

**General Information: The Cook-off contest is hosted by the Shiner Chamber of Commerce. Teams which have pre-registered and have paid the entry fee by June 22, 2018 may start setting up at 6pm on THURSDAY (July 5, 2018). If you are NOT staying for the BBQ cook-off on Saturday, we ask that you set up in the Late Arrival/ Early Departure area.**

All teams are asked to be out of the cook-off area by noon on Sunday, July 8, 2018. In the Cook Team area, we will limit any vehicle movement (except during an emergency) after dark. If you will be arriving after dark on Thursday, please park in the BBQ Team Late Arrival/ Early Departure area.

Please read the rules and regulations for the event as they will be enforced. We hope that you will enjoy the competition and thank you in advance for participating.

### **SHINER HALF-MOON COOK-OFF SUPPLEMENTAL RULES**

1. Teams must furnish all equipment and supplies needed. Teams should bring their own generator and water for the event. There is a very LIMITED number of water and electricity connections, available on a first come/ first serve basis. Shaded areas are limited in some cook-off areas; the committee strongly encourages teams to bring suitable shelter as the weather may require.
2. **MOTOR VEHICLES:** Motor vehicle access will be restricted within the cook-off area. Each team has a choice of only two: (1) motor vehicle, one (1) motor home, or one (1) camper that will be allowed in the team's designated space (which could be limited to 30'X40' in size). All other vehicles will be parked in the general public parking area. Unauthorized vehicles in the cook-off area are subject to be towed at the owner's expense. Golf carts and UTV's (no ATV's) will be permitted by LICENSED DRIVERS ONLY. Any vehicle in the designated cook area will not be permitted to leave until Sunday morning, with the exception of the cook off area designated for late arrivals and early departures. Please note that there will be NO vehicle, golf cart, UTV movement allowed after dark in the cook-off areas. No horses or other animals allowed.
3. **ENTRY FEE:** See entry form. This IBCA Three-Meat Fee and/or This SCA Steak Fee reserves a space of 30' X 40'. Additional categories involve additional fees (see entry form). Teams must be PAID IN FULL before being authorized to enter park grounds. NO EXCEPTIONS will be made. There will be NO REFUND of entry fees for any reason.
4. **JUDGING:** only the judges and members of the barbeque committee are allowed in the judging area during active judging. Spectators are urged to watch the judging, but are asked not to talk to the people in the judging area. No team members are allowed to be judges.
5. **AWARD PRESENTATIONS:** The winners of the Friday night STEAK AND MARGARITA will be announced at 9pm. Awards will be given, as presented on entry form. The winners of the Saturday events will be announced at 6:30pm. If the head cook's winnings are over \$500, we will require you to fill out a W-9 form.
6. **PROHIBITED ITEMS:** Firearms, fireworks or any other explosive devices are PROHIBITED according to City Ordinance. Glass containers are PROHIBITED at the event. Horses and pets are PROHIBITED in the park. Quiet time will be strictly enforced after midnight.
7. The chief cook is responsible for the conduct of his or her team. Failure to comply with the rules of the event, any health department rules and regulations, or the excessive use of alcoholic beverages may result in immediate disqualification and you will be asked to leave the event.
8. All head cooks must be sure all their trash is put into the dumpsters and be sure no food or other trash is thrown into the port-o-potties. Recycling bins will be provided for plastic and/or aluminum containers. No food to be dumped in camp sites.

## **IBCA Rules**

1. **COOKED ON SITE** – All meats will be cooked on-site. The preparation and completion (excluding pretrimming) of any and all meats in competition is within the confines of the cook-off site and during the time limits designated by the promoter. Pre-trimming competition meat may be removed from the store packaging and pre-trimmed unless there is a health department rule requiring that all meat must be in store packaging when meat is inspected. If this is an issue, it must be made clear on the cook-off flyer so that all cooks attending an event know about this ahead of time.
2. **SANITATION** – Cooks are to prepare and cook in as sanitary manner as is possible. Cooking conditions are subject to inspection by the Promoter. Infractions identified by the judging committee shall be immediately corrected or the cook will be subject to disqualification.
3. **ENTRIES PER PIT** – IBCA recognizes only one entry per head cook on a given pit. It will be the responsibility of the Promoter to monitor entries. Notwithstanding, multiple entries in the same category by the same cook or from the same pit, or multiple entries from the same piece of meat shall not be allowed.

The head cook of the team registered for the event must be at least 18 years old and present at the event. If an emergency arises that requires the head cook to leave the event, the head judge must be notified immediately. The remaining team members may complete the competition and the head cook will receive the points. If the head cook is not in attendance at the event, the team members may not cook under the head cook's name. Points will be awarded to the member in attendance who is determined to be the head cook, if a member of IBCA.

4. **BBQ PITS** – 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. Pit should be of a permanent design that contains separate individual cooking chambers and heat sources. (No sharing of heat sources) Electrical accessories such as spits, augers or force drafts are permitted.

