

2017 Rib, Rub, Run & Roll

10/6/2017 – 10/7/2017

Team Information: PLEASE WRITE LEGIBLY

Team Name: _____ Head Cook: _____ Date of Birth: _____

Phone: _____ Email: _____

Address: _____ City: _____ Zip _____

Would you like to be able to receive text messages of notifications? Yes No If Yes, Please list your carrier: _____

2017 Event Location: Downtown Rockwall

- Limited space is available for this event. We will only have space available for the first 45 paid competitors
- If you send in an application via email, it will be considered complete upon receipt of payment
- **Walk-Up Registrations will not be taken. Competitors that have not followed the application process will not be entered into the event.**
- All submissions to be judged must carry the name of the Head Cook of the team cooking, tickets must match the head cooks name to win
- Please include a photo of your trailer/grill or send a photo to aainsworth@rockwall.com as a part of completing the application
 - This is needed to help speed up the load-in process
- We do not have RV Hookups, grillers cooking overnight can stay on-site overnight, if you have an RV you can bring it but you will need to dry camp in The Center lot (108 East Washington)
- **Entry fee is \$75.** The fee covers your BBQ site, competition fee's, and 1 T-Shirt for the Head Cook
- The competition follows **IBCA Rules and Regulations** in three categories: Brisket, Spare Ribs, ½ Chicken
- **Electricity & Water:** Limited water available, electricity not available.
- **Dump Station:** Available
- Temporary Food Service Permits **are not** going to be required.
- **Cook Sites** assigned based on availability/first come, first served. We do our best to accommodate space requests.
- **Competition Categories:** **Please check one or more boxes** – entry fee is \$75 regardless 1, 2 or all 3 categories
 - ½ Chicken
 - Pork Spare Ribs (St. Louis Cut Acceptable)
 - Brisket
- **People's Choice:** All BBQ contest entries will be provided wings for this event

People Choice Wing Contest change in procedure: *A 10-15 lb. bag of chicken wings will be distributed to each team. Patrons will visit the **People's Choice Wing Tasting tent** and exchange tickets for wings and vote for their favorite. Patrons will not come to you for wings. Wings must be ready for public tasting by 11:00 AM. Winner of the People's Choice contest is announced at the awards ceremony. Additional details will be made available prior to the contest.

Check In: 6:30 – 9:00PM Friday evening (**over night security provided**, police to provide courtesy patrols)
 6:00 – 8:00AM Sat morning (Must be Set-Up and ready to go by 8:00 am)

Check all that apply and provide dimensions. Your set-up information is needed so that we can accommodate and plan accordingly.

Trailer/Cooker length/depth _____

Special requests or special needs: _____

T-Shirt Size: Small Medium Large X-Large 2X 3X



Send completed registration form and payment to Andrew Ainsworth, 108 East Washington, Rockwall, Texas 75087
(Checks payable to): City of Rockwall, 385 S. Goliad, Rockwall, TX 75087



Agreement: In consideration of acceptance of this entry, I the undersigned, intending to be legally bound, waive and release any and all rights and claims for damages I may have against the City of Rockwall, BBQ Cook-Off organizers and sponsors, or any individual or group responsible for the organization or management of the Rockwall Rib Rub & Run BBQ Cook-Off. I hereby grant permission for the Rockwall Rib, Rub, Run & Roll to use any photographs from this event for any legitimate purpose. I agree to abide by the rules and regulations of the Rockwall Rib, Rub, Run & Roll BBQ Cook-Off.

