

CHISHOLM TRAIL ROUNDUP BBQ COOK-OFF

RULES AND REGULATIONS FOR THE BARBECUE CAPITAL OF TEXAS CHAMPIONSHIP COOK-OFF 2007

This event is held by the Lockhart Chamber of Commerce (Chisholm Trail Roundup) with all rules for judging as written by that organization and IBCA.

TEAMS: A team will consist of a Chief cook and up to three assistants. Chief cook will be held responsible for the conduct of the team. Excessive use of alcoholic beverages will be grounds for disqualification, with no refunds of entry fee(s). Quiet time is from 1:00 a.m. to 8:00 a.m. Only Moderate amplification during the day. Contestants must be signed in before or at cooks meeting.

MEETING OF COOKS: A Mandatory Cooks meeting for all categories will be held on Saturday, June 9, 2007 at 10:30 a.m. at the cook off tent.

COOKED ON SITE: Any category entered must be cooked on site, as defined in the IBCA By-laws without pre-cooking or marinating. Random inspections may be performed to assure that meat is not prepared prior to the official start of the competition. Cook-off sites will be 20 X 30 designated spaces. **ONLY ONE (1) VEHICLE WILL BE ALLOWED ON YOUR DESIGNATED SPACE.** For Example: If trailer/vehicle/pit exceeds designated space of 20x30, excess vehicles will have to be parked outside cook-off area. Rules and regulations of space may change without notice, if alternative site is chosen. No exceptions. **Each team will receive one (1) parking sticker.** This sticker must be displayed on windshield of vehicle. This is to keep from over crowding and to allow easy access for Fire & EMS. **No exceptions.**

SANITATION: Cooks are to prepare and cook in as sanitary a manner as possible. Cooking conditions are subject to inspection by judging committee. Infractions identified by the judging committee shall be immediately corrected or the cook will be subject to disqualification. During and after the Event each team is required to keep the area clean of all trash.

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's to monitor entries. Notwithstanding, multiple entries in the same category by the same cook and multiple entries from the same piece of meat **shall not** be allowed.

BBQ PITS: The promoter may specify the types of BBQ pits, as defined in the By-laws of the IBCA, allowed during any sanctioned cook-off. Non-specification will authorize any type of cookers.

Pit: 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.

BYC: (Backyard Cooker) Any cooking device by design or nature that is inherently portable and designed is intended for recreational cooking.

OPEN GROUND FIRES: NO OPEN/GROUND FIRES ARE PERMITTED!!!

CATEGORIES: Cook-off promoters shall advise contestants in advance of applicable meat categories and or cuts of meats and or types of cookers.

- BEEF BRISKET:** Turn in approximately 7 full 1/4" to 3/8" slices.
- PORK SPARE RIBS:** Turn in approximately 7 individual cut ribs (bone in)
- CHICKEN:** Turn in approximately ½ fully jointed (to include wing, breast, leg and thigh)
- POT LUCK STEAK:** Any cut of Beef Steak of the cooks choice. Steak must be cooked medium or better for judging purposes. Need to have uncut portion for presentation and 15 bite size for judging. (Bite size portion may change depending on # of entries)
- DRY PINTO BEANS:** Only (Cup provided)
- CHILI:** Only (Cup provided)

* If an event has 60+ teams, it is recommended that 2 ½ chickens be submitted for judging and that the brisket and pork spare rib quantities be adjusted accordingly.

SAUCE: You may cook with sauce but **DO NOT** add sauce, marinade, sop, juice, or garnishing to meat/ container once the meat is prepared for turn-in. Aluminum foil will be provided when cook signs in for his/her tray. Use this foil **ONLY**. Meat is to be placed on the foil for turn in. Do not fold foil over meat or mark the foil in any manner. Head Judge or Designated representative shall inspect all trays at the time of turn-in to be in compliance. No exceptions.

Barbecue and Ribs will be judged on Aroma, Appearance, Color, Texture, Moisture, Taste and Overall Impression. Judging will be under the direction of IBCA. **THE DECISIONS OF THE JUDGES ARE FINAL.**

TURN-IN TIMES: Turn in times for each category shall be pre-set. Once the time is set and/or announced no changes will be made. A turn-in window of ten (10) minutes before and after the set turn-in times will be recognized. Judging trays received after that time will not be accepted for judging.

Pot Luck	8:00 p.m. Friday, June 8, 2007
Pinto Beans	12:30 p.m. Saturday, June 9, 2007
Chicken	1:00 p.m. Saturday, June 9, 2007
Chili	2:00 p.m. Saturday, June 9, 2007
Pork Spare Ribs	2:30 p.m. Saturday, June 9, 2007
Brisket	4:00 p.m. Saturday, June 9, 2007
Best Pit (IBCA)	1:00 to 2:00 p.m. Saturday, June 9, 2007
Showmanship (Tolbert)	2:45-3:45 (Must cook Chili to Show)

JUDGES- IBCA recommends that a minimum of five (5) judges per table be utilized during initial judging. Subsequent levels of judging should utilize a minimum of seven (7) or a maximum of nine (9) judges per table. **Head cooks** are prohibited to participate as judges.

JUDGING QUANTITY- Judges will assign a score from 1 to 10 for each tray sampled. A maximum of twenty (20) trays or containers should be assigned to each judging table. Judges should not be required to sample and judge in excess of this number during any event. It is recommended that a predetermined number of top results from each preliminary judging table be sent on to the subsequent levels of judging.

ANNOUNCING WINNERS- IBCA recommends that announcements of winners be based on the number of competitors in each category. (Example: Cook-off with ten (10) or more entries announces the top ten (10) plus final table (numbers only). It is recommended that more than one person verify the ticket numbers.

PRIZES- IBCA states that a Grand Champion be named at every cook-off. In the event of a tie for Grand Champion, brisket will be the first tie breaker, followed by ribs, then chicken, and then by any other category. The promoter **Must** advertise any changes to the tie breaker decision in advance.

Grand Champion

Brisket	1 st - \$400.00	2 nd - \$200.00	3 rd - \$100.00	4 th - \$50.00
Pork Spare Ribs	1 st - \$100.00	2 nd - \$75.00	3 rd - \$50.00	4 th - \$25.00
Chicken	1 st - \$100.00	2 nd - \$75.00	3 rd - \$50.00	4 th - \$25.00
Best Pit	1 st Place Trophy			
Pot Luck "Steak"	1 st - 25%	2 nd - 15%	3 rd - 10%	
Chili	1 st - 10 th Trophies & Points			
Pinto Beans	1 st - 10 th Trophies			
Showmanship	1 st - 3 rd Trophies & Points			

Trophies or plaques will be awarded for 1st, 2nd and 3rd in each category, 4th-10th places will receive ribbons.

Animal(s) of any kind **WILL NOT BE PERMITTED** in any contestant's space.

Under no conditions or circumstances will any contestant or family of contestants, or guest, or public be allowed to bring golf carts, three or four wheelers into the cook-off area unless authorized by Chisholm Trail Roundup Committee.

Chisholm Trail Roundup Committee reserves the right to make additional regulations as situations may warrant.