The use of heat lamps, proofing cabinets or any other electrical heating or holding device is prohibited.

5. **OPEN FIRES** – IBCA further recognizes that open fires, ground pits, are used in some areas. It is in the interest of safety, a barrier shall be placed around said open fire pit. A fire extinguisher shall be readily available.
6. **CATEGORIES** – Promoters shall advise contestants in advance of applicable meat categories and/or cuts of meats and/or types of cookers.

The following categories are recognized by the IBCA:

Beef Brisket

Pork Spare Ribs

Chicken – one half (1/2) fully jointed chicken with skin that includes a breast, wing with tip (visible not tucked under), thigh, and drumstick. (No Cornish Game Hens)

Pork – Butt and/or Shoulder

7. **DOUBLE NUMBER SYSTEM** – IBCA requires that the secret, double number system be used. This system assures a fair competition and is a fundamental tenet of the IBCA. IBCA requires that two tickets bearing the same number be utilized, one firmly attached to the top of the judging tray in a manner which hides the number and the other ticket easily removed by the Head Cook for retention after signing the Head Cook's name in front of an IBCA representative. Winning numbers will not be revealed until time to announce each place in each category. At that time the secret numbers, attached to the lid of the tray, will be removed and announced. Only lids with tickets will be taken to the awards ceremony with final table numbers.
8. **JUDGING TRAYS** – IBCA recommends the use of a Styrofoam tray with hinged lid and without dividers or the best readily available judging container, which is approximately 9 inches square on the bottom half. (i.e. Dart 95HT1 or GenPak 200 or Gen Pak 270 for 2 chicken halves) A single sheet of aluminum foil should be supplied for each tray (i.e. Reynolds 710 foil sheets 9"x10"). All judging containers shall be clean and free of any markings. Marked containers may be disqualified at the Head Judge's discretion. Cooks are responsible for insuring that the containers they receive remain clean and undamaged. Only the containers and foil provided by the head judge will be utilized for product turn in. Head cook or other authorized representative must write the name of the head cook on the exposed portion of the ticket affixed to the judging container.

9. JUDGING TRAY CONTENTS – IBCA requires that the Promoter and/or Head Judge advise all cooks of the exact quantities and cuts of meat that will be placed in the judging trays. This will normally be accomplished at the Cook's meeting. The Head Judge or designated representative will inspect all trays at the time of turn-in in order to assure compliance with the turn-in criteria. All garnishes and condiments are prohibited, as they do not reflect the true quality of the cooked meat. Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces and/or liquids may not be added once put into tray. No puddling in the bottom of the tray. Excessive puddling to be determined at the discretion of the head judge. Each tray will include one sheet of foil placed unfolded under the contents of the tray.

All three meats Chicken, Pork Spare Ribs and Brisket are required to be turned in meat side up.

Each turn in tray will consist of the following at all events:

Brisket nine (9) full slices, recommended 1/4" to 3/8" thick. Blocking brisket ends is allowed. The fat cap may be trimmed or cut away before the slices are placed into the tray.

Pork Spare Ribs nine (9) individual cut ribs (bone in) (St. Louis Cut acceptable) Ribs must be placed in the tray TOP side up lying parallel to the hinge.

Chicken two (2) separate 1/2 fully jointed chicken (to include breast, wing with tip (visible not tucked under), thigh and drumstick. SKIN ON (No Cornish Game Hens)

Pork turn in box must consist of one of the following: shredded, chunks, pulled or sliced.

10. TURN-IN TIMES – Standard turn in times for IBCA recognized categories shall start at 12pm and continue at 1.5 (1 1/2) intervals in the order of chicken, pork spare ribs, pork butt and brisket up to 75 teams. For events 76 – 200 teams, the interval will be adjusted to 2-hour intervals beginning at 12pm. For events over 200 teams, the interval will be adjusted to 2.5 (2 1/2) hour intervals beginning at 12pm. Jackpot categories will not be submitted during the IBCA recognized categories schedule and must occur either before or after the IBCA recognized categories. Open/Jackpot categories will be limited to only 2 categories on the day of main event and as mans promoter wants on the day before.

Once this time is set and/or announced at the Head Cooks meeting no change will be made. A turn-in window of ten (10) minutes before and after the set turn-in time will be recognized. Judging trays received after that time will not be accepted for judging. Ten minutes and one second is considered after the set turn-in time.

11. TERMS FOR DISQUALIFICATION – After the tray has been turned in, any tray found to be in violation of the IBCA rules will be disqualified at the discretion of the Head Judge. Disqualified tray numbers will be called out immediately following the category announcements.
12. JUDGES – Must be 18 years of age or older to judge. IBCA recommends that a minimum of five (5) judges per table be utilized during all phases of judging except the final table using a minimum of seven (7) and a maximum of nine (9) judges. Head cooks are prohibited to participate as judges. No smoking in the judging area. Alcohol will not be permitted during the judging of any category, with the exception of mixed drink jackpot categories. Tasting judges who are deemed unable to fully comply with the requirements of judging by the head judge will be asked to leave the judging table and/or their score sheet removed from the total tally for the table.
13. JUDGING QUANTITY – Judges will assign a score from 1 to 10 for each tray. A maximum of twenty (20) trays or containers should be assigned to each judging table with the exception of the final table with a maximum of 24 trays or containers. 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.

