

THE EIGHTH ANNUAL



ST. JUDE STATE CHAMPIONSHIP BAYOU BAR-B-QUE COOK-OFF

LAMAR DIXON EXPO CENTER,
GONZALES LA. MARCH 6, 2010

BRISKET, PORK SPARE RIBS AND CHICKEN \$150.00 ENTRY FEE



\$10,000.00 GUARANTEE PAY OUT
PINTO BEANS (OPTIONAL) \$10.00
50% PAYBACK TO COOKS
50% TO ST. JUDE

Pinto Beans may be cooked on gas or electric equipment but must be cooked on site.



**St. Jude Children's
Research Hospital**

ALSAC • Danny Thomas, Founder
Finding cures. Saving children.

- A raffle and auction will be held with all proceeds going to St. Jude
- Move in Friday 10:00 a.m. Final move in 9:00 p.m. Water available on site. You are welcome and encouraged to stay until Sunday morning, but it is asked that you clear the area by noon on Sunday.
- Contact Lamar Dixon for RV sites.
- Containers will be handed out at 6:00 p.m. Friday evening at cooks meeting.
- All judging will be according to IBCA Rules – copy attached.
- Turn in times: (Turn in quantities are subject to change based on the number of teams cooking.)

Pinto Beans	11:00 a.m.
Chicken <i>(1/2 of a fully jointed chicken)</i>	12:00 noon
Ribs <i>(pork spare ribs only- turn in 7 full ribs cut apart)</i>	1:30 p.m.
Brisket <i>(7 full slices approximately 1/4 to 3/8 inch thick)</i>	3:00 p.m.
Awards approximately	5:00 p.m.

- Meat will be inspected upon arrival. Head cooks meeting 6:00 P.M. Friday. Head cook must attend.
- You may cook with sauce or mop your meat, but it may not be added after cooking.
- All fires used to prepare meat must be wood or charcoal. Electric or gas grills are not allowed.
- It is the responsibility of the team to see that the contest area is kept clean.
- Quiet time outside is 12:00 midnight on Friday night.
- Decisions of the promoter and head judge are final.

For information contact:

Sean Hebert @ (225) 806-9246 or
shebert@hebertsteel.com

Charles williams @ (225) 933-9862

Fax your entry form to (225) 667-0465 or mail to:
Alsac/st. Jude Children's Hospital
P. O. Box 1207 Walker, La. 70785

MAKE CHECKS PAYABLE TO "ST. JUDE CHILDREN'S HOSPITAL." SPACE IS LIMITED – REGISTER EARLY TO GUARANTEE A SPOT!!!!

BRISKET, PORK SPARE RIBS AND CHICKEN 2010 ENTRY FORM

You and your team must compete in all three categories to be considered for any prizes. These are Brisket, Pork Ribs and Chicken. Please take the time to completely fill out the application below, send in your check and join the other teams that plan on attending .

Team Name: _____

Chief Cook: _____

Assistants: 1. _____ 2. _____

3. _____ 4. _____

Team agrees to abide by all rules and regulations of the promoter and IBCA during cook-off competition.

Address: _____

City: _____ State: _____ Zip: _____ E-mail: _____

Day Phone: _____

Deadline for entry 9:00 p.m. Mar 5, 2010.	Entry Fee	\$150.00
	Pinto Beans	\$ 10.00

Meat will be inspected prior to cooks meeting. Head cooks meeting 6:00 P.M. Friday. Head cook must attend. Containers will be handed out at 6:00 p.m. Friday. Calcutta follows cooks meeting.

Please send a check (no cash please). Make checks payable to: St. Jude Childrens Research Hospital. Only prepaid teams will be issued a space in this event, so register early.

Mail to: ALSAC/ST. JUDE CHILDREN'S HOSPITAL - P.O. Box 1207 Walker, La. 70785

Waiver of Liability

In consideration of your accepting this entry, I, the undersigned, intending to be legally bound, hereby for myself, my heirs, executors and administrators, waive and release any and all rights and claims for damages I may have against Lamar Dixon Expo Center ,St Jude Children's Research Hospital, its benefactors, representatives, successors, and/or assigns, for any and all injuries suffered by me in this event. Further, I hereby grant full permission to St Jude Bayou-Bar-B-Que association and/or agents authorized by them, to use any photographs, videotapes, motion pictures, recordings and any other record of this event for any legitimate purpose.

Signature of Chief Cook _____ Date _____

Witness _____ Date _____

BRISKET, PORK SPARE RIBS AND CHICKEN



RULES & REGULATIONS

Any and all meat and/or meats that may be entered into judging will be cooked from scratch within the constraints of the event. Pre-cooking, marinating, etc., will not be allowed prior to start of the cook-off as defined by the cook-off promoter.

Pinto Beans must be cooked on site. Cooks are to prepare and cook in as sanitary manner as possible. Cooking conditions are subject to inspection by judging committee.

IBCA recognizes only one entry (one chief cook) can cook on a given BBQ pit. Multiple entries in the same category by the same cook will NOT be allowed and multiple entries from the same piece of meat shall NOT be allowed. It will be the responsibility of the promoter to monitor entries.

All pits must be wood burning or wood product fueled (i.e. charcoal or wood pellets for pellet cookers). No gas or electric grills allowed.

Meat categories are left to the promoters discretion. IBCA will suggest the standards used by most cook-offs.

1/2 Chicken - fully jointed split chicken (with breast, thigh, wing & leg)

Pork SPARE Ribs - 7 Individual ribs (bones-in)

Brisket - 7 full width slices of brisket approx. 1/4" to 3/8" thick

BASED ON THE NUMBER OF COOKS, TURN-IN QUANTITIES ARE SUBJECT TO CHANGE. NO GARNISH OR SAUCE is allowed in the tray at turn-in. You may cook with sauce but it cannot be ladled onto the meat at turn-in.

IBCA requires that the secret, double number system be used. One ticket attached firmly to the lid of the judging tray. The matching ticket must be retained by the cook until award numbers are announced. Head cooks must sign back of ticket, in ink, when judging trays are issued.

IBCA judging will be final.

Promoter and cook-off officials will not be held responsible for accidents, theft, or mishaps.