Signature of Head Cook: _____

Date: _____

RULES & GENERAL INFORMATION

CHECK IN & SET-UP:

1. Two check-in options are provided for BBQ competitors, Friday night check-in **Highly encouraged** (from 6:30-9:00pm) or Saturday morning check-in (from 6:00-8:00am). NO RV's are allowed in the cook-off area Friday night or Saturday. RV's are kept at The Center. Resources are not available to support RV's. Police will patrol the area periodically throughout the overnight hours for those setting up Friday evening.
2. Many cooks will be staying overnight to tend their fires. We will accommodate vehicles as near your cook site as possible for those staying overnight. We do not have water/electricity on site so you will need to plan accordingly. Many cooks plan to sleep in their vehicle overnight while they tend to their fires.
3. **Friday night check-in/Saturday morning check-in located at the intersection of** Interurban and San Jacinto. Event staff will direct you to your cook site. If you want your cook site next to a fellow competitor please arrive at the same time, **there are no assigned spaces.**
4. After unloading pit/supplies at your cook site you may park your truck/trailer in designated parking lots in close proximity to the event site. Plan to unload all equipment and remove your vehicle from cook site. You may return on foot to complete your set up. A parking map will be provided to competitors upon check-in. Please do not park in front of downtown businesses or in their parking lots, they are reserved for their patrons. Please provide the dimensions of your pit/set-up on the entry form allowing event coordinators to plan accordingly.
5. Teams must provide their own tables, chairs and tents. Limited water will be available at a central location however no electricity is available. ***Teams must properly dispose of any charcoal and be mindful of grease etc. that may fall on the concrete**
6. All meat is subject to inspection. Teams may begin cooking upon meat inspection after arrival Friday night or Saturday morning.
7. **Head Cooks meeting is scheduled for** 9:00PM on Friday, Oct 6th. Location will be provided upon check-in. A Saturday morning head cook meeting will only occur if necessary.

COOK-OFF AREA:

1. Fires must be charcoal, wood or wood substance. No electric or gas grills used for the IBCA sanctioned Rib Rub Competition. No fryers may be used for People's Choice wing tasting competition. Contestants must supply all needed equipment and supplies. Contestants must take all precautions necessary to prevent fire hazards. All fires must be contained in a suitable manner. Contestants may be disqualified if precautionary measures are not followed or if unsafe conditions exist. **All teams must have the correctly rated/type of fire extinguisher at their cook-site.** If you do not have the correctly rated fire extinguisher you will not be allowed to cook and will not receive a refund.
2. Contestants may use trash receptacles placed throughout the cooking area. Contestants are not to move trash receptacles into their cooking site for private use.
3. The head cook is responsible for the conduct of the team. No more than 5 cooks per team.
4. No glass bottles permitted.
5. **Teams are encouraged to embellish their cook-off area with signs, banners, unique items, etc.**

a. An award will be presented for best showmanship

2016 Best Showmanship Award Winner



6. Teams competing in *People's Choice* category must provide a hand washing station and a 3 compartment wash area. Example photos are provided. Up to three teams are allowed to share a hand wash station and a 3 compartment wash area (cook sites must be next to one another in order to share stations).

7. Teams competing in People's Choice will be provided with chicken wings no later than 8:30AM Saturday morning. All teams will be provided with the same quantity of wings and are asked to prepare the wings by 11:00am when tickets will be sold to the public.

GENERAL GUIDELINES:

1. Competition meat cannot be seasoned, marinated or on the pit before the official start time. No precooked, pre-boiled or pre-marinated meats.
2. A \$75 entry fee is required for one or all meat categories: Brisket, Pork Spare Ribs (St. Louis Cut Acceptable), and ½ chicken.
3. All cook-off areas must be cleaned and vacated by 8:00pm, Saturday. As a courtesy to other teams, **you will not be permitted to break down until all entries have been judged and awards presented.**

JUDGING – IBCA SANCTIONING:

