

**1<sup>st</sup> Annual Barbeque Cook-off**  
**Knights of Columbus**  
**Council 14776**  
**Sinton, Texas**

**Benefiting Knights of Columbus Charities**



**Friday & Saturday, August 21<sup>ST</sup> & 22<sup>ND</sup>**

**ENTRY FEE: \$100 for 1, 2, or all three meats**  
**(Brisket, Chicken, & Pork Spare Ribs)**

**Prize money: 1<sup>st</sup> place each category - \$250**  
**2<sup>nd</sup> place each category - \$150**  
**3<sup>rd</sup> place each category - \$100**

**For more information contact:**  
**Chad Koether- 361-562-2359**

**(cut along dotted line and mail to address below along with entry fee)**  
**(make check payable to: Knights of Columbus Council 14776)**

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**Knights of Columbus**  
**Council 14776**

**1<sup>st</sup> Annual BBQ Cook-off**  
**August 21 & 22, 2009**  
**Sinton, Texas**

**Team Name: \_\_\_\_\_ Head Cook: \_\_\_\_\_**

**Contact Phone #: \_\_\_\_\_ Email: \_\_\_\_\_**

**(check) Brisket \_\_\_ Chicken \_\_\_ Pork Ribs \_\_\_**

**Mail entry to: 324 Lawn Drive Sinton, TX 78387**



# KNIGHTS OF COLUMBUS

IN SERVICE TO ONE. IN SERVICE TO ALL.

## Rules & Administration:

- One team per pit, maximum 5 members per team.
- **The bar-b-que contest will be located at the San Patricio County Fair Grounds in Sinton, Texas.**
- Contestants must supply all needed equipment and supplies. The bar-b-que management will provide space only.
- The Knights of Columbus and the sponsors are not responsible for any theft or damage.
- The bar-b-que chairman reserves the right to make additional rules and regulations as situations warrant.
- Decisions of the Committee Chairman and Judges are final.
- All teams must have paid their entry fee, and check in and set up their space between 2:00 p.m. and 8:00 p.m. on Friday, August 21, 2009. The Committee Chairman must be notified for earlier or later Check-in.
- Move out time will be after 5:00 p.m. on Saturday, August 22, 2009.
- There will be trash cans and dumpsters on site, but it will be the each team's responsibility to keep their area clean and safe. Teams will be held accountable for the cleanliness of their cook-off area.
- Each team will be allocated an approximate space (at least 25 ft X 50 ft.) Props, trailers, motor vehicles, tents, etc. or any part of the contestant's equipment may not exceed the boundaries of the assigned space, **each team is restricted to one (1) vehicle in the space.**
- The first 32 teams to register for the cook off will be guaranteed electricity and water hookups.
- The cook-off area is paved. Stakes of any kind may not be driven into the pavement. No dumping of anything will be allowed, especially hot coals.
- The head cook will be held responsible for the conduct of their team and guests.
- **ALCOHOL will be allowed at your cook site. NOTE: State Law requires that you must be 21 years of age to consume alcohol. Anyone violating this law will be accountable for the consequences.**

- Excessive use of alcoholic beverages may be grounds for disqualification.
- No pets or other animals will be allowed in the contest area. (Seeing Eye dogs are the only exception.)
- For safety reasons, no golf carts, bicycles, scooters, skateboards, water balloons, water guns, sling shots, firearms, etc. will be allowed in the contest area.
- Restroom facilities will be available
  - Event center: 2-10pm Friday, all day Saturday
  - Arena: 24 hours for the event

## Cooking/Judging

- IBCA rules apply.
- Teams must turn in a minimum of seven (7) full slices of Brisket. All teams entering the rib category will turn in seven (7) pork spare ribs. All teams entering the chicken category will turn in one (1) full half fully jointed chicken.
- **Overall Grand and Reserve winners will be based on only three (3) categories: chicken, ribs, and brisket. In the event of a tie for overall Grand and Reserve, the brisket will be used as the tie-breaker.**
- NO GARNISH or SAUCE is allowed in the tray at turn-in. Meats may be cooked with sauce and/or other liquids, but once the cooking is complete, sauces and/or liquids cannot be added after the meat is placed in the judging tray. No puddling in bottom of tray.
- Contest meat may not be salted, seasoned, marinated, or started cooking before check-in Friday, August 21, 2009.
- Random inspection of all meats will occur before 6:00 p.m. on Friday, August 21, by the BBQ committee. If the committee has not inspected your brisket before 8:00 p.m. you may begin cooking.
- All entries must be cooked over wood or wood substance fires.
- Teams may not share cooking equipment. Each space must have a separate cook and equipment.
- Category turn in times:
  - Chicken: 12:00 noon
  - Ribs: 1:30
  - Brisket: 3:00
- More details at the **Chief Cooks Meeting at 9:00 a.m. Saturday morning.**
- Samples for the public are appreciated.