



# Half Moon Holidays

29<sup>th</sup> Annual Festival  
Friday & Saturday, July 4 & 5, 2008  
Green-Dickson Park  
Shiner, Texas

## BBQ COOK-OFF ENTRY FORM

THIS IS A SANCTIONED COOK-OFF EVENT

TEAM NAME: \_\_\_\_\_

CHIEF COOK: \_\_\_\_\_

MAILING ADDRESS: \_\_\_\_\_

CITY: \_\_\_\_\_ STATE: \_\_\_\_\_ ZIP: \_\_\_\_\_

PHONE: \_\_\_\_\_ E-mail: \_\_\_\_\_

Team Members: (1) \_\_\_\_\_ \*Team members must be at least 18 years old  
(2) \_\_\_\_\_  
(3) \_\_\_\_\_  
(4) \_\_\_\_\_

Please list at least one (1) preliminary judge: \_\_\_\_\_

Please enter the categories you will be entering:

\_\_\_\_\_ Half Chicken                      \_\_\_\_\_ Pork Spare Ribs                      \_\_\_\_\_ Giblet Rice  
\_\_\_\_\_ Beef Brisket                      \_\_\_\_\_ Jackpot Pinto Beans                      \_\_\_\_\_ Open chili

**\*\*** Additional Jackpot Pinto Beans, Giblet Rice, Chili entries from people other than the chief cook will be accepted for a fee of \$15.00 each.

Send separate entry forms for each additional bean or giblet rice entry.

There will be NO REFUNDS for any reason. No Glass Containers in Park.

NO 4 WHEELERS, NO GATORS, NO MULES, No Horses, Dogs, Pets of any kind allowed in the park.

### RELEASE AND ACKNOWLEDGEMENT

It is the responsibility of the chief cook that all team members abide by the rules of the event and all health department rules and regulations. Failure to comply with any rule or regulation may result in immediate disqualification. Firearms, fireworks, or other explosive devices, glass containers and keg beer are PROHIBITED at the event. No loud music after midnight is requested. I have read and agree to abide by all rules and regulations set by the Shiner Chamber of Commerce Barbeque Committee and the International Barbeque Cookers Association.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_  
**\*\*Signature is required\*\***

Make entry fee payment payable to: **Shiner Chamber of Commerce**  
Mail entry form and entry fee payment to: Shiner Chamber of Commerce Barbeque  
Chairperson: Anne Raabe, P.O. Box 221, Shiner, TX 77984  
Please contact the Chamber of Commerce if you have any questions @ 361-594-4180

## THIS IS A SANCTIONED COOK-OFF EVENT

**General Information:** The barbeque contest is hosted by the Shiner Chamber of Commerce Barbeque Committee and is being sanctioned by the International Barbeque Cookers Association (IBCA). Teams, **which have pre-registered and have paid the entry fee by June 21st, may start setting up at 3:00 pm on Thursday, July 3, 2008.** All other teams are asked to arrive between 6:00 pm – 7:30 pm on Thursday, July 3rd. Any team that expects to arrive after 7:30 pm will need to call the chairperson to make arrangements for a late arrival. All teams are asked to be out of the cook-off area by NOON on Sunday, July 6, 2008. 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 advances for participating.

### ***RULES AND REGULATIONS***

- 1) **DECISIONS OF THE BARBEQUE COMMITTEE, JUDGES AND IBCA REPRESENTATIVES ARE FINAL.** Any person arguing with a decision with any representative will be asked to leave the barbeque area.
- 2) Teams must furnish all equipment and supplies needed. **LIMITED** electricity is available; however, the barbeque committee recommends teams bring a generator for power. Shaded areas are limited in some cook-off areas; the committee strongly encourages teams to bring suitable shelter as the weather may require. No recreational vehicles (RV's) connected to electricity are allowed. **Electrical outlets may only be used for: fans, lights, electrical tools and other pre-approved uses.**
- 3) **MOTOR VEHICLES:** Motor vehicle access will be restricted within the cook-off area. **Each team a choice of only one (1) vehicle:** one (1) motor vehicle, one (1) motor home, or one (1) camper that will be allowed in the team's designated space. All other vehicles will be parked in the BBQ PARKING AREA. **Unauthorized vehicles** in the cook-off area are subject to be towed at the owner's expense. Remember, **SAFETY FIRST**, please keep a safe distance between the vehicle and the barbeque pit. No golf carts allowed, except for committee member use. No horses allowed.
- 4) **COMPETITION CATEGORIES AND TURN-IN TIMES:**

