

# WHEELOCK V.F.D.



## SPRING FEST

**8TH ANNUAL STATE CHAMPIONSHIP  
BBQ COOKOFF -- MAY 19-20TH**

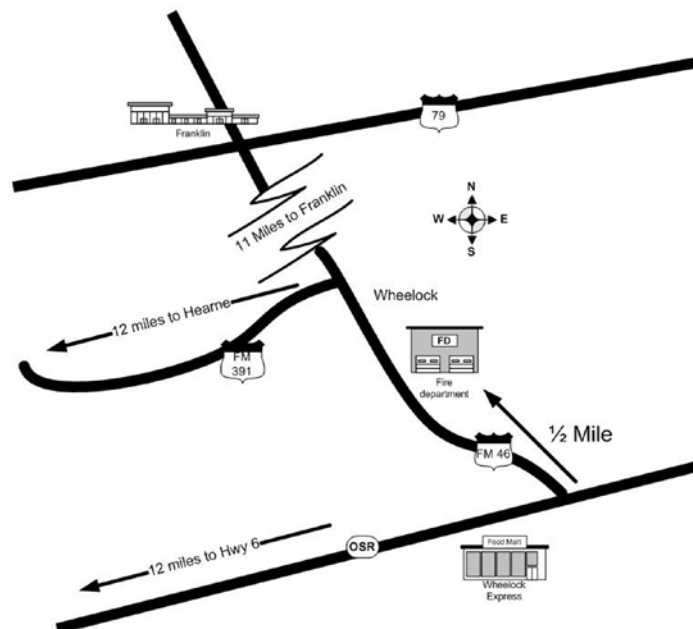
**\$2,000 Guaranteed Payout + 50% of all entry fees**



All IBCA Rules Apply. Read all rules at link below

<http://ibcabbq.org/wp-content/uploads/Sept-1-2016-Rules.pdf>

The Wheelock V.F.D. Spring Fest State Championship IBCA BBQ Cook off, fundraiser and Raffle Drawing, will be held at the Wheelock V.F.D. grounds. BBQ cook-off setup will start Friday May 19<sup>th</sup> with the judging and raffle drawing on Saturday the 20<sup>th</sup>. – For more information please call (979) 828-2163 or email us at: [springfest@wheelockvfd.org](mailto:springfest@wheelockvfd.org)



# WHEELOCK V.F.D.



## SPRING FEST

### 8TH ANNUAL STATE CHAMPIONSHIP BBQ COOKOFF -- MAY 19-20TH

**\$2,000 Guaranteed Payout + 50% of all entry fees**



#### IBCA SANCTIONED EVENT

All IBCA Rules Apply. Read all rules at link below.

<http://ibcabbq.org/wp-content/uploads/Sept-1-2016-Rules.pdf>

- Grand Champion will receive a trophy
- Trophies and Cash Prizes awarded to the first three places in each category
- Commendations to be awarded to fourth - sixth place in each category

### Entry Form and Rules

3 Meat

3 Meat + Beans

Open Dessert

#### Fee Schedule

- \$135.00 for 3 Meat (Chicken, Brisket, Pork Spare Ribs)
- \$160.00 for 3 Meat, and Beans (Chicken, Brisket, Pork Spare Ribs & Beans)
- \$20.00 Open Dessert (price is reduced to \$10 if you donate a dessert to be sold by the fire department during the Saturday lunch sale)

Check/Money Order Enclosed for \$\_\_\_\_\_

Team Name: \_\_\_\_\_

Head Cook: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Email: \_\_\_\_\_

# Wheelock Volunteer Fire Department Springfest BBQ Cook-Off Rules and Regulations

*IBCA judging rules will apply to this cook-off. Read all rules at link below.*

<http://ibcabbq.org/wp-content/uploads/Sept-1-2016-Rules.pdf>

- 1) Teams will consist of a Head Cook and up to four (4) team members. IBCA recognizes only one entry (one chief cook) will cook on a given pit.
- 2) All meats and beans which may be entered into the judging will be cooked on-site, from scratch and within the constraints of the event.
- 3) Pre-cooking or marinating of meats and or beans will not be allowed prior to the start of the cook-off.
- 4) 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. All cooking must be done with Natural wood or charcoal ONLY. Wood must not be treated (e.g. No railroad ties, utility poles, fencing, etc.) Holes, open pits, and ground fires are not allowed.
- 5) Each team must have at least one fire extinguisher.
- 6) Team Site - Each team will have a pre-determined space/pit-area for their competition equipment. No equipment (Trailers or other travel/sleeping equipment, BBQ Pits, etc.) may extend past the team-space boundaries. No extra vehicles are allowed in the pit area. The team site/pit area must be cleaned before the team leaves and must be in the state the team found it at the time of occupancy.
- 7) Team site access no earlier than 9:00AM Friday the morning before the cook off. Teams must submit all entry forms and fees before setting up on site.
- 8) Cooks will meet Friday Evening at 7:00 PM in the judging area for the team meeting. Head cooks must attend. This will be when the rules will be reviewed and judging trays will be distributed.
- 9) CATEGORIES - The following categories are
  - a) Beef Brisket - 9 Full-width slices - recommended 1/4 inch to 3/8 inch thick.
  - b) Pork Spare Ribs - 9 Individual Ribs
  - c) Chicken – Two (2) 1/2 fully jointed chicken that includes a drumstick, thigh, breast, wing with tip (visible) - not tucked under
  - d) Beans - Dry Pinto Beans cooked on site \*nothing larger than the bean to be put into the turn-in cup.
  - e) Open Dessert - Cake, Pie, Cobbler, Pudding etc. to be cooked on or off site from scratch and within the constraints of the event.
- 10) 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.
- 11) Excessive consumption of alcoholic beverages may be grounds for disqualification. No glass containers are permitted on the premises. No alcohol may be sold on premises.
- 12) No animals, bicycles, skateboard, roller blades, 3 or 4 wheelers, golf carts, or battery-powered vehicles will be allowed with the exception of handicapped, cook-off officials, security officials and event organizers.
- 13) No live music or excessively loud music is allowed.
- 14) Event organizers, promoters, officials, and/or judges will not be held responsible for accidents, theft or any mishaps.
- 15) "Quiet Time" will be from 12:00 AM to 7:00 AM.

# Fire Department Event Contacts:

Ed Grannan: (214)868-6103  
Aaron Clark: (979)574-0527  
Marcus Turek: (979)255-9925

## Directions to Location of Cook-Off

12347 South FM 46  
Wheelock, TX 77882

