



International Bar-B-Que
Cookers Association

Hill Country State Championship BBQ Cook-Off 2017

IBCA Sanctioned Cook-Off Entry Form

October 13 & 14, 2017

Team Name: _____

Head Cook: _____

Phone#: _____

Email: _____

Address: _____ City _____ State _____ Zip _____

Deadline to send checks by mail is October 6, 2017

Cash, Credit Cards will be accepted the day of event

There is NO deadline to enter this cook-off

****Must cook the four meats to enter cook-off ****

_____ **Four Meats: Brisket - Pork Spareribs – (2) ½ Chicken – Pork Butt = \$250.00**
Pork Butt DOES count towards points for Grand Champion

Add On' s

_____ **Open Beans \$25.00 / _____ Carne Guisada \$25.00 / _____ Open Chili \$25.00**

For a complete list of IBCA Rules go to: WWW.IBCABBQ.ORG

Gates open for cooks on Thursday, October 12, 2017 at 10:00a.m.

Golf Carts, Campers, Rv's, buses and Generators are welcome

Must be self contained (Bring your own water and power)

MAKE CHECKS PAYABLE TO: HCCO

MAIL REGISTRATION TO: HCCO, P.O. BOX 1323, SAN MARCOS, TEXAS 78667-1323

We shall indemnify, defend and hold HCCO & The City of Lockhart and employees harmless from any and all claims, suits, actions, damages and causes of action which may incur arising out of any personal injury, bodily injury, loss of life or damage to any property, or violation of any relevant federal, state or local law or ordinance, or other cause, resulting from the following services, operations, event or use of the property authorized pursuant to the HCCO Cook-off. I have read the rules of the event and agree to abide by all rules.

Head Cook Signature: _____

**For more information or questions, please contact: Richard Anzaldua
(512) 644-0881 or richanza@yahoo.com**

Hill Country State Championship BBQ Cook-off
RULES AND REGULATIONS
October 13 & 14, 2017

I.B.C.A Cook-Off Rules, Regulations and Turn In Times

EACH CATEGORY WILL BE JUDGED ON APPEARANCE, AROMA, TASTE TENDERNESS and CUT

Cooked on Site: All meats will be cooked on-site. The preparation and completion (excluding pre-trimming) 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.

Turn-In Times: Turn-in times shall be posted on site and announced at the cooks meeting. Head judge will determine the times with the promoter. If there are a large number of cooks, 50+, turn-in times will be expanded to an hour and a half increments. Standard times are, 11:00am, 12:00pm, 1:00pm and 2:00pm. Special circumstances, additional categories at Promoters request, may dictate different time variables. Official time is kept by the Head Judge.

Turn-in Quantities:

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 halves (2-1/2s) fully jointed chicken with skin that includes a breast, wing with tip (visible not tucked under), thigh, and drumstick. (No Cornish Game Hens)

Pork Butt: (Sanctioned) Turn in box must consist of **ONE** of the following: shredded, chunks, pulled or sliced..

Open Beans: Pinto beans ONLY. We will provide a 16 oz cup. Pre-soaking is allowed.

Carne Guisada (OPEN) Almost a tray full, No garnish in the turn-in tray.

Chili: (OPEN) NOT sanctioned. Meat (beef) only. We will provide a 16 oz cup.

Judging Trays: IBCA recommends the use of Styrofoam trays with hinged lids and without dividers or the best readily available judging container. A single sheet of foil should be supplied for each tray. All judging containers shall be kept clean and free of any markings. Marked containers may be disqualified at the Head Judges discretion.

Judging Tray Contents: 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 trays. All garnishes and condiments are prohibited as they do not reflect the true quality of the 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 in trays. **NO PUDDLING ON BOTTOM.**

Sanitary Conditions: 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.

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.

Double Blind Judging: All entries will be submitted in identical containers which have been assembled and brought to the site by the Head Judge. The container is a 9x9 hinged foam tray with a matched pair of identical numbered theater tickets affixed to the tray. One ticket is to be signed in ink by head cook when trays are picked up. The signed ticket will be used to match the ticket number when or if called out. Head cook will be provided with a piece of foil (Reynolds 711), for each turn-in, which will be placed on the bottom of each tray. The meat is placed on top of the foil.

Announcing Winners – The format for announcing winners will be as follows: Chicken, Pork Spare Ribs, Brisket then any other categories such as beans, opens, jackpots etc.

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.

COOKS MEETING, SATURDAY MORNING AT 9:00 AM

TURN IN TIMES

FRIDAY NIGHT:

CHILI 6:30 PM

CARNE GUISADA 7:30 PM

SATURDAY:

CHICKEN 11:00 AM

PORK SPARE RIBS 1:00 PM

PORK BUTT 3:00 PM

BRISKET 5:00 PM

BEANS 5:30 PM