

# 12<sup>th</sup> Annual Wild Hog Cook-Off

An IBCA Sanctioned Cook-Off

**GUARANTEED \$4000 TOTAL PAYOUT!!!**

4 Categories; Chicken, Pork Spare Ribs,  
Pulled Pork & Brisket

**Raffle Drawings for a 2013 Jeep Wrangler and a Utility Trailer!!!**



Benefiting the Live Oak County Boys & Girls Clubs

**Saturday, February 9, 2013**

**At the Live Oak County Fairgrounds**

**US 281 between George West & Three Rivers**

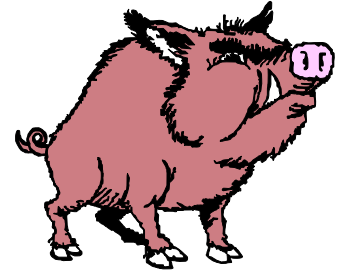
**For more information about our event such as rules, registration,  
event schedules or where to purchase a Jeep or trailer raffle ticket,**

**please contact Chuck Campbell at:**

**[chuck.campbell062@yahoo.com](mailto:chuck.campbell062@yahoo.com)**



# 2013 Live Oak County Wild Hog Cook-Off PRIZE PAY OUT SCHEDULES



Last year 45 teams participated in the Wild Hog Cook-Off benefiting the Live Oak County Boys & Girls Clubs. In order to get over 50 teams, we will issue prize money to the 2013 cook-off winners according to the number of teams participating in the cook-off.

The following pay-out schedules will be utilized:

<b>GUARANTEED PAY OUT for 49 or fewer Teams</b>					
<b>GRAND CHAMPION</b>					<b>\$1000.00</b>
<b>RESERVE CHAMPION</b>					<b>\$500.00</b>
	<b>CHICKEN</b>	<b>PORK SPARE RIBS</b>	<b>PULLED PORK</b>	<b>BRISKET</b>	
<b>FIRST</b>	<b>\$300.00</b>	<b>\$300.00</b>	<b>\$300.00</b>	<b>\$300.00</b>	<b>\$1200.00</b>
<b>SECOND</b>	<b>\$200.00</b>	<b>\$200.00</b>	<b>\$200.00</b>	<b>\$200.00</b>	<b>\$800.00</b>
<b>THIRD</b>	<b>\$100.00</b>	<b>\$100.00</b>	<b>\$100.00</b>	<b>\$100.00</b>	<b>\$400.00</b>
<b>FOURTH</b>	<b>\$25.00</b>	<b>\$25.00</b>	<b>\$25.00</b>	<b>\$25.00</b>	<b>\$100.00</b>
<b>TOTAL PAY OUT</b>					<b>\$4000.00</b>

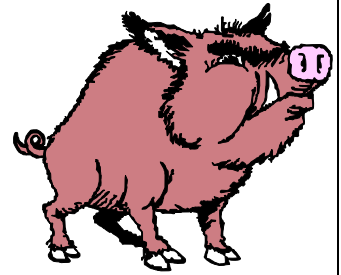
HOWEVER if 50 or more teams participate in this year's cook-off, the following pay out schedule will be used:

<b>PAY OUT for 50 or more Teams</b>					
<b>GRAND CHAMPION</b>					<b>\$1500.00</b>
<b>RESERVE CHAMPION</b>					<b>\$750.00</b>
	<b>CHICKEN</b>	<b>PORK SPARE RIBS</b>	<b>PULLED PORK</b>	<b>BRISKET</b>	
<b>FIRST</b>	<b>\$450.00</b>	<b>\$450.00</b>	<b>\$450.00</b>	<b>\$450.00</b>	<b>\$1800.00</b>
<b>SECOND</b>	<b>\$300.00</b>	<b>\$300.00</b>	<b>\$300.00</b>	<b>\$300.00</b>	<b>\$1200.00</b>
<b>THIRD</b>	<b>\$150.00</b>	<b>\$150.00</b>	<b>\$150.00</b>	<b>\$150.00</b>	<b>\$600.00</b>
<b>FOURTH</b>	<b>\$50.00</b>	<b>\$50.00</b>	<b>\$50.00</b>	<b>\$50.00</b>	<b>\$200.00</b>
<b>TOTAL PAY OUT FOR 50 OR MORE TEAMS</b>					<b>\$6050.00</b>

