

# IBCA Sanctioned Event

<http://ibcabbq.org/wp-content/uploads/IBCA-Rules-Sept-2019-Final.pdf>



International Bar-B-Que  
Cookers Association

## Friends of Tri - Club BBQ Cook-Off



International Bar-B-Que  
Cookers Association

### February 7-8, 2020

Location: 26303 Preston Ave Spring TX 77373  
(Old Town Spring)

## CASH---TROPHIES---RIBBONS

\$200 Entry Fee includes one (1) entry into each of the following categories: Brisket, Pork Spare Ribs, and Chicken

### Jackpot Categories

Margaritas (Friday Night)

Dessert and Beans (Saturday)

\$20 per Entry

### GENERAL ADMISSION

\$5.00 Friday per person

\$5.00 Saturday per person

Pre-registration must be **received** by January 27, 2020.

**Cash Only** will be taken at check in.

Entry forms should be mailed to: Spring Tri-Club, Attn. Cook-Off, P.O. Box 162, Spring, TX 77383.

Check-in is 8:00 am until 7:30 pm Friday

For registration information, please contact:

Will Greer (281) 282-7461 or

springtriclub@yahoo.com

IBCA Sanctioned Event



International Bar-B-Que  
Cookers Association

# Friends of Tri-Club Annual BBQ Cook-off February 7-8, 2020

Proceeds to Benefit Spring Tri-Club Youth



International Bar-B-Que  
Cookers Association

## Entry Deadline is 7:30pm Friday, February 7, 2020

Cook-off spaces are available on a first-come, first-served basis. For additional information, contact William Greer at (281) 282-7461. For copies of the entry packet and rules, please e-mail William Greer at [springtriclub@yahoo.com](mailto:springtriclub@yahoo.com). There will be limited electricity and water available so please plan accordingly. Extra space is available for an additional \$100

Friends of Tri-Club BBQ Cook-off Entry Form  
All Information must be provided (Please Print)

### *Team Information*

Team Information	Category	Total
Team Name:	Cook-Off Entry Fee – \$200	
Head Cook:	Jack-Pot Margaritas – \$20	
Street Address:	Jack-Pot Dessert – \$20	
City/State/Zip:	Jack-Pot Beans – \$20	
Phone:		
E-mail:	Extra Space – \$100	
Head Cook Signature & Date:	<b>TOTAL</b>	

List of other members on team

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_

Checks should be made payable to **Friends of Tri-Club**  
The Friends of Tri-Club, Old Town Spring and all volunteers will not be held responsible for any damages due to accident, theft, injury or weather related.



# IBCA SANCTIONED EVENT

## Friends of Tri-Club Annual BBQ Cook-Off February 7-8, 2020

### Rules and Regulations are IBCA Rules:

Location: Preservation Park in Historic Old Town Spring  
Physical Address: 26303 Preston Ave, Spring TX 77373

<http://ibcabbq.org/wp-content/uploads/IBCA-Rules-Sept-2019-Final.pdf>

If you have any questions, please contact William Greer at 281-282-7461 or  
[springtriclub@yahoo.com](mailto:springtriclub@yahoo.com)

#### 1. Entry

Pre-registration entry forms and fees must be received no later than January 27, 2020 by mail. All checks should be made payable to Friends of Tri-Club. Registration will be accepted on February 7, 2020 until 7:30 pm CASH ONLY. Spots will be on a first come, first served basis. Entry forms should be mailed to Spring Tri-Club, Attn: Cook-Off, P.O. Box 162, Spring, TX 77383.

#### 2. Teams

Each Chief Cook is required to attend the Chief Cook's meeting at 8:00 pm on Friday, February 7, 2020. Each cooking team will receive four (4) wristbands; The Chief Cook is responsible for the conduct of his/her team and guests. Excessive noise will NOT be allowed between the hours of 11:00 pm and 7:00 am. Each team must keep their space clean at all times. Dumpsters and periodic trash pick-up will be provided. Absolutely no pets allowed.

#### 3. Categories and Rules

The entry fee of \$200.00 includes the cook-off space and three (3) meat categories – brisket, pork spare ribs, and chicken. Pre-cooked, salted, seasoned, or marinated meat is not allowed. All turn-in foods must be cooked on site. No Exceptions.

#### 4. Set-up

Set-up will be Friday, February 7, 2020, from 8:00 am to 7:00 pm. Sites will be 40' x 40'. BBQ pits, trailers and/or motor homes will be allowed inside the contest area. One (1) extra space (if available) may be reserved per cooking team at the rate of \$100.00. No additional pits or cooking allowed in the extra space. Please have a container to catch and dispose of your grease. Please do not allow grease to drip on the ground.

Tent companies may begin set-up on Friday February 7, 2020, at 8:00 am. Tear down must begin on Sunday, February 9, 2020, by 7:00 am. All Teams must have their site cleaned up and vacated by Noon, Sunday February 9, 2020.

**5. Equipment**

All teams are required to have the appropriate number and type of portable fire extinguishers mounted in full view.

**6. Motorized Vehicles**

Motorized vehicles will be prohibited in the cook-off area from 7:00 pm Friday, until after the Awards Ceremony on Saturday, except for cook-off committee members.

**Turn-in Times**

**Friday**

9:00 pm            Margaritas

**Saturday**

9:00 am            Dessert must be prepared on site using the Pit  
10:30 am           Beans (dry pinto beans only)  
12:00 pm           Chicken (2 chicken halves complete )  
1:30 pm            Ribs (9 individual pork spare ribs)  
3:00 pm            Brisket (9 Full Slices)  
5:00 pm            Awards Ceremony (approximate time)

**7. Tear Down**

It is the responsibility of the contestants to leave their cook-off space clean and take all trash to provided dumpsters prior to leaving. **DO NOT DUMP YOUR ASHES ON THE GROUND.** You will have until Noon on Sunday, February 9, 2020 to vacate premises.

**Friends of Tri-Club reserve the right to make additional changes to the rules and regulations as deemed necessary by the Friends of Tri-Club chairmen.**

**Friends of Tri-Club, Old Town Spring and all volunteers will not be held responsible for any damages due to accident, theft, injury or weather related.**

**Proceeds to benefit the Youth of Spring Tri-Club.**

# Tri Club

## Cook off Schedule:

### Friday:

6:00 -8:00 p.m. Tray Pick up

8:00 P.M. Chief Cooks Meeting

9:00 P.M. Margaritas

### Saturday:

9:00 A.M. Dessert

Must be Prepared on the Pit

10:30 A.M. Beans

Start with Dry Pinto Beans  $\frac{3}{4}$  full

12:00 P.M. Chicken

two (2) separate  $\frac{1}{2}$  fully jointed chicken (to include breast, wing, thigh and drumstick,

1:30 P.M. Ribs

nine (9) individual cut ribs (bone in) St. Louis Cut acceptable). Ribs must be parallel to the hinge.

3:00 P.M. Brisket

nine (9) full slices, recommended  $\frac{1}{4}$ " to  $\frac{3}{8}$ " thick. Meat must be parallel with the hinge cascading down, like a slab of bacon