. We will take a break around 5 p.m. to announce winners of the cook-off

Bike Run Contact: Michael Lynch 361-945-5579

Easter Egg Hunt and activities for the kids from 11 a.m. to 2 p.m.

Vick's Place Easter Cook-Off and Benefit for Nancy Jensen 2015 Entry Form



By filling out this form, I acknowledge that I have ready and fully understand the rules and regulations of the aforementioned event.

Team Name:	
Head Cook:	
Mailing Address:	
Phone: Email:	

IBCA Categories: \$175 (\$150/\$25 split)

Chicken 12 p.m. Pork Spare Ribs 1:30 p.m Brisket 3 p.m. Jackpot Categories: \$25 ea. (50/50)

Chef's Choice 9 a.m. Chili 10 a.m. Beans 11 a.m.

Please circle the items you will be competing in.

To	otal:		
Cash		Check #	

Rules & Regulations

TEAMS: A team will consist of a Head Cook and assistants if needed. The Head Cook will be held responsible for the conduct of the team. Excessive use of alcoholic beverages, as well as disruptive behavior and or improper conduct, will be grounds for disqualification.

Only one vehicle per team in designated spot. This is to keep from overcrowding and to allow easy access for Fire and EMS. Move out time will be after 6:00 pm Saturday, April 4th, 2015. Each team will be assigned a 40 x 40 campsite. Spaces are limited and are on a first come first serve basis.

COOKS MEETING: A Mandatory Head Cooks meeting will be held Saturday, April 4th at 8:00 am. Head cook will be required to sign in at the meeting. We will hand out containers Friday night from 5 p.m. to 7 p.m.

COOKED ON SITE: No pre-seasoning or pre-cooking allowed. All preparation of entries can begin after meat has been inspected by the promoter or an Official IBCA Head Judge. Contestants must supply all needed equipment and supplies. There must be at least one (1) fire extinguisher per pit on site provided by the cook team.

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. During and after the event we ask that trash be placed in the provided cans and/or dumpsters.

ENTRIES PER PIT: IBCA recognizes only one entry (one Head Cook) will cook on a given pit. It will be the responsibility of the promoters to monitor entries. Multiple entries in the same IBCA category by the same cook and/or multiple entries from the same piece of meat shall not be allowed. These are all grounds for disqualification. BBQPITS: All fires must be in containers, not on the ground.

OPEN GROUND FIRES: NO OPEN/GROUND FIRES ARE PERMITTED!

NO ICE CHESTS ALLOWED ON BACK PATIO. YOU MAY ONLY CONSUME FROM YOUR OWN ICE CHEST AT YOUR PIT/TRAILER.

CATEGORIES:

BEEF BRISKET: Turn in seven (7) full 1/4" to 3/8" slices.

PORK SPARE RIBS: Turn in 7 individual cut ribs (bone in) NO BABYBACKS.

CHICKEN: Turn in a fully jointed ½ CHICKEN (to include wing with tip, breast, leg and thighs).

CHILI: Must cook on site.

BEANS: Dry pinto beans cooked on site. Nothing larger than the bean is to be put into the turn-in cup.

CHEF'S CHOICE: Must be cooked on site, can not use anything from the other categories. (no brisket, chicken, pork spare ribs, bean or chili). Desserts are acceptable.

Barbeque will be judged on Aroma, Appearance, Color, Taste and Overall Impression. Judging will be under the direction of an IBCA Head Judge. THE DECISIONS OF THE JUDGES ARE FINAL.

TURN IN TIMES: Once the time is set and/or announced no changes will be made. A turn in window on ten (10) minutes before and after the set turn in times will be recognized. Judging trays received before or after that time will not be accepted for judging.

PRIZES: IBCA states that a Grand Champion be named at every cook-off. In the event of a tie for Grand Champion, brisket will be the first tie breaker, followed by ribs, then chicken.

Check in time will be Friday, April 3rd, 2015 from 1:00 p.m. to 8:00 a.m. Saturday, April 4th, 2015. Vick's Place nor the Sponsors of this event will be held responsible for any theft or damage of property or bodily injury.

Vick's Place reserves the right to adjust regulations as situations warrant. Decisions by Vick's Place and Judge(s) will be final.