14. ANNOUNCING WINNERS – Winners for each category will be announced starting with the IBCA recognized categories in order of chicken, pork spare ribs, pork butt (if included) and brisket. The ticket numbers for the top 10 scores in each category will be announced and the winners recognized. The promoter may recognize more than the top 10 but only the top 10 will receive points from IBCA. After the announcement of the top 10 in each category, the final table tray numbers will be announced. After the IBCA categories are called, the jackpot categories as well any other special awards offered by the promoter (i.e. people's choice, best pit, etc) will be announced. At the end of the individual awards, the Reserve Grand Champion and Grand Champion of the event will be announced. The announcement of the winners will be by the Head Cook's name. Announcing the cook's name shall be done only after the ticket number has been verified. Calling the team name is optional but recommended. When calling the overall top 10 the name and number of points will be announced.

When claiming the award, the ticket matching the called number must be presented for verification. Copies of the ticket number including but not limited to written list, photographs, etc will not be accepted. If unable to produce the original matching ticket part the place called will be declared as Unclaimed. Ticket holders of Unclaimed places in the IBCA categories have until the end of call the final table brisket numbers to claim the place. If the original Matching ticket part is presented to the Head Judge after the announcement of the final table brisket numbers, the place will remain listed as Unclaimed on the official winners list and no points will be awarded.

15. PRIZES – IBCA states that a Grand Champion and Reserve 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, chicken, and then pork
16. Promoters – For the sake of contest fairness, IBCA prohibits promoters from cooking in their own contest. Promoters are not allowed to act as the head judge for their event. This will allow the promoters to address all needs of the event and the cooks while the head judge is able to oversee the judging area without interruption from outside the judging area with the exception of issues that are a result of violation of IBCA rules as requested by the promoter.

## **SCA GENERAL RULES:**

- The head cook must be a member of SCA by the end of the cooks meeting to be eligible for any added money at events.
- Should a non-member win a SCA event, they will have until 8AM the following Monday to become a member and be invited to the SCA Championship. If the team does not become a member within the allotted time frame, the invitation will be rolled down to the next member in order of placement at the event.
- SCA events are judged by a panel of judges and will be in a "blind judging" format.
- Each team should have some type of fire extinguishing device in their cook site.
- The head cook of a team must be 18 years old.
- Head cooks may only enter 1 entry into the steak category.
- Head cooks may enter more than one entry into an ancillary category.
- The Cookoff promoter/organizer will provide all the rib-eye steaks for the event.
- Turn in times will be announced at cooks meeting and will not be changed once announced.
- Reasons for DQ: Ribeye steaks other than the ones provided for the event found in team area, a steak or ancillary turn in after the time window has expired, a nonsigned ticket presented at awards, a folded foil disk or any foreign object found in the turn in box, issued steaks are removed from the teams cooking area.
- Teams must sign the turn In ticket at time of turn in.
- Teams are subject to random ice chest inspections by any SCA Representative.
- SCA does not allow spouses of the SCA Rep to cook in an event the spouse is running, other family members of the SCA Rep are allowed to compete in the event.
- SCA Kids ages 4-17 years of age.
- In case of a final results tie, the prize money will be split between the teams. Example a total tie between two teams for first place. The prize money from first and second place would be added up and divided between the cooks. The rep will flip a coin to decide who gets which trophy.

## **Steak Cooking Rules**

- Cooks may cook on any fire or heat source.
- Each team needs to cook on a separate fire source with the following exception: Trailers that have multiple grills or large grills that are totally divided are allowed as long as each cooker has their own fire source.
- NO other rib-eye steak is to be present at the cook site other than the ones given to the teams.
- Steaks may not be removed from the teams numbered cooking area except to turn in the entry.
- Steaks should be cooked Medium (warm pink center).
- Steaks may be lightly trimmed before, but not after cooking.
- Steaks may not be marked or branded in any way. (Grill marks are not considered marking)
- Steaks must be turned in whole and uncut on top of the provided foil disk with no garnish in the box.
- Foil disks must be placed in the box, silver side up and not folded in any way
- Steaks will be judged with regard to Taste, Texture, Appearance, Doneness and Overall Impression.
- The order of tie breakers for steak is: Taste, Doneness, Texture, Appearance and Overall Impression.

## **SCA Mixed Drink Rules – Margarita Challenge**

- Drinks must be mixed on site.
- Drink is to be presented in the provided cup with lid.
- Mixed Drink will be judged on taste only
- If there is a tie, it will go to a taste off to determine winner.