

# Wild Horse Desert Round-up BBQ Cookoff



**IBCA Sanctioned**

April 24<sup>th</sup> & 25<sup>th</sup>, 2015

Bishop City Park

Joyce & Bus Highway 77 – Bishop, Texas 78343

**Over \$5,000 in Cash & Trophies**

Brisket \* Pork Spare Ribs \* Chicken

**Entry Fee \$150**

**Chef's Open, Fajitas, Beans \$25 apiece**

## Times

Friday, April 24th, 2015

8 am	Gates Open
7 pm	Fajitas
8 pm	Chef's Open

Saturday, April 25th, 2015

11 am	Beans
12 pm	Chicken
1:30 pm	Pork Spare Ribs
3 pm	Brisket
5 pm	Awards (tentative)

**Grand Champion - \$1000 +  
Trophy**

**Reserve Champion – 550 +  
Trophy**

1<sup>st</sup> place – \$450 + Trophy

2<sup>nd</sup> place - \$350 + Trophy

3<sup>rd</sup> place - \$200 + Trophy

4<sup>th</sup> place - \$100 + Certificate

5<sup>th</sup> place - \$50 + Certificate

6<sup>th</sup> – 10th place - Certificate

75% Payback on all Jackpots

More Information –

Roddy Trevino (361) 459-9425

# COOK OFF RULES

## IBCA Rules

1. All meats will be cooked on-site.
2. Cooks are to prepare and cook in as sanitary manner as is possible. Cooking conditions are subject to inspection by the Promoter.
3. IBCA recognizes only one team per pit
4. 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. ***Pit should be of a permanent design that contains separate individual cooking chambers and heat sources. (no sharing of heat sources)*** BYC (Backyard Cooker) – any cooking device by design or nature that is inherently portable and by design is intended for recreational cooking.
5. IBCA requires that the secret, double number system be used. This system assures a fair competition and is a fundamental tenet of the IBCA.
6. IBCA requires that the Promoter and/or Head Judge advise all cooks of the exact quantities and cuts of meat that will be placed in the judging trays. This will be accomplished at the Cook's meeting. 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 cooked meat. Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces and/or liquids may not be added once put into tray. NO PUDDLING IN BOTTOM OF TRAY.

### Recommended amounts are as follows:

- \* Brisket seven (7) full slices, approximately 1/4" to 3/8" thick All blocking must be done before cooking. The fat cap may be trimmed or cut away before the slices are placed into the tray.
  - \* Pork Spare Ribs seven (7) individual cut ribs (bone in) (St. Louis Cut acceptable) Ribs must be placed in the tray TOP side up lying parallel to the
  - \* Chicken 1/2 fully jointed chicken (to include breast, wing with tip (visible not tucked under), thigh and drumstick. **SKIN ON (No Cornish Game Hens)**
- If the event has 50+ teams, turn-in quantities shall be two (2) 1/2 chickens, 9 pork spare ribs, and 9 slices of brisket shall be submitted for judging or at the Head Judge's discretion.
7. Once time is set and/or announced at the Head Cooks meeting no change will be made. A turn-in window of ten (10) minutes before and after the set turn-in time will be recognized. Judging trays received after that time will not be accepted for judging. Ten minutes and one second is considered after the set turn-in time.
  8. After the tray has been turned in, any tray found to be in violation of the IBCA rules will be disqualified at the discretion of the Head Judge. Disqualified tray numbers will be called out immediately following the category announcements.
  9. Judges must be 18 years of age or older to judge. HEAD COOKS are prohibited to participate as judges. NO SMOKING IN THE JUDGING AREA.
  10. IBCA states that a Grand Champion and Reserve 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 and by chicken

## MANAGEMENT RULES

11. The Bishop Chamber of Commerce is not responsible for any lost or stolen items
12. Decisions made the Judges and Promoter are final
13. Move in time begins at 8 am Friday, April 24<sup>th</sup>
14. Trash cans and dumpsters will be on site, but it will be the head cook's responsibility to keep

there are clean and safe

- 15.** The chief cook will be held responsible for the conduct of their team and guests
- 16.** Rude or obnoxious behavior will not be tolerated. Music volume should be kept to a minimum after 10 pm and complete shut down by 11pm.
- 17.** Failure to comply with the above measures may lead to disqualification and/or requests to leave the premises.

# *Wild Horse Desert Round-up*

## *Cookoff*

### Team Registration

Team Name: \_\_\_\_\_

Head Cook: \_\_\_\_\_

Cell Phone: \_\_\_\_\_

Address: \_\_\_\_\_

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Mail to: Bishop Chamber of Commerce

PO Box 426

Bishop, Texas 78343

Please make checks to Bishop Chamber of Commerce

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Entry Fee \$150.00~this entry fee is for the 3 IBCA sanctioned  
meats: chicken, pork spare ribs and brisket

Jackpots are \$25.00 each to enter:

Fajitas: \_\_\_\_\_ Chef's Choice: \_\_\_\_\_

Beans: \_\_\_\_\_

Total amount: \_\_\_\_\_