

Victoria API
15th Annual API Team Roping BBQ Cook-off
Brackenridge Pavilion - Edna, Texas

COOK-OFF RULES

Entry Forms / Check In

- Entry forms deadline will be 09-12-2011. Forms must be filled out completely and contain Chief cook:s Name and Phone
- Check in time will be from 12:00 noon until 8:00PM on November 18,2011
No team will be accepted after 8:00PM unless approved by committee
- All teams must check in with a committee member. At this time all meat will be inspected, and team will be allowed to set up

Cook-Off Rules:

Three categories of meat will be judged:

1. **Chicken: One half (1/2) fully jointed domestic chicken that includes a breast, wing, thigh, and drumstick.**
 2. **Ribs: Must be Pork Ribs (NO Baby Backs)**
 3. **Brisket**
- All meats must be inspected at one time and must be uncooked, unseasoned, and not marinated. No cooking or preparation of any kind may begin until meat has been inspected. No meat will be allowed in or out of the cooking area after inspection.
 - Contestants must supply all equipment and supplies for cooking. Any additional supplies such as extension cords or converters must be provided by the contestants.
 - All fires and ashes must be contained and not on the ground. All contestants must have a fire extinguisher readily available.
 - 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 space. Excessive consumption or possession of alcoholic beverages which is in violation of the **Texas Alcoholic Beverage Code** by a member of a team or any person in the contestant's space will be immediately disqualified and removed from grounds. **No refund will be given.**
 - Teams must keep cooking area clean and free of trash. There will be a designated garbage area provided, and we ask that contestants dispense of their trash in this area.
 - Contest committee members reserve the right to make additional regulations as the situation warrants. Decision of the committee and judges will be final.
 - This event is open to the general public and all teams are encouraged (but not required) to give samples.

Turn-In / Judging

- A Chief Cooks meeting will be held Saturday morning (November 19th) at 8:30AM. At this time turn containers will be handed out, along with any special instructions.
- No personal or marked containers will be accepted. Any garnishment placed in, or on the container at turn in will be immediately disqualified.

Turn-In times and amounts will be as follows:

<u>MEAT CATEGORY</u>	<u>AMOUNT</u>	<u>PICK UP TIME</u>
PORK RIBS	Seven (7) pork ribs	11:00AM
CHICKEN	One-half (1/2) of a chicken	NOON
BRISKET	Seven slices of brisket (min)	1:00PM

Decision of the judges will be final.

Awards

- The awards ceremony will be held on Saturday immediately following the conclusion of the API Team Roping event.
- Awards will be given for: 1st, 2nd, and 3rd place in each category and for overall grand champion.

Jack Pot Guidelines

Open cook.....Any meat, wild or domestic (please keep in good taste), turn in time will be 7:00pm Friday night.

Beans.....Pintos (must be cooked on site). Turn in time will be 11:00am on Saturday.

Just a reminder: There will be no dinner served Friday night so please try and cook enough for sampling.

This competition is for fellowship, for fun and an API fund raising event. The API BBQ committee appreciates each and everyone for their participation and charitable contribution to this event.

Any complaints or questions regarding this event may be directed to Mike Hamm at 361-935-2542 or David Hoffman 361-212-3109