



**St. Jude Children's
Research Hospital**

ALSAC • Danny Thomas, Founder

**SIXTH ANNUAL
ST. JUDE
STATE CHAMPIONSHIP BAYOU
BAR-B-QUE COOK-OFF**

All Proceeds Benefiting St. Jude Children's Research Hospital

**LAMAR DIXON-EXPO-CENTER
9039 ST. LANDRY RD
GONZALES, LA 70737
MARCH 14 TH AND 15TH 2008**

Brisket, Pork Spare Ribs and Chicken

Entry Fee \$150 - 50% payback to cooks – 50% to St. Jude

\$1,250 Additional Guaranteed Prize Money

PINTO BEANS– 60% payback to cooks – 40% to St. Jude

- **A raffle and auction will be held with all proceeds going to St. Jude**
- **Saturday, bar-b-que or sausage sandwiches & chips will be served to the public - \$6.00 per person**
- **Move in Friday 10:00 a.m. Final move in 9:00 p.m. Water available on site. You are welcome *and encouraged* to stay until Sunday morning, but it is asked that you clear the area by Noon**
- **Containers will be handed out at 8:00 p.m. Calcutta will begin at 9:00 p.m. Friday night**
- **All judging will be according to IBCA Rules – copy attached.**
- **Turn in times: (Turn in quantities is subject to change based on the number of teams cooking.)**

PINTO BEANS(OPTIONAL)	11.00 AM
Chicken (one half of a fully jointed chicken)	12:00 noon
Ribs (pork spare ribs only- turn in 7 full ribs cut apart)	1:30 p.m.
Brisket (7 full slices approximately 1/4 to 3/8 inch thick)	3:00 p.m.
Awards approximately	5:00 p.m.
- ***Meat will be inspected upon arrival.*** Head cooks meeting 9:00 a.m. on Saturday. Head cook must attend.
- **You may cook with sauce or mop your meat, but it may not be added after cooking.**
- **All fires used to prepare meat must be wood or charcoal. Electric or gas grills are not allowed.**
- **It is the responsibility of the team to see that the contest area is kept clean.**
- **Quiet time outside is 12:00 midnight on Friday night.**
- **Decisions of the promoter and head judge are final.**

For information contact CHARLES WILLIAMS @ (225) 664-8967

Fax your entry form to (225) 667-0465 or mail to:

**ALSAC/ST. JUDE CHILDREN'S HOSPITAL
P. O. BOX 1207
WALKER, LA. 70785**

**MAKE CHECKS PAYABLE TO "ST. JUDE CHILDREN'S HOSPITAL"
COMPLETE HOOK-UPS ARE \$25.00 30 AMP AND \$35.00 50 AMP
YOU ARE RESPONSIBLE FOR THIS FEE**



SIXTH ANNUAL ST. JUDE STATE CHAMPIONSHIP BAYOU BAR-B-QUE COOK-OFF

ENTRY FORM

Name of Team _____

Mailing Address _____

Chief Cook _____ Phone _____

Assistants: 1. _____ 2. _____

3. _____ 4. _____

Team agrees to abide by all rules and regulations of the promoter and IBCA during cook-off competition.

Signature of Chief Cook _____ Date _____

Deadline for entry 9:00 p.m. March 14, 2008.	Entry Fee	\$150.00
	PINTO BEANS	\$ 10.00

Turn in Times:

- Turn in times: (Turn in quantities are subject to change based on the number of teams cooking.)

PINTO BEAN (OPEN OPTIONAL)	11:00AM
Chicken (one half of a fully jointed chicken)	12:00 noon
Ribs (pork spare ribs only-turn in 7 full ribs cut apart)	1:30 p.m.
Brisket (7 full slices approximately 1/4 to 3/8 inch thick)	3:00 p.m.
Awards approximately 5:00 p.m.	

Meat will be inspected upon arrival. Head cooks meeting 9:00 a.m. on Saturday. Head cook must attend. Containers will be handed out at 8:00 p.m. Friday. Calcutta begins at 9:00 p.m. Friday.

MAIL ENTRIES TO:
ALSAC/ST. JUDE CHILDREN'S HOSPITAL
P. O. BOX 1207
WALKER, LA.. 70785

For information contact:
CHARLES WILLIAMS
Phone: (225) 664-8967
Fax: (225) 667-0465

**DIRECTIONS FROM BATON ROUGE
TAKE I-10 SOUTH TO GONZALES
GO TO TANGER MALL HWY 30
EXIT RIGHT
GO RIGHT AT LIGHT ON TO HWY 30
GO TO ST. LANDRY ROAD TAKE A LEFT
ENTRANCE TO LAMAR DIXON WILL BE ON
THE RIGHT**



INTERNATIONAL BAR-B-QUE COOKERS ASSOCIATION

RULES & REGULATIONS

Any and all meat and/or meats that may be entered into judging will be cooked from scratch within the constraints of the event. Pre-cooking, marinating, etc., will not be allowed prior to start of the cook-off as defined by the cook-off promoter.

PINTO BEANS must be cooked on site, this our open product .

IBCA recognizes only one entry (one chief cook) can cook on a given BBQ pit. Multiple entries in the same category by the same cook will NOT be allowed and multiple entries from the same piece of meat shall NOT be allowed. It will be the responsibility of the promoter to monitor entries.

All pits must be wood burning or wood product fueled (i.e. charcoal or wood pellets for pellet cookers). No gas or electric grills allowed.

Meat categories are left to the promoters discretion. IBCA will suggest the standards used by most cook-offs.

1/2 Chicken - fully jointed split chicken (with breast, thigh, wing & leg)

Pork SPARE Ribs - 7 Individual ribs (bones-in)

Brisket - 7 full width slices of brisket approx. 1/4" to 3/8" thick

BASED ON THE NUMBER OF COOKS, TURN-IN QUANTITIES ARE SUBJECT TO CHANGE. *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.

IBCA requires that the secret, double number system be used. One ticket attached firmly to the lid of the judging tray. The matching ticket must be retained by the cook until award numbers are announced. Head cooks must sign back of ticket, in ink, when judging trays are issued.

IBCA judging will be final.

Promoter and cook-off officials will not be held responsible for accidents, theft, or any mishaps.