

Signature

WATER'S EDGE BAR AND BAIT



GRILLING ON THE EDGE

IBCA SANCTIONED





http://ibcabbq.org/wp-content/uploads/IBCA-Rules-Feb-2019.pdf

7™ANNUAL BBQ COOK-OFF **COOK-OFF ENTRY FORM**

JULY 12[™]& 13[™], 2019



Name of Team		
	(PLEASE PRINT CLEARLY)	
Name of Chief Cook		
	(PLEASE PRINT CLEARLY)	
Mailing Address		
5	(Address, City, ST, Zip)	
Email		
Contact Phone Number		

ALL team members agree to abide by ALL rules of the Water's Edge, City of Hitchcock Police Department :Signature — Chief Cook

ENTRY FEE IS NON-REFUNDABLE UNLESS EVENT IS CANCELLED

ŀ	Team Entry Fee	\$ 175.00												
ŀ	Total Entries	50	Estimated	turnout										
ŀ	Total Entry fee	\$ 8,750.00												
I	**All money in payouts is estimated on 50 paid teams. Money will increase or decrease based on the final total of paid teams.													
	Category	Percent	Total Split of Entry Money per entry	1 st Place	2 nd Place	3 rd Place	4th Place	5th Place	6th Place	7th Place	8th Place	9th Place	10th Place	Total
Ī	Beef Brisket Division	40%	\$3,500	22%	17%	12%	10%	9%	8%	7%	6%	5%	4%	100%
1	Deel Brisket Division	40%	\$3,300	\$770	\$595	\$420	\$350	\$315	\$280	\$245	\$210	\$175	\$140	\$3,500
1	Pork Spare Rib Division	35%	\$3,063	22%	17%	12%	10%	9%	8%	7%	6%	5%	4%	100%
1	Pork Spare Kib Division	35%	\$3,063	\$674	\$521	\$368	\$306	\$276	\$245	\$214	\$184	\$153	\$123	\$3,063
1	Chicken Division	25%	\$2.188	22%	17%	12%	10%	9%	8%	7%	6%	5%	4%	100%
	Chicken Division	25%	φ∠,100	\$481	\$372	\$263	\$219	\$197	\$175	\$153	\$131	\$109	\$88	\$2,188
1	Total with 50 teams	100%	\$8,750	\$1,925	\$1,488	\$1,050	\$875	\$788	\$700	\$613	\$525	\$438	\$350	\$8,750

Percent	Total Entry Money	1 st Place	2 nd Place	3 rd Place
100%		50%	30%	20%
		Percent Entry Money	Percent Entry 1st Place Money 50%	Percent Entry 1st Place 2nd Place Money 50% 30%

		(Optional \$25 entry)	1 100%			70	3070	20 /0				
		**	DO NOT WI	RITE IN	THIS S	PAC	E**					
	sh:\$	Received By:										
BBQ Cook-off												
Open												
Port-a-Let												
Return Entry Form and Fees to:						For More Information						
,	Water's I	Edge Bar and Bait										
Mailing Address		Physica	al Address		Jesse De	Dannon Erskins						
8519 Ave C		7827 2	nd Street		(409) 748-9912 (281) 705-6571							
Santa Fe, TX 77510		Hitchco	ock, TX 77563									
(409) 986-5500 (409) 986-5500					Payments can be mailed or paid on Paypal							
					Water	sed	e7827 <i>6</i>	Demail.co	om (Send as a payment to			
					family and friend (not as a business) and list							
					•							
					-		•		and categories being paid			
					for in t	thei	notes. A	lso note i	if a port-a-let is needed.			



WATER'S EDGE BAR AND BAIT















- This is an IBCA Sanctioned Event and governed by IBCA rules
- http://ibcabbq.org/wp-content/uploads/IBCA-Rules-Feb-2019.pdf
- Limited to 50 teams
- Mandatory Cooks meeting Friday July 12th at 6:30pm at Water's Edge. All
 Contestants must be paid at or before this meeting. Containers will be handed
 out at this meeting.
- Entry Fees will be awarded on percentage basis per entries received at 100% payback. Total purse depends on the number of paid teams.
- Cash & Trophy for all categories, as well as, Overall and Reserve Grand Champion
- Each entry must provide a Chief Cook. This will help to distinguish teams with multiple entries for overall points.
- Open Category will be \$25 and turn-in on Friday at 8:30pm (PROTIEN ONLY; NO DESSERTS)
- Entry Fee is \$175.00 with 100% payback and will be split by category:

