

3rd Annual Los Fresnos Cowboy Cook-Off



LOS FRESNOS RODEO GROUNDS

HWY 100

NOVEMBER 15-16, 2018

\$5,000 CASH & PRIZES

Competition Entries:

½ Chickens + Brisket + Pork Spare Ribs

***Entry Fee \$150.00 for one or all three IBCA categories**

(For IBCA Categories Only)

Grand Champion \$500 plus Trophy

Reserve Grand Champion \$300 plus Trophy

	Brisket	Pork Spare Ribs	Chicken
1st	\$500.00	\$500.00	\$500.00
2nd	\$350.00	\$350.00	\$350.00
3rd	\$250.00	\$250.00	\$250.00
4th	\$150.00	\$150.00	\$150.00
5th	\$150.00	\$150.00	\$150.00

JACK POT Categories:

Fajitas + Beans + Pan De Campo

\$25.00 entry per category with a 80% payout (1st -3rd place)

People's Choice Award – money and trophy (give out samples of product)

*****SANCTIONED BY IBCA*****

For complete list of IBCA Rules please go to www.ibcabbq.org



International Bar-B-Que
Cookers Association

3rd Annual Los Fresnos Cowboy Cook-Off

3rd Annual Smokin' HWY 100 Cookoff & Shootout and Festival

Name of Team: _____

Name of Head Cook: _____

Address: _____

City: _____ St: _____

Phone Number: (1) _____ (2) _____

E-Mail: _____

Please check categories to be entered:

IBCA Categories

www.lfrodeo.com to pay online for IBCA meats and select your spot
(jackpots on site payment)

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

Jack Pot Fajitas: \$25.00 _____

Jack Pot Beans: \$25.00 _____

Jack Pot Pan De Campo: \$25.00 _____

Total: \$ _____

Please Make Checks Payable to: Los Fresnos Rodeo

For Information please contact:

George Gomez 956-357-8204 Larry Cantu 956-371-0869

Jerry Bruce 956-536-7771 Paul Pederson 956-572-1937

For BBQ info: Eddie Tapia 956-874-9920 eddie.tapia64@gmail.com

3rd Annual Los Fresnos Cowboy Cook-Off

IBCA Rules

1. 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. 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.

2. 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.

3. ENTRIES PER PIT – IBCA recognizes only one entry per head 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.

The head cook of the team registered for the event must be at least 18 years old and present at the event. If an emergency arises that requires the head cook to leave the event, the head judge must be notified immediately. The remaining team members may complete the competition and the head cook will receive the points. If the head cook is not in attendance at the event, the team members may not cook under the head cook's name. Points will be awarded to the member in attendance who is determined to be the head cook, if a member of IBCA.

4. 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)

Electrical accessories such as spits, augers or force drafts are permitted.

The use of heat lamps, proofing cabinets or any other electrical heating or holding device is prohibited.

5. 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.

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)

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