**SO FORWARD THIS INFORMATION TO ALL OF YOUR  
FELLOW COOK-OFF TEAM MEMBERS AND HELP US TO  
REACH 50 TEAMS THIS YEAR!!!**



# 2013 Live Oak County Wild Hog Cook-Off REGISTRATION FORM



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

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

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

CITY: \_\_\_\_\_ STATE: \_\_\_\_\_ ZIP CODE: \_\_\_\_\_

E-MAIL ADDRESS: \_\_\_\_\_

PHONE NUMBER: \_\_\_\_\_

To register your team, check the box beside each category you wish to enter and fill in the total registration fee for your team.

<u>CATEGORIES</u>	<u>FEES</u>	<u>TURN-IN TIMES</u>
<input type="checkbox"/> CHICKEN	\$37.50	10:30 AM
<input type="checkbox"/> PORK SPARE RIBS	\$37.50	12:00 PM
<input type="checkbox"/> PULLED PORK	\$37.50	1:30 PM
<input type="checkbox"/> BRISKET	\$37.50	3:00 PM
<b>TOTAL REGISTRATION FEES</b>		
<b>PLOT # REQUESTED</b>		

**ENTRY FEES MUST BE PAID IN ADVANCE TO COMPETE IN THE WILD HOG COOK-OFF  
REGISTRATION DEADLINE – SATURDAY, FEBRUARY 9, 2013 AT 8:00 AM**

WE AGREE TO ABIDE BY ALL RULES SET FORTH BY THE WILD HOG COOK-OFF COMMITTEE

WE, THE MEMBERS OF THE ABOVE TEAM, ACKNOWLEDGE AND UNDERSTAND THAT WE ARE RESPONSIBLE FOR OUR OWN ACTIONS DURING OR RELATED TO PARTICIPATION IN THE WILD HOG COOK-OFF. WE HEREBY RELEASE THE BOYS & GIRLS CLUBS OF LIVE OAK COUNTY FROM ANY AND ALL ACCIDENTS OR INJURIES, WHETHER TO PERSON OR PROPERTY THAT MAY OCCUR AS A RESULT OF OUR PARTICIPATION IN THE WILD HOG COOK-OFF, (INCLUDING ACCIDENTS OR INJURIES CAUSED BY OR RELATED TO THE CONSUMPTION OF ALCOHOL, DAMAGES, COSTS AND ATTORNEY FEES.)

\_\_\_\_\_  
HEAD COOK (PRINTED NAME)

\_\_\_\_\_  
HEAD COOK (SIGNATURE)

\_\_\_\_\_  
DATE

MAIL ENTRIES TO: LIVE OAK COUNTY BOYS & GIRLS CLUBS OR TURN IN AT REGISTRATION BOOTH  
P.O. BOX 1048  
THREE RIVERS, TX 78071

MAKE CHECKS PAYABLE TO: LIVE OAK COUNTY BOYS & GIRLS CLUBS

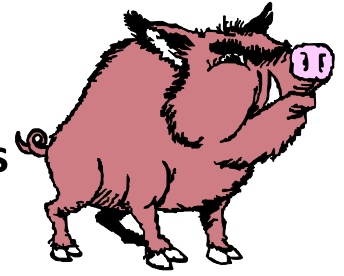
FOR INFORMATION CALL CHUCK CAMPBELL AT 361-232-1947 OR E-MAIL AT: [Chuck.Campbell062@yahoo.com](mailto:Chuck.Campbell062@yahoo.com)



# 2013 Wild Hog Cook-Off

## benefiting the Live Oak County Boys & Girls Clubs

# Rules and Regulations



(Regulated by International Barbeque Cookers Association)

