

2008 HERITAGE GATHERING BBQ COOK-OFF

Benefiting 2008 Heritage Scholarships

Saturday May 3, 2008

IBCA SANCTIONED

Out of Area Judges

**Set-up Starts at 12 Noon on Friday, May 2
Austin County Fairgrounds-Overnight Camping Allowed**

50% PAYBACK

ENTRY FEE \$80 PER TEAM & A COOKED BRISKET

**BRISKET, PORK SPARE RIBS, ½ CHICKEN
JACKPOT BEANS & MARGARITA'S \$10 EACH**

ON TIME DEADLINE: April 20, 2008

Entries may be accepted until date of event, with a late fee of \$20.00

Due to large number of teams expected, we may refuse late entries

Awards Ceremony Saturday at 5:30pm

Make checks payable to **Heritage Gathering** Mail entries to
Heritage Gathering BBQ Cook-Off, PO Box 685, Bellville TX 77418

Heritage Gathering Dance Saturday May 3, 8pm

Featuring Johnny Lee

and Night Shift

Admission \$20.00 -Advanced Ticket Sales \$15.00

Forms, rules and information about the Heritage Gathering available at 979-865-3407
www.bellvilleheritagegathering.com or E-mail: bellvilleheritagegathering@sbcglobal.net

2008 HERITAGE GATHERING BBQ COOK-OFF Entry Form

Team Name: _____

Chief Cook: _____

Address: _____

Phone (day & evening): _____

Additional Cooks Name: _____

Additional Cooks Name: _____

Additional Cooks Name: _____

Additional Cooks Name: _____

We shall indemnify, defend and hold The Heritage Gathering, Austin County Fair Association, The City of Bellville, and IBCA, its officers, agents and employees harmless from any and all claims, suits, actions, damages and causes of action which the Heritage Gathering, Austin County Fair Association, The City of Bellville, and IBCA may incur arising out of any personal injury, bodily injury, loss of life or damage to any property, or violation of any relevant federal, state or local law or ordinance, or other cause, resulting from the following services, operations, event or use of the property authorized pursuant to the Heritage Gathering BBQ Cook-off. I have read the rules of the event and agree to abide by all rules, including those of the Austin County Fair Association and City of Bellville facilities.

Head Cook Signature: _____

BBQ entry \$80 _____

Jackpot Beans \$10 _____

Jackpot Margaritas \$10 _____

Advance tickets for Johnny Lee # _____ @ \$15.00 _____

Total Enclosed: Check # _____ \$ _____

2008 HERITAGE GATHERING

BBQ COOK-OFF RULES

Check In:

1. Teams may check in and set up between 12:00 and 8:00 pm Friday, May 2, 2008 or between 6:00 and 8:00 am on Sat. May 3, 2008.
2. Meat will be inspected at check in.
3. Chief Cooks meeting will be held at 8:00 am Sat. May 3, 2008 at Cook-off Headquarters.

Turn In Times:

10:00	Beans
12:00	Chicken
1:00	Margaritas
2:00	Ribs
4:00	Brisket

Optional Jackpot Awards:

Prize money will be based on number of entries and paid as follows:

1st 40% of entry fees 2nd 20% of entry fees 3rd 10% of entry fees

ACFA Rules:

1. The ACFA and the BBQ Committee has the right to modify or expand these rules and regulations.
2. Decisions of the Committee and Judges of the Contest are final.
3. All spaces will be reserved on a first come first serve basis.
4. Each team will have a space of approximately 40X40.
5. There are limited spaces available with electricity for an additional charge of \$25.00.
6. Generators will be allowed.
7. Only two service vehicles will be allowed in each team's area.
8. The ACFA is not responsible for theft or damage to equipment or property of contestants.
9. The Chief Cook of each team will be held responsible for the conduct of its members and any persons who are or have been in his/her team space.
10. Excessively loud (in the discretion of the Chairman) amplified music, horns or public address systems are prohibited.
11. Excessive use of alcoholic beverages or possession or consumption of alcoholic beverages in violation of Texas Alcoholic Beverage Code by a member of a team or person in the contestant's space could be grounds for disqualification and eviction from the Contest.
12. Each contestant must comply with all pertinent laws and ordinances, including without limitation, City of Bellville and Austin County rules and the provisions of the Texas Alcoholic Beverage Code.
13. No alcoholic beverages are to be served to anyone under the age of 21.
14. No glass containers.
15. All liquor in bottles must be kept out of sight.
16. Holes or dug pits are not permitted. Heat shields must be used for cookers capable of damaging surface of contest area. No open flames of any kind are permitted (e.g. tikki torches or camp fires).
17. Each team must bring a fire extinguisher.

Move Out:

1. Contest area must be cleared out by Noon on Sunday, May 4, 2008.
2. All cook sites must be cleared before moving out. Absolutely no ashes, beans or trash left on cook sites.

