



STX WINGFEST

SEPT. 30, 2017

EDINBURG MUNICIPAL PARK



Entry Fee \$150*

*Early Bird Ends Sept. 15, 2017

Brisket

1/2 Chicken

Pork Spare Ribs

Jack Pot Categories

1st, 2nd & 3rd place for jackpots

Chili • Fajitas • Whitewing/Dove

Traditional Wing Sauce

Creative Wing Sauce

IBCA SANCTIONED MEATS & JACKPOT CATEGORIES

TENTATIVE TURN IN TIMES

8:00 am --- COOK'S MEETING

9:30 am --- WHITEWING/DOVE

10:00 am --- FAJITAS

11:00pm --- CHILI

12:00 pm --- IBCA 1/2 CHICKEN

1:30 pm --- IBCA PORK SPARE RIBS

3:00 pm --- IBCA BRISKET

4:00 pm --- TRADITIONAL WING SAUCE CONTEST

5:00 pm --- CREATIVE WING SAUCE CONTEST

*** TURN IN TIMES AND EVENTS ARE SUBJECT TO CHANGE WITH
NUMBER OF TEAMS

FOR REGISTRATION AND INFO CONTACT (956) 429-9095 • STXWINGFEST@GMAIL.COM

STXWINGFEST.COM



STX WINGFEST SEPT. 30, 2017 EDINBURG MUNICIPAL PARK

714 S. Raul Longoria Rd. (Sprague St.), Edinburg, Texas
September 29-30, 2017

Registration Entry Form

Team Name: _____

Head Cook: _____

Address: _____

City: _____ State: _____ Zip: _____

Email address: _____ Ph: _____

IBCA categories: Early Bird \$150

Early Bird Ends Sept. 15, 2017

___ Brisket ___ ½ Chicken ___ Pork Spare Ribs

75% Payout on Jackpot Categories: \$25 each

_____ Chili _____ Fajitas _____ Whitewing/Dove

_____ Traditional Wing Sauce Wings _____ Creative Wing Sauce Wings

(1st, 2nd & 3rd place for jackpots. Multiple entries allowed on jackpots.)

IBCA Categories

(Brisket, ½Chicken, Pork Spare Ribs): \$150.00 _____

Jack Pot Chili: \$25.00 _____

Jack Pot Fajitas: \$25.00 _____

Jack Pot Whitewing/Dove: \$25.00 _____

Jack Pot Traditional Wing Sauce: \$25.00 _____

Jack Pot Creative Wing Sauce: \$25.00 _____

**Make checks payable to:
Big A Entertainment
Mailing in: 918 Keri Dr.
Edinburg, Texas 78542**

Total: \$ _____

IBCA Rules

- 1. COOKED ON SITE** – All meats will be cooked on-site. The preparation and completion (excluding pretrimming) of any and all meats in competition is within the confines of the cook-off site and during the time limits designated by the promoter. IBCA recommends that competition meat be subject to inspection at cook-offs by the Promoter or his representative.
- 2. PRE-TRIMMING** – Competition meat may be removed from the store packaging and pre-trimmed unless there is a health department rule requiring that all meat must be in store packaging when meat is inspected. If this is an issue, it must be made clear on the cook-off flyer so that all cooks attending an event know about this ahead of time.
- 3. SANITATION** – Cooks are to prepare and cook in as sanitary manner as is possible. Cooking conditions are subject to inspection by the Promoter. Infractions identified by the judging committee shall be immediately corrected or the cook will be subject to disqualification.
- 4. ENTRIES PER PIT** – IBCA recognizes only one entry (one chief cook) will cook on a given pit. It will be the responsibility of the Promoter to monitor entries. Notwithstanding, multiple entries in the same category by the same cook or from the same pit, or multiple entries from the same piece of meat shall not be allowed. Pit should be of a permanent design that contains separate individual cooking chambers and heat sources. (no sharing of heat sources) With the exception of Junior or Kid's Cook-offs, contestants must be 18 years of age to participate for cash prizes.
- 5. BBQ PITS** – Any commercial or homemade, trailered or untrailered, 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)
The use of heat lamps, proofing cabinets or any other electrical heating or holding device is prohibited. 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** – IBCA further recognizes that open fire, ground pits, are used in some areas. It is in the interest of safety, a barrier shall be placed around said open fire pit. A fire extinguisher shall be readily available.
- 7. CATEGORIES** – Promoters shall advise contestants in advance of applicable meat categories and/or cuts of meats and/or types of cookers. The following categories are recognized by the IBCA:
Beef Brisket, Pork Spare Ribs, Chicken – one half (1/2) fully jointed chicken with skin that includes a breast, wing with tip (visible not tucked under), thigh, and drumstick. (No Cornish Game Hens)
- 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. IBCA 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 in front of an IBCA representative. Winning numbers will not be revealed until time to announce each place in each category. At that time the secret numbers, attached to the lid of the tray, will be removed and announced. Only lids with tickets will be taken to the awards ceremony with final table numbers.