1. ENTRY FEES – Must be paid in advance. Registration closes at 8:00 am on the day of the cook-off.
2. COOKED ON SITE – All entries must be cooked on-site. The preparation and completion of all entries in competition must be within the confines of the cook-off site during the day of the competition. All competition meat is subject to inspection.
3. SANITATION – Cooks are to prepare and cook in as sanitary of a 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. No cleaning of animals will be allowed on the premises.
4. ENTRIES PER PIT – Only one entry (one chief cook) will cook on a given pit. 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 (due to IBCA regulations on contests with cash prizes).
5. BBQ PITS – The following types of pits will be allowed for use in cooking meat:
  - a. Pit – Any commercial or homemade, trailered or un-trailered, pit or smoker normally used for competitive barbeque. A BBQ Pit may include gas or electricity for starting the combustion of wood or wood products but NOT to complete cooking.
  - b. BYC (Backyard Cooker) – any cooking device by design or nature that is inherently portable and by design is intended for recreational cooking.
6. OPEN FIRES – In the interest of safety, a barrier shall be placed around any open fire pits. A fire extinguisher shall be readily available.
7. CATEGORIES – The entry categories and turn-in amounts are set as follows:
  - a. **Chicken** - one half (1/2) fully jointed domestic chicken that includes a breast, wing, thigh, and drumstick. **(NO Cornish Game Hens)**
  - b. **Pork Spare Ribs**
  - c. **Pulled Pork**
  - d. **Brisket**
8. 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.

9. JUDGING TRAYS – Trays to be used will be Styrofoam with a hinged lid, and will be issued at the **head cooks meeting (8:00 am)**. All judging containers shall be clean and free of any markings. 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.
10. JUDGING TRAY CONTENTS – The head judge or designated representative will inspect all trays at the time of turn-in in order to assure compliance with the turn-in criteria. All garnishes and condiments are prohibited, as they do not reflect the true quality of the entry. Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces and /or liquids cannot be added. **NO PUDDLING IN BOTTOM OF TRAY.**
11. TURN-IN TIMES - A turn-in window of ten minutes before and after designated turn-in times will be recognized. Judging trays received after that time will not be accepted for judging. Turn-in times are subject to change depending upon the number of entries. **Tentative** turn-in times are as follows:
- |                        |                 |
|------------------------|-----------------|
| <b>Chicken</b>         | <b>10:30 am</b> |
| <b>Pork Spare Ribs</b> | <b>12:00 pm</b> |
| <b>Pulled Pork</b>     | <b>1:30 pm</b>  |
| <b>Brisket</b>         | <b>3:00 pm</b>  |
12. TERMS FOR DISQUALIFICATION – After the tray has been turned in, any tray found to be in violation of cook-off rules will be disqualified at the discretion of the head judge.
13. JUDGES – Judges will be selected by the cook-off committee. **Each team will be asked to provide one person for the preliminary judging round of at least one category.** Head cooks will not be allowed to judge. Each entry will be judged by between five and nine judges. No smoking is allowed in the judging area.
14. JUDGING – Judges will assign a score from 1 to 10 for each tray sampled. A maximum of twenty entries will be assigned to each judging table.
15. ANNOUNCING WINNERS – The top ten winners from each category will be announced. Not all places will receive prizes. More than one cook-off representative will verify the winning ticket numbers. An additional prize for showmanship will be awarded as well.
16. GRAND CHAMPION – IBCA states that a grand champion be named at every cook-off. Points from each category will be totaled to calculate a grand champion. In the event of a tie, brisket will be the first tie-breaker, followed by ribs, then chicken, then pork. All four meats will count toward grand champion.
17. VEHICLES – Due to limited space, all vehicles will be limited to assigned areas (see attached map).
18. ACCESS – The cook-off area will open Friday after 12:00 noon. Contestants will be able to register and check meat at the registration booth beginning at 12:00 noon. Each registered contestant will be assigned a 40’ x 40’ plot/campsite. You may purchase an adjacent plot for an additional \$40.00. Additional plots are subject to availability and will be issued on a first-come / first-serve basis (see attached map).

54	37
53	38
52	39
51	40
50	41
49	42
48	43
47	44
46	45

36	19
35	20
34	21
33	22
32	23
31	24
30	25
29	26
28	27

18	1
17	2
16	3
15	4
14	5
13	6
12	7
11	8
10	9

**Cooking Areas (40'x 40')**

Skid-O-Cans  
 Trash  
**Parking Lot**

**Wild Hog Cook-Off Headquarters**

Registration & Check-In Booth

**Main Entrance**

↑  
**US 281 North**

# 2013 Wild Hog Cook-Off

# Live Oak Co. Fairgrounds