1. IBCA requires the secret, double number system. This system assures fair competition and is a fundamental tenet of IBCA. Two tickets bearing the same number are utilized, one firmly attached to the top of the judging tray in a manner which hides the number and the other ticket easily removed by the cook for retention after signing. Winning numbers are not revealed until time to announce each place in each category. ***The name on the tickets must be the head cooks.** At that time the secret numbers attached to the tray will be removed and announced.
2. Judging trays are 8 inch square non-dived Styrofoam with a hinged lid and an additional single sheet of aluminum foil and are provided at the head cook's meeting at Friday, Oct 6th at 9:00pm.
3. Upon delivery to judges, the meat will not be covered with garnish or sauce. Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces and/or liquids cannot be added once put into tray.
4. Meat is judged on aroma, appearance, texture and taste and is judged on its own merit and not compared to any other meats.
5. Teams are not permitted to sell barbecue to the public. *Teams competing in People's Choice category will not be taking tickets for chicken wings. Staff will come around and collect wings from cooks at 11:00AM.*
6. Turn in times and quantities are as follows:

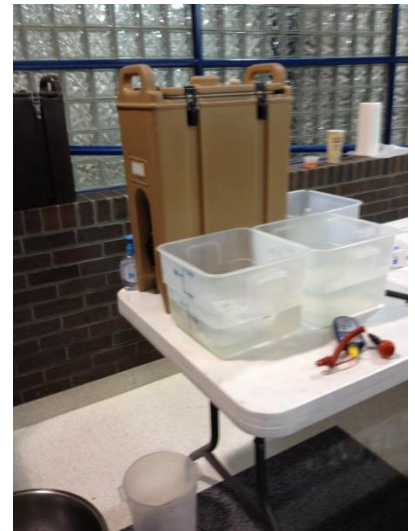
½ Chicken	1:30 PM	(2) ½ fully jointed Chicken (see rules)
Pork Spare Ribs	2:30 PM	9 full individual cut Spare ribs(bone in)
Brisket	3:30 PM	9 Full slices, ¼" - 3/8" thick

7. All judging trays shall be free of markings; marked trays are subject to disqualification.
8. Results and awards in each category will be announced generally between 5:00 and 5:30PM. We will try and handle load out as quickly as possible. Your patience is appreciated.
9. Trophies and prize money will be awarded for 1st – 3rd places in the meat categories. Top ten entries will be announced in each category. A grand champion will be named. Awards will also be given for best showmanship and the *People's Choice* contest.
10. Teams are allowed to sample competition meat only and quantities must be limited. While sampling is allowed, event organizers ask that competitors do so sparingly not to compete with barbecue vendors sales. ***Competitors may not sell BBQ to the public**

PEOPLE'S CHOICE CATEGORY:

1. All competitors are highly encouraged to participate in the People's Choice competition.
2. Chicken wings (thawed) will be provided to teams Saturday morning by 8:30AM. All cooks will be provided the same quantity of wings.
3. The wings are provided to cooks at no cost. The cooks are asked to prepare the wings to the best of their abilities for the public judging portion of the contest. Please do not give the wings away.
4. Wings must be ready for public tasting/judging by 11:00 AM. Event staff will collect wings from cooks and bring the to the People's Choice Wing Tasting Tent.
5. The public purchases 5 tickets from event coordinators and exchange a ticket for a wing from event staff in the People's Choice Wing Tent. When the public purchases 5 tickets they'll also receive 1 special ticket they will use to vote for their favorite wing. Event organizers base their ticket sales on the quantity of wings distributed to cooks. **Please do not giveaway wings to the public – we control the number of wings to know how many tickets can be sold.**

6. Containers for ticket collection will be provided in the People's Choice Wing Tasting Tent to collect votes for teams.
7. Individual health permits are not required for participation in People's Choice category.
8. Hand washing stations and 3 compartment wash containers must be used; up to 3 teams may share stations. Examples below.



9. The team with the most tickets is the winner of People's Choice Wing Tasting Competition.
10. The winning team will be announced at the awards ceremony between 5:00 and 5:30PM.
11. Fryers are not allowed.
12. People's Choice is meant to be for fun and bragging rights within the BBQ teams. We hope that you will consider participating.