

LOWE'S BUFFALO BARBEQUE BATTLE 2007

TEXAS STATE CHAMIONSHIP



COOKS WANTED

WIN BIG MONEY AND BRAGGIN' RIGHTS AS THE BEST COOKERS IN WEST TEXAS !

We do not care if you are professional or amateur cooks. Get your team together, load up and be at The Lowe's Buffalo Barbeque Battle 2007 at Buffalo Springs Lake, 9999 High Meadow Rd. Lubbock.

AUGUST 17TH & 18TH 2007. EARLY ENTRY FEE : \$100

3 Categories: Brisket, Pork Ribs & Chicken.

\$5000 Guaranteed in CASH Prizes!!! Plus Sponsor Awarded Prizes.

For more information Call Dee Dee Williams 806-438-2324

A portion of the proceeds will be donated to a non-profit organization.

Sanctioned by International Barbeque Cookers Association



	Brisket	Ribs (pork spare ribs)	Chicken
1 ST	\$450	\$450	\$450
2 ND	\$350	\$350	\$350
3 RD	\$250	\$250	\$250
4 TH	\$150	\$150	\$150
5 TH	\$125	\$125	\$125
6 TH	\$75	\$75	\$75
7 TH	\$75	\$75	\$75
8 TH	\$75	\$75	\$75
9 TH	\$75	\$75	\$75
10 TH	\$75	\$75	\$75

Grand Champion gets a \$100 Bonus

Jackpot Beans (Dry Pinto Beans) Provided by Casserole Beans: \$10 additional per entry. Payout determined upon number of entries.

Early Entry fee: \$100 Entry fee day of event: \$115

I have read and agree to obey all contest rules and to accept the decision of the contest officials as final.

This relieves GAP Broadcasting, its sponsors and its affiliates of all liability to me or my equipment during this tournament.

Head Cook _____
 Team Name _____
 Address _____ City _____ ST _____ Zip _____
 Telephone _____ E-Mail _____
 \$100 Entry Fee _____ Jackpot Beans: _____ Date: _____



Contest Name: LOWE'S MARKETPLACE Buffalo Barbeque Battle 2007 (the "Contest")

\Station: KKCL 98.1, KZII 102.5, KFMX 94.5, KQBR 99.5, KFYO 790 and KKAM 1340 (together, the "Station" or Stations")

Station Address: 4413 82nd Street, Suite 300, Lubbock, TX 79424

Telephone: 806-798-7078

GAP Broadcasting, Inc., its subsidiaries and affiliated companies (together, the "Company"), will conduct the Contest substantially as described in these rules, and by participating, each participant agrees as follows:

1. Description of Contest/Participation.

- A. Date of Contest: The Contest will begin on Friday, August 17, 2007 at 12:00 pm and end on Saturday, August 18, 2007 after the awards ceremony at approximately 6 pm.
- B. Where the Contest will be Held: Buffalo Springs Lake, 9999 High Meadow Road, Lubbock, Texas 79404. Phone: 806-747-3353.
- C. How to Enter: Contest open to both amateurs and professionals. Register by completing an official entry form and attaching the entry fee of \$100 prior to August 17th or \$115 on August 17th made payable to GAP Broadcasting, Inc. There is an optional Jackpot Beans (dry pinto beans cooked on site) contest for an additional \$10 entry fee. Do not mail cash. All monies must be submitted to GAP Broadcasting personnel only. Entry forms are available at GAP Broadcasting, 4413 82nd Street, Lubbock, Texas 79424; all early entries must be received by 5:30 pm on Thursday, August 16, 2007 to be eligible for the \$100 entry fee. On Friday, August 16, 2007 the entry fee of \$115 will be accepted from 12:00 pm until 9 pm at the campgrounds at Buffalo Springs Lake. Participants may pay by cash, check (with proper identification) or credit card. Entry fee is non-refundable. Number of entries is limited.
- D. How to Play: Individuals and teams can enter. Each team has to have a designated Head Cook and up to 4 additional team members. Each participant or team will have the opportunity to prepare from one to three meats (brisket, chicken and pork spare ribs) per entry fee on-site at Buffalo Springs Lake. All meats entered into judging will be cooked from scratch within the constraints of the event. Pre-cooking, marinating, seasoning, etc., will not be allowed prior to start of the cook-off as defined by GAP Broadcasting Officials. Meat is subject to inspection. Participant is required to bring his/her own ingredients, supplies, etc. All ingredients that need to be kept cool must arrive at the contest in coolers and be kept cool until needed. Cooks are to prepare and cook in a sanitary manner as possible. Cooking conditions are subject to inspection by the judging committee. Infractions identified by the judging committee shall be immediately corrected or the cook will be subject to disqualification. Preparation conditions are subject to inspection by Environmental Inspection Services of the City of Lubbock and/or the "Company." IBCA recognizes only one entry (one head cook) will cook on a given pit. It will be the responsibility of GAP Broadcasting Officials to monitor entries. Multiple entries in the same category by the same cook and multiple entries from the same piece of meat will not be allowed. Fires must be wood or charcoal. Pit is defined as any commercial or homemade, trailered or untrailered, pit or smoker normally used for competitive barbeque. Backyard cooker is defined as any cooking devise that is inherently portable and by design is intended for recreational cooking. A barbeque pit may include gas or electricity for starting the combustion of wood or wood products but not to complete cooking. Holes or open pits are not permitted. Fires may not be built on the ground. Teams must bring a fire extinguisher.
- Buffalo Springs Lake can accommodate approximately 180 cookers with 35 full hook-ups and 30 partial hook-ups and camping areas **for a fee**. Each participating /team will need to bring tents, tables and chairs. Electricity will be available with full and partial hook-ups. Props, trailers, motor homes, tents and any other equipment may not exceed the boundary of the contestant's assigned space. No tent stakes can be driven into the asphalt.
- Judging will take place on Saturday, August 18, 2007 from 11 am to approximately 5 pm. Volunteer judges and/or people from the community will judge the meat based on aroma, color, texture, taste and the overall effect of the barbeque. Judges should be at least 18 years old. Recommended amounts for judging are as follows:
- | | |
|-----------------|--|
| Beef Brisket | seven (7) full slices approximately ¼" to 3/8" thick; |
| Pork Spare Ribs | seven (7) individual cut ribs (bone-in); |
| Chicken | ½ fully jointed domestic chicken (to include breast, wing, thigh and drumstick); |
| Beans | nothing larger than the bean to be put into the turn-in cup. |

Based on the number of Cooks turn in quantities are subject to change!

All garnishes and condiments are prohibited, as they do not reflect the true quality of the cooked meat. Meats may be cooked with sauces, but once the cooking is complete, sauces cannot be added before the meat is placed in the judging tray.

ALL IBCA JUDGING IS FINAL.