2008 HERITAGE GATHERING BBQ COOK-OFF RULES (Continued)

IBCA Rules:

1. **COOKED ON SITE** – All meats will be cooked on-site, as defined in the IBCA By-Laws without pre-cooking or marinating. Random inspections may be performed to assure that meat is not prepared prior to the official start of competition as defined by the promoter. IBCA recommends that competition meat be subject to inspection at cook-offs in which substantial prize money and/or awards are awarded.
2. **SANITATION** - Cooks are to prepare and cook in as sanitary manner as possible. Cooking conditions are subject to inspection by judging committee. 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 (one chief cook) will cook on a given pit. It will be the responsibility of the promoter's to monitor entries. Notwithstanding, multiple entries in the same category by the same cook and multiple entries from the same piece of meat shall not be allowed.
4. With the exception of Junior or Kid's Cook-offs, contestants must be 18 years of age to participate for cash prizes.
5. **BBQ PITS** – The Promoter may specify the types of BBQ Pits, as defined in the By-Laws of the IBCA, allowed during any sanctioned cook-off. Non-specification will authorize any type of cookers.
6. **PIT** - 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.
7. **BYC (Backyard Cooker)** - Any cooking device by design or nature that is inherently portable and by design is intended for recreational cooking.
8. **OPEN FIRES** - IBCA further recognizes that open fire, ground pits are used in some areas. It is in the interest of safety, a barrier shall be place around said open fire pit. A fire extinguisher shall be readily available.
9. **CATEGORIES** – Cook-off promoters shall advise contestants in advance of applicable meat categories and/or cuts of meats and/or types of cookers.
10. The following categories are recommended by the IBCA:
 - Beef Brisket
 - Pork Spare Ribs
 - Chicken – one half (1/2) fully jointed domestic chicken that includes a breast, wing, thigh, and drumstick.
 - Pork – any cut of pork other than Spare Ribs
 - Open – Meats other than those listed above. This category may include, but not limited to goat, mutton, fish, crustacean, wildgame, or wild fowl. All Open categories must be cooked on site on BBQ pit or grill.
 - Dessert – This should be a separate category and the promoter should specify if it should be cooked on site, on the pit, or can be cooked at home to be entered.
 - Beans – Dry Pinto Beans cooked on site – nothing larger than the bean to be put into the turn-in cup.
11. **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. The system requires that two tickets bearing the same number be utilized, one firmly attached to the top of judging tray in a manner which hides the number and the other ticket easily removed by the cook for retention.

2008 HERITAGE GATHERING BBQ COOK-OFF RULES (Continued)

12. Winning numbers will not be revealed until time to announce each place in each category. At that time the secret numbers attached to the tray/cup will be removed and announced.
13. 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 8 inches square on the bottom half. (i.e. Dart 95HT1) A single sheet of aluminum foil should be supplied in each tray. All judging containers shall be clean and free of any markings.
14. 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.
15. JUDGING TRAY CONTENTS - IBCA requires that promoter and/or Head Judge advise all cooks of the exact quantities and cuts of meats 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 true quality of the cooked meats. Meats may be cooked with sauces, but once the cooking is complete, sauces cannot be added before the meat is placed in the judging tray.
Recommended amounts are as follows:
Brisket - seven (7) full slices approximately 1/4" to 3/8" thick
Pork Spare Ribs- seven (7) individual cut ribs (bone-in)
Chicken- 1/2 fully jointed (to include wing, breast, leg, thigh)
*If an event has 60+ teams, it is recommended that two (2) 1/2 chickens be submitted for judging and that the brisket and pork spare rib quantities will be adjusted accordingly.
16. TURN-IN TIME - Turn-in times for each category shall be pre-set. Once this time is set and/or announced no changes will be made. A turn-in window of ten (10) minutes before and after the set turn-in times will be recognized. Judging trays received after that time will not be accepted for judging.
17. JUDGES - IBCA recommends that a minimum of five (5) judges per table be utilized during initial judging. Subsequent levels of judging should utilize a minimum of seven (7) or a maximum of nine (9) judges per table. HEAD COOKS are prohibited to participate as judges.
18. JUDGING QUANTITY – Judges will assign a score from 1 to 10 for each tray sampled. A maximum of Twenty (20) trays or containers should be assigned to each judging table. 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.
19. ANNOUNCING WINNERS - IBCA recommends that announcements of winners be based on the number of competitors in each category. (Example: Cook-off with ten (10) or more entries announce the top ten (10) plus final table (numbers only). It is recommended that more than one person verify the ticket numbers.
20. If the number of entries is less than ten (10), announce all places. In the interest of recognizing winners announce these places regardless of prizes or trophies being awarded.
21. PRIZES - IBCA states that a 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, then chicken, and then by any other category. The promoter MUST advertise any changes to the tie breaker decision in advance.

**Thank you for participating in this year's event. Have a great time and
GOOD LUCK!**