

11th Annual Nueces County Junior Livestock Show Cook-off

Benefiting the Youth of Nueces County

++ IBCA Sanctioned ++

Saturday, January 14, 2012

Richard M. Borchard Regional Fairgrounds

Robstown, Texas

(Northeast of the intersection of Hwy's 44 & 77 in Robstown, TX)

******* Cash Prizes *******

Categories: Chicken, Pork Spare Ribs, Brisket, and Appetizers/Cook's Choice

OFFICIAL RULES

Administration

- One team per pit, maximum 5 members per team.
- **The bar-b-que contest will be located near the intersection of highways 44 & 77 in Robstown at the Richard M. Borchard Regional Fairgrounds.**
- Contestants must supply all needed equipment and supplies. The bar-b-que management will provide space only. We have moved to the back of the facilities, so there should be plenty of room this year.
- The Nueces County Junior Livestock Show and the sponsors are not responsible for any theft or damage.
- The bar-b-que chairman reserves the right to make additional rules or 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 1:00 p.m. and 6:00 p.m. on Friday, January 13th, 2012. The Committee Chairman must be notified for earlier or later Check-in.
- Move out time will be after 4:30 p.m. on Saturday, January 14th, 2012. NO overnight stays on Saturday night will be permitted. All pits and trailers must be gone by 9 pm Saturday night.
- 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.
- Each team will be allocated an approximate space (at least 30 ft X 30 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.**
- Spaces with water and electrical hook-ups are limited and will be assigned on a first come basis and must be paid in advance.
- The cook-off area is paved. Stakes of any kind not be driven into the pavement.
- The chief cook will be held responsible for the conduct of their team and guests.
- **ALCOHOL will be sold on site, so contestants are prohibited from bringing alcohol onto the grounds. 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.**

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- Excessive use of alcoholic beverages may be grounds for disqualification.
- No rude or obnoxious behavior will be tolerated. We ask that you not blare your music and respect others' requests to turn it down. Music volume should be kept to a minimum after 10:00 p.m.. and completely shut down by midnight. **Blaring music and/or rude behavior will not be tolerated. After a warning, offenders may be disqualified.**
- Vehicles must fit in your assigned spot. For safety reasons, no vehicles should move within the BBQ cooking area after 8:00 a.m. Saturday morning.
- Please park vehicles in an orderly manner outside of the cooking areas to allow for the flow of traffic. Violators may be towed.
- We ask that trash be placed in the provided cans and dumpsters.
- 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.
- Failure to comply with the above measures may lead to disqualification and requests to leave the premises.

Cooking/Judging

- IBCA rules apply.
- Teams must enter a minimum brisket of at least seven (7) pounds uncooked and turn in seven (7) full slices. All teams entering the rib category will turn in seven (7) full spare ribs. All teams entering the chicken category will turn in one (1) full half. All teams entering appetizers/cook's choice must turn in seven (7) full portions/servings. Appetizers/cook's choice must contain a meat or seafood product (wild game is okay) and must be cooked on the pit. However, the above portions requirements could change due to the number of entries.
- **Overall Grand and Reserve winners will be based on only four (3) categories: chicken, ribs, brisket. In the event of a tie for overall Grand and Reserve, the brisket will be used as the tie-breaker.**
- Tentative turn in times are: Cook's choice: 9 am, Chicken: 10:30 am, Ribs: 12 pm, and Brisket: 2 pm. **Note that these are subject to change and will be confirmed prior to Friday's arrival.**
- **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 6:00 p.m. Friday, January 13th, 2012.
- Random inspection of all meats will occur before 6:00 p.m. on Friday, January 13th by the BBQ committee. If the committee has not inspected your brisket before 6:00 p.m. you may begin cooking.
- All entries must be cooked over wood or wood substance fires.
- Teams may not share cooking equipment or entries. Each space must have a separate cook and equipment.
- More details at the **Chief Cooks Meeting at 7:30 a.m. Saturday morning.**
- Samples for the public are appreciated.

General Information

- Beer and sodas will be sold during the Cook-off. No alcoholic beverages are to be brought on to site.
- The Nueces County Jr. Livestock Show Cook-off will go on rain or shine!!
- For additional information, contact Daniel Bluntzer @ (361) 387-2600 or (361) 813-9819.

~~~~Proudly Sponsored by the Nueces County Jr. Livestock Show Alumni~~~~

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