All three meats Chicken, Pork Spare Ribs and Brisket are required to be turned in meat side up.

Each turn in tray will consist of the following at all events:

Brisket nine (9) full slices, recommended 1/4" to 3/8" thick. Blocking brisket ends is allowed. The fat cap may be trimmed or cut away before the slices are placed into the tray. Pork Spare Ribs nine (9) individual cut ribs (bone in) (St. Louis Cut acceptable) Ribs must be placed in the tray TOP side up lying parallel to the hinge. Chicken two (2) separate 1/2 fully jointed chicken (to include breast, wing with tip (visible not tucked under), thigh and drumstick. SKIN ON (No Cornish Game Hens)

TURN-IN TIMES – Once this 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.

Hot Wing Defined - A Hot Wing is defined as any piece of the wing, drummie or flat or a full wing: drummie, flat and flap, cooked, flavored and seasoned.

1. The wings for contest entry may not be pre-cooked, sauced or maintained in any way prior to inspection at the beginning of the cooking contest. Use of anything pre-cooked, pre-sauced, pre-marinated, and/or pre-brined shall result in disqualification. Please see Judging rules for further information.
2. Each contestant shall supply all of their meat, cooking ingredients, individual cooking devices (Propane - for the Wing entries only or charcoal) utensils, preparation tables, etc. for the Wing entries only.
3. Cleanliness of the cook, assistants, and contestant's area is required.
4. No live animals are allowed in the cooking area. This is grounds for disqualification.
5. Each team MUST have hand cleaning capabilities. Soap and water or waterless hand cleaner is acceptable.
6. All teams must adhere to all electrical, fire and other codes, by the city, county, state and federal codes. Each team must have a fire extinguisher of a 2A, 40bc rating. Please check and make sure they are charged

Park Rules & Regulations

1. Set up time for a team is Friday (September 29, 2017 starting at 12:00pm). We are not responsible for any loss or stolen items.
2. Each team will receive ONLY (2) parking permits. If permits are lost, full admission will be charged.
3. Cooking teams must take all necessary safety precautions. For example, the proper handling of charcoal, lighter fluid and control of open flames. NOTE: Fire extinguishers (**2.5 to 5lb . ABC**) ARE REQUIRED at all cooking spots using cooking equipment (open fires, frying, etc.). All Deep Fryers need a **Class K** fire extinguisher. Failure to abide all safety rules will result in immediate removal from park grounds.

Hours of operation

Saturday September 29, 2017 • 8:00am to 10:00pm

ALL ITEMS MUST BE REMOVED FROM THE GROUNDS SATURDAY NIGHT AFTER THE FESTIVITIES

PLEASE KEEP THIS SHEET FOR YOUR INFORMATION

Contact info: Adrian Benavidez • 956-429-9095 • stxwingfest@gmail.com

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www.stxwingfest.com