Tea	m Entry Fee	\$ 175.00												
Tot	al Entries	50	Estimated	turnout										
Tot	al Entry fee													
	**All money in payouts is estimated on 50 paid teams. Money will increase or decrease based on the final total of paid teams.													
	Category	Percent	Total Split of Entry Money per entry	1 st Place	2 nd Place	3 rd Place	4th Place	5th Place	6th Place	7th Place	8th Place	9th Place	10th Place	Total
	Beef Brisket Division	40%	\$3,500	22%	17%	12%	10%	9%	8%	7%	6%	5%	4%	100%
	Deel Dilsket Division	40%	\$3,500	\$770	\$595	\$420	\$350	\$315	\$280	\$245	\$210	\$175	\$140	\$3,500
	Dark Snara Bib Division	35%	62.062	22%	17%	12%	10%	9%	8%	7%	6%	5%	4%	100%
	Pork Spare Rib Division	35%	\$3,063	\$674	\$521	\$368	\$306	\$276	\$245	\$214	\$184	\$153	\$123	\$3,063
	Chieken Division	250/	60.400	22%	17%	12%	10%	9%	8%	7%	6%	5%	4%	100%
	Chicken Division	25%	\$2,188	\$481	\$372	\$263	\$219	\$197	\$175	\$153	\$131	\$109	\$88	\$2,188
	Total with 50 teams	100%	\$8,750	\$1,925	\$1,488	\$1,050	\$875	\$788	\$700	\$613	\$525	\$438	\$350	\$8,750

Open Category (Friday)	Percent	Total Entry Money	1 st Place	2 nd Place	3 rd Place
Open Chef's Choice (Optional \$25 entry)	100%		50%	30%	20%



General Rules

IBCA Sanctioned: http://ibcabbq.org/wp-content/uploads/IBCA-Rules-Feb-2019.pdf

Set Up will start on Thursday after 5pm; Move Out will be on Sunday. All area must be vacated and clean of trash by 5pm on Sunday. Please plan on leaving your facilities through Sunday as we may not have the room to move out early without disrupting the other teams. Camper & RV's will be allowed to be set up in the open field past the boat launch parking in the designated 30' wide x 40' long slot, which depends on number of entry's and space available. Access for boater parking will be left open and is mandated and governed by rules of the Galveston County Parks and Recreation. We will rope off the area so we do not interfere with boat traffic.

CHOICE OF SPOTS WILL BE ON A FIRST COME, FIRST SERVED BASIS STARTING THURSDAY, July 11th AT 12 NOON (No earlier please)

Campers & RV's are allowed and must be self-contained. Water is available at the bar if needed no power will be available. Rules must be followed in order to have this cook-off and be able to do it again in the years to come as a condition of City of Hitchcock, Hitchcock Police Department and Galveston County Parks Department for allowing us to make this a fun and safe weekend event.

- 1) Fires for cooking must be Wood or Wood substance.
- 2) Noise Ordinance must be followed. All music must be turned down to be heard by your campsite only by **10:30pm** each night.
- 3) Each Team is responsible for keeping their area in an orderly and clean manor. Additional dumpsters will be provided for the weekend to be located in a central area for everyone to access.
- 4) Chief Cook is responsible for his/her area and to monitor intoxication levels of their groups. NO MINORS WILL BE ALLOWED TO CONSUME ALCHOLOL ON PREMISES!
- 5) No open fires will be allowed, per City Ordinance.
- 6) Vehicles can be parked on the opposite side of the road running parallel with 2nd ST, this will allow more room for multiple vehicles, let's be courteous to others and not run parallel with the road
- 7) Each team to provide the names of two persons per team for judging, this will be done by a drawing for who will be judging each category. Number of judges will be determined by number of entries. There will NOT be a second cut, one entry and all points will be totaled to determine the winner.
- 8) Fire Extinguishers must be at each site.
- 9) Meat Inspectionis required. A meat inspection will be conducted on Friday @ 6pm. In the Chicken, Rib and Brisket categories, competition meats must be raw and cannot be seasoned, marinated or on the pit before the official start time of Friday at 6pm. No pre-cooked, pre-boiled or pre-marinated meats. Fajitas can be pre-marinated (no inspection) but must be cooked on site.

 We are relying on the teams to be honest and not break this rule.
- 10) No garnishment allowed.
- 11) Limited driving in the cooking area after 9pm. No full size vehicles. Golf carts and ATVs will be allowed. All state and local laws must be followed.
- 12) The most important rule of all, we are here to have a good time with a little friendly competition & bragging rights, we want to make this an annual event and grow each year.

Cook-Off Schedule

http://ibcabbq.org/wp-content/uploads/IBCA-Rules-Feb-2019.pdf

Friday:

6:30 P.M. Cooks meeting with trays to follow.

8:30 P.M. Open (This category is open and optional No inspection or requirements Must be cooked on site.)

Saturday:

12:00 Chicken Turn In two (2) separate ½ fully jointed chickens

(to include breast, wing, thigh and drumstick). SKIN ON)

1:30 Pork Spare Ribs (9 individual pork spare ribs)

3:00 Brisket (9 Full Slices)

(Standard Turn-In Times Apply Up To 100 teams)