

Wild Horse Desert Roundup

BBQ/BCA Cookoff

April 29th & 30th, 2016

Bishop City Park

Joyce & Bus Highway 77 – Bishop, Texas 78343

Over \$5,000 in Cash & Trophies

Brisket * Pork Spare Ribs * Chicken

Entry Fee \$50

Chef's Open, Fajitas, Beans, Dessert, Pan De Campo \$25 apiece

Times

Grand Champion - \$1000 +
Trophy

Reserve Champion – 500 +
Trophy

1st place – \$500 + Trophy

2nd place - \$350 + Trophy

3rd place - \$200 + Trophy

4th place - \$100 + Certificate

5th place - \$50 + Certificate

6th – 10th place - Certificate

75% Payback on all Jackpots

Friday, April 29th, 2016

8 am Gates Open

630 pm Fajitas

730 pm Chef's Open

8 pm Pan De Campo/Dessert!

Saturday, April 30th, 2016

10 am Beans

11 pm Chicken

1 pm Ribs

3 pm Brisket

530 pm Awards (tentative)

More Information -Roddy Trevino (361) 459-9425

**Brought to you by: Bishop Chamber of
Commerce**

Benefiting Bishop Chamber Scholarship Fund



COOK OFF RULES

IBCA Rules

1. All meats will be cooked on-site.
2. Cooks are to prepare and cook in as sanitary manner as is possible. Cooking conditions are subject to inspection by the Promoter.
3. IBCA recognizes only one team per pit
4. Any commercial or homemade, trailered or un-trailered, 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)

BYC (Backyard Cooker) – any cooking device by design or nature that is inherently portable and by design is intended for recreational cooking.

5. IBCA requires that the secret, double number system be used. This system assures a fair competition and is a fundamental tenet of the IBCA.
6. 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 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 BOTTOM OF TRAY.

Recommended amounts are as follows:

* Brisket nine (9) full slices, approximately 1/4" to 3/8" thick All blocking must be done before cooking. 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 2 halves fully jointed chicken (to include breast, wing with tip (visible not tucked under), thigh and drumstick. SKIN ON (No Cornish Game Hens)

7. Once 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.
8. 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.
9. Judges must be 18 years of age or older to judge. HEAD COOKS are prohibited to participate as judges. NO SMOKING IN THE JUDGING AREA.
10. 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 and by chicken

MANAGEMENT RULES

11. The Bishop Chamber of Commerce is not responsible for any lost or stolen items
12. Decisions made the Judges and Promoter are final
13. Trash cans and dumpsters will be on site, but it will be the head cook's responsibility to keep there are clean and safe
14. The chief cook will be held responsible for the conduct of their team and guests
15. Rude or obnoxious behavior will not be tolerated. Music volume should be kept to a minimum after 10 pm and complete shut down by 11pm.
16. Failure to comply with the above measures may lead to disqualification and/or requests to leave the premises.

Wild Horse Desert Round-up Cookoff

Team Registration April 29th, 30th

Team Name: _____

Head Cook: _____

Cell Phone: _____

Address: _____

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Mail to: Bishop Chamber of Commerce
PO Box 426
Bishop, Texas 78343

Please make checks to Bishop Chamber of Commerce

Entry Fee \$150.00~this entry fee is for the 3 IBCA
sanctioned meats: chicken, ribs and brisket

Jackpots are \$25.00 each to enter:

Fajitas: _____ Chef's Choice: _____

Beans: _____ Dessert: _____

Pan De Campo: _____

Total amount: _____

PRESENTED BY: Bishop Chamber of Commerce