



First Shot Cook Off

IBCA Barbecue, Gonzales County Go-Texan & CASI Chili Event Sept. 15, 2007

J. B. Wells Park

***Brisket *Pork Spare Ribs *Chicken *Beans *Chili**

Entry fee before Aug. 31: \$100 for all three meats or \$40 each
After Aug. 31: \$125 for all three meats or \$50 each \$10 Jackpot Beans
\$20 Chili (CASI Showmanship, first, second, third places)
Meat subject to inspection - Friday, Sept. 14, 1 to 9 p.m.

Categories/Turn-in times:

Jackpot Beans - 11 a.m. Chicken - 12 p.m. Pork Spare Ribs - 1 p.m.
Showmanship 1 to 2 p.m. Brisket - 3 p.m.

Chili, CASI & local - 2 p.m. Showmanship - 11 a.m. to 12 p.m.

- **Trophies for first 5 places and overall Grand Champion**
- **Free parking, \$17 hookups**
- **Profit to be distributed to local charities**

Make checks/money orders payable to: First Shot Cook Off
Return form and fees to: P.O. Box 489, Gonzales, Texas 78629

Contact Shirley Breitschopf at 830-857-4142 or Sissy Mills at 830-672-6575
info@gonzalestexas.com

Entry Form - Cut Here

Head Cook: _____

Team Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Day Phone: _____

Circle entries: **Brisket** **Pork Spare Ribs** **Chicken** **Beans** **Chili** **Showmanship**



BARBECUE RULES AND REGULATIONS

1. All meats must be raw, thawed, and unseasoned. Briskets must be a minimum of 8 pounds. A maximum of 2 briskets may be tagged for judging. Two slabs of pork spare ribs may be cooked for judging. NO pre-cooked beans allowed. Pinto beans will be inspected prior to the start of cooking. Pre-soaking of beans IS permitted.
2. IBCA rules require that 2 teams CANNOT share the same pit. ONE TEAM PER PIT.
3. Teams shall consist of a Head Cook and 4 Team Members
4. Fires must be of wood or wood substance. NO gas or electric grills are allowed to cook meats. ALL fires must be contained and NO holes are to be dug. It is recommended that fires be in a metal container and off the ground. The chief cook is responsible for the cleanup of each area.
5. Contestants must furnish all needed equipment and supplies. Props, trailers, motor home vehicles, tents and other equipment may not exceed the boundary of the contestant's assigned space.
6. Cooks' meeting will be held at 8:30 a.m., Saturday, Sept. 15 at the main pavilion. HEAD COOKS MUST ATTEND.
7. NO GARNISH or SAUCE is allowed in the tray at turn-in. You may cook with sauce but it cannot be ladled onto the meat at turn-in.
8. You are asked to prepare and cook your food in a sanitary manner. You may give free samples to the public but you cannot sell to the public. NO GLASS CONTAINERS ARE ALLOWED.
9. NO ANIMALS ALLOWED in cook-off area.
10. IBCA & CASI Chili rules apply.
11. First Shot Barbecue and Chili Cook-Off Officials will not be responsible for accidents, thefts, or any mishaps.

Texas Department of Health Regulations for Barbecue & Chili

The Texas Department of Health has advised that all cook-off teams must maintain certain guidelines. Which include: Food preparation must be covered. Cooked products must maintain 140 degrees or above, and cold foods must be maintained at 41 degrees or below. Personnel shall maintain a high degree of personal cleanliness and conform to good hygienic practices. A hand wash sink or a container of water with a spigot, a catch basin, soap and sanitary towels should be provided for hand washing. Latex gloves shall be used when preparing food. Three suitability sized basins, (detergent, rinse, and sanitizer) should be provided for cleaning equipment and utensils and food preparation in the area. It is the responsibility of the Chief Cook that all team members abide by the Health Department Rules and Regulations. Failure to comply with any Health Department Rules and Regulations may result in immediate disqualification.