FRIDAY		SATURDAY	
a. Jackpot Bean	11:00 pm	a. Giblet Rice	12:00 pm
b. Open Chili	12:30 pm	b. 1/2 Chicken	1:00 pm
c. C.A.S.I	2:00 pm	c. Pork Ribs	2:30 pm
d. Pie Contest	5:00 pm	d. Brisket	4:00 pm
		e. C.A.S.I	6:00 pm

\*\*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.\*\*

- 5) **ENTRY FEE:** Entry fee for this event will be **\$125.00**. This fee reserves a space of 30' X 40' and one (1) entry in each of the SIX (6) categories. Additional entries, from people other than the chief cook, will be accepted for the Jackpot Beans, Giblet Rice and Open Chili for a fee of **\$15.00** each. There will be only one (1) team and one (1) barbeque pit allowed per space. Entry fees paid after June 21, 2008, will need to be paid in the form of cash, money order or cashier's check **NO CHECKS WILL BE ACCEPTED AFTER JUNE 20, 2008.** Teams must be **PAID IN FULL** before being assigned a space for the event. **NO EXCEPTIONS** will be made. There will be **NO REFUND** of entry fees for any reason. Teams that wish to compete next to each other may request this when the entry forms are mailed to the committee. All attempts will be made to accomplish these requests.
- 6) **BARBEQUE PITS:** Pits allowed to complete will be any commercial or homemade, trailered or untrailered, pit or smoker, normally used for competitive barbeque contests or for recreational purposes. Fire must be of wood or wood substance. No gas or electric grills will be allowed to cook meats. All fires must be contained and no holes

are to be dug. It is recommended that fires be in metal containers and off the ground. The chief cook will be responsible for the cleanup of the team's area. Fire extinguishers are required.

- 7) **PREPARATION OF MEATS:** All meat must be **raw, thawed and unseasoned** upon check-in. Pre-cooked beans are not allowed; however, pre-soaked beans are permitted. All meats will be cooked on-site. The preparation and completion of any and all meats in the competition is within the confines of the cook-off site and during the time limit of the event. Teams are encouraged to offer samples to the public. **NO BARBEQUE IS TO BE SOLD.**
- 8) **SANITITATION PRACTICES:** Teams are required to prepare and cook food in a sanitary manner. Cooking conditions are subject to inspection by the barbeque committee and the IBCA. Infractions identified by such representatives shall be immediately corrected or the team will be subject to disqualification.

**i. TEXAS DEPARTMENT OF HEALTH REGULATIONS**

**ii. FOR BBQ COOK-OFFS**

1. Food preparation area must be covered.
  2. Cooked products must maintain 140 degrees or above. Cold foods must be maintained at 41 degrees or colder.
  3. Three (3) suitable sized basins (detergent, rinse and sanitizer) should be provided and used for cleaning equipment, utensils and food preparation area.
- 9) **COOK'S MEETING:** The cook's meeting will be held at 9:00 am Saturday at the check-in/judging area. Judging containers will be handed out at this meeting. Preliminary judges will be required to sign up for judging at this time and schedules will be posted for review when completed.
  - 10) **JUDGING CONTAINERS:** The team is responsible for insuring that the containers they receive remain clean and undamaged. The Head Judge or barbeque committee member 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.** Meats may be cooked with sauces, but once the cooking is complete, sauces cannot be added before the meal is placed in the judging tray. Amount of meat required for judging is as follows...
    - a. Brisket            Seven (7) full slices approximately 1/4" to 3/8" thick
    - b. Pork Spare Ribs        Seven (7) individual cut ribs (bone-in)
    - c. Chicken 1/2 fully jointed chicken (to include breast, wing, thigh and drumstick)

\*\*These amounts are subject to change depending on the number of entries and any changes will be announced during the cook's meeting\*\*

- 11) **JUDGING:** only the judges, members of the barbeque committee and the IBCA 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.
- 12) **AWARD PRESENTATIONS:** The winners of the event will be announced approximately one (1) hour after the final judging has been completed. The top 10 places in the three (3) meat categories will be recognized with places 1-10 receiving a plaque. The top 10 places in Jackpot Beans will be recognized with 1<sup>st</sup> place \$50.00, 2<sup>nd</sup> place \$25.00, 3<sup>rd</sup> place \$15.00 and plaques. At the conclusion of the awards, a Grand Champion Teams of the event will be announced and presented with a plaque.
- 13) **PROHIBITED ITEMS:** Firearms, fireworks or any other explosive devices are **PROHIBITED** according to City Ordinance. Glass containers and keg beer are **PROHIBITED** at the event. The committee requests no loud music after midnight.
- 14) **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.**