

Wild Horse Desert Round-Up

BBQ Cook Off

Bishop, Texas

April 26-27, 2013



BRISKET ★ CHICKEN ★ PORK SPARE RIBS

Awards as follows in each IBCA Meat Category

1st place \$300 2nd place \$200 3rd place \$100

Grand \$1,000 Reserve Grand \$500

(Chef's Choice Not Included)

Jackpot "CHEF'S CHOICE" \$25 entry fee

Winner takes 50% - remaining benefits the Bishop Chamber Scholarship Fund!

Entry Fee: \$150 – May enter only once. Must cook on site.

OFFICIAL ENTRY FORM

Team Name: _____

Mailing Address: _____

Chief Cook: _____ **Phone:** _____



Checks payable to:
Bishop Chamber of Commerce
ATTN: BBQ Cook-off
P.O. Box 426
Bishop, TX 78343

Contact No. for "Saturday in the Park"
Booth Information 361.584.2214

Butch Roecker 361.438.0026

For a Complete list of rules visit: www.ibcabq.org

Friday Night Music — Saturday in the Park:

K Run, Live Music, Silent Auction, Games, Rides, Food, Beer Garden & more

GO TEXAN event... promotes the products, culture and communities that call Texas home.

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Administration

- One team per pit, maximum 5 members per team.
- **The Bar-B-Que contest will be located in Bishop, Texas off US BUS Highway 77.**
- Contestants must supply all needed equipment and supplies. The bar-b-que management will provide space only.
- The Bishop Wild Horse Desert Round-Up Committee, the City of Bishop, Texas, and the sponsors and promoters are not responsible for any theft or damage,
- The bar-b-que chairman reserves the right to make additional rules and regulations as situations warrant.
- Decisions of the Committee Chairman and Judges are final.
- All teams must have paid their entry fee, and check in and set up their space between 2:00 p.m. and 6:00 p.m. on Friday, April 26, 2013. The Committee Chairman must be notified for earlier or later Check-in.
- Move out time will be after 5:00 p.m. on Saturday, April 27, 2013.
- There will be dumpsters on site and will be each team's responsibility to keep their area clean and safe. Teams will be held accountable for the cleanliness of their cook-off area.
- Each team will be allocated an approximate space (at least 30 ft X 30 ft.) Props, trailers, motor vehicles, tents, etc. or any part of the contestant's equipment may not exceed the boundaries of the assigned space, **each team is restricted to one (1) vehicle in the space. No electrical hook-ups available. Bring your own generator.**
- The cook-off area is both paved and grass. Stakes of any kind may not be driven into the pavement. No dumping of anything will be allowed, especially hot coals.
- The chief 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.

- No pets or other animals will be allowed in the contest area. (Seeing Eye dogs are the only exception.)
- For safety reasons, no golf carts, bicycles, scooters, skateboards, water balloons, water guns, sling shots, firearms, etc. will be allowed in the contest area.
- Any nudity, lewdness, or any form of vulgarity will not be allowed.
- Music within your team area is allowed. **HOWEVER**, excessive loud music and/or sounds which interfere with announcements, schedules, provided entertainment, or which intrude upon or interfere with the comfort of fellow contestants will **NOT BE ALLOWED OR TOLERATED**.

Cooking/Judging

- IBCA rules apply.
- Teams must turn in a minimum of seven (7) full slices. All teams entering the rib category will turn in seven (7) full spare ribs. All teams entering the chicken category will turn in one (1) full half. All teams entering appetizers/cook's choice must turn in seven (7) full portions/servings. Appetizers/cook's choice must contain a meat or seafood product (wild game is okay) and must be cooked on the pit.
- **Overall Grand and Reserve winners will be based only on the three IBCA Meat Categories: Chicken, Pork Spare Ribs, and Brisket. In the event of a tie for overall Grand and 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.
- Inspection of all meats will occur before 6:00 p.m. on Friday, April 26th, by the BBQ committee.
- Contest meat may not be salted, seasoned, marinated, or started cooking before 6:00 p.m. Friday, April 27, 2013.
- All entries must be cooked over wood or wood substance fires.
- Teams may not share cooking equipment. Each space must have a separate cook and equipment.
- Turn-in times will be announced at check-in.
- More details at the **Chief Cooks Meeting at 9:00 a.m. Saturday morning.**
- Samples for the public are appreciated.

General Information

- The Bishop Wild Horse Desert Round-Up Cook Off will go on rain or shine!!
For additional information, contact Butch Roecker @ (361) 438-0026.

Proudly Sponsored by:

***Butch's* Steakhouse, Kingsville, TX**
& the Bishop Chamber of Commerce - BBQ Committee Bishop, Texas