

**THIRTEENTH ANNUAL  
WORLD CHAMPIONSHIP BISON COOKOFF  
OFFICIAL BISON COOKOFF OF THE STATE OF TEXAS  
ENTRY FORM  
MAY 19, 2007  
FUNTIER SQUARE IN  
SANTA ANNA, TEXAS**

Sanctioned by:  
**International Barbecue Cookers' Association  
West Texas Barbecue Association  
Texas Bison Association**

**\$4000 Prize Money**

	1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>	4 <sup>th</sup>	5 <sup>th</sup>
Bison Brisket	\$500	\$400	\$200	\$100	\$50
Beef Brisket	\$400	\$250	\$150	\$100	\$50
Pork Spare Ribs	\$400	\$250	\$150	\$100	\$50
Chicken	\$400	\$250	\$150	\$100	\$50

Overall Points Champion \$200

Ribbons and trophies will be awarded through 10<sup>th</sup> place.

**ENTRIES LIMITED TO FIRST 50 APPLICANTS—OTHERS ON STANDBY  
ENTRY FEE--\$110 (ONE OR ALL 4 CATEGORIES)**

Bison meat will be furnished by Santa Anna Historical Development Organization to ensure consistency. Contestants will furnish beef, pork spare ribs, and ½ jointed chicken, all of which will be examined prior to cooking. **All** cooked bison will be turned in as well as judged pieces. Complete set of rules furnished upon request on returned application. **Deadline for entries is May 11, 2007; no refunds thereafter.** All contestants are provided hookups with water and electricity. Cooker's meeting held at 6:00 P.M. on Friday, May 18. Please include payment of entry with application.

NAME \_\_\_\_\_

TEAM NAME (if desired) \_\_\_\_\_

ADDRESS \_\_\_\_\_

PHONE \_\_\_\_\_

E-MAIL ADDRESS \_\_\_\_\_

Make check and return to: Santa Anna HDO  
7700 FM 1176  
Santa Anna, TX 76878  
325.348.3826  
montieg@web-access.net

**SANTA ANNA HISTORICAL DEVELOPMENT ORGANIZATION  
WORLD CHAMPIONSHIP BISON COOK-OFF©  
COOK-OFF RULES**

1. **COOKED ON SITE** – All meat to be judged in the World Championship Bison Cook-off will be cooked from raw condition on the site and day of the event. Pre-cooking, marinating, and other preparations will be allowed only after on-site check-in and meat inspection by event officials. No meat to be judged may be cooked inside any motorhome, travel trailer, or other conveyance.
2. **SANITARY CONDITIONS** – Each cook is responsible for preparing meats, marinades, sauces, and any other consumable in a sanitary manner. Additionally, each team or individual cook is responsible for maintaining a clean, neat, and orderly cook site.
3. **PITS** – Cooks may use any type cooker, trailered type, or backyard type. Only one entry (one chief cook) will cook on a given pit. Each cooker should have a fire extinguisher close at hand at all times.
4. **SAUCES** – Sauces or marinades are permitted during the cooking of meats to be entered, but no sauce or marinade may be used to cover entered meats once they are placed in the judging trays.
5. **CATEGORIES** – Four categories of meats will be judged: *bison brisket, beef brisket, pork spareribs, and chicken halves*. Each contestant will turn in for judging seven bison slices, seven beef slices, seven whole spareribs, and ½ fully jointed chicken. Bite-sized pieces will not be allowed. Slices should be uniform, consistent, and approximately 3/8 inch thick. Each cook is also required to turn in the remainder of the bison brisket in foil or container to the judging room at the time announced for the judging of the bison.
6. **JUDGING** – The double number system of judging approved by IBCA will be used. Styrofoam trays with hinged lids and single sheets of aluminum foil will be provided for each category by Santa Anna HDO
7. **OVERALL POINTS CHAMPION** – The winner of overall points champion must have entered all four categories. Points will be awarded on the following system: 1<sup>st</sup> place—10 points, 2<sup>nd</sup> place—9 points, 3<sup>rd</sup> place—8 points, 4<sup>th</sup> place--7 points, 5<sup>th</sup> place—6 points, 6<sup>th</sup> place—5 points, 7<sup>th</sup> place—4 points, 8<sup>th</sup> place—3 points, 9<sup>th</sup> place—2 points, and 10<sup>th</sup> place—1 point. Points will be totaled on the tally sheet for the four categories and the contestant with the highest number of points will be declared Overall Points Champion. In the event of a tie, tie-breakers will be, in succession, beef brisket, spareribs, and chicken.
8. **HEAD JUDGE** – West Texas Barbecue Association head judge will be on site on the day of the event to assure that proper procedures are followed, that each cooker has the same opportunity to win, and to answer any questions that arise.