



24th Annual

Lonesome Dove Fest

SMOKING BARREL COOK – OFF

SPONSORED BY ACADEMY SPORTS & OUTDOORS

★ September 23-24, 2016 ★

Karnes County Youth Show Barn

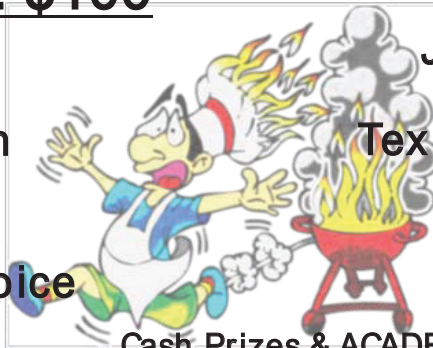
Entry Fee: \$100

Brisket

Chicken

Ribs

Cook's Choice



Jackpot Beans \$25

Texas Bloody Mary's \$25

Cash Prizes & ACADEMY Gift

Cards will be awarded to

the following:

Master Cook/ Overall, 2nd

Place, 3rd Place

Friday: Setup begins at noon

Saturday: Judging begins at 11am

Awards at 5pm

Smoking Barrel Cook – Off Committee

409 FM 1144

Karnes City, Texas 78118

Phone: (830) 623 – 0617

E – Mail: dcoronado@geogroup.com or ksemlinger@geogroup.com



24TH ANNUAL

SATURDAY, SEPTEMBER 23-24, 2016

LONESOME DOVE FEST

KARNES COUNTY YOUTH SHOW BARN

SMOKING BARREL COOK-OFF

Contact Information

HEAD COOK:	
COOK-OFF TEAM NAME:	
ADDRESS:	
CITY/STATE/ZIP:	
PHONE:	
E-MAIL ADDRESS:	

MAIN CATAGORIES:

ENTRY FEE: \$100

<input type="checkbox"/> BRISKET	<input type="checkbox"/> COOKS' CHOICE
<input type="checkbox"/> RIBS	<input type="checkbox"/> JACKPOT BEANS \$25
<input type="checkbox"/> CHICKEN	<input type="checkbox"/> BLOODY MARY \$25

GUIDELINES:

Each registration is recommended, and all entries must be received in the office by September 22, 2016. All spaces are on a first entered and PAID basis. There will be no electrical hook-ups. There will not be water available in the cook-off area, please bring your own water and fire extinguishers. All other rules and regulations are listed on the attached sheets, please read carefully, and follow these rules so that we may have a safe and fun cook-off.

Trophies will be rewarded to first, second, and third place winners in main categories. Cash prizes will be awarded to The Master Cook, along with the Jackpot Beans and Bloody Mary winners. All persons that are entered in the cook-off may bring the BBQ rig, check-in and have meat inspected beginning on Friday, September 23, 2016 by noon. Overnight stay is permitted. Unruly behavior will not be tolerated and subject to removal from festival grounds. **Only one BBQ rig and one vehicle will be allowed in the cool-off area per team.** Please see rules page for turn in times for each category.

ENTRY DEADLINE IS SEPTEMBER 22, 2016

MAIL ENTRIES FORMS OR DROP BY ADDRESS SHOWN BELOW:

409 FM 1144

KARNES CITY, TEXAS 78118

QUESTIONS MAY BE DIRECTED TO:

DANNY CORONADO (830) 623-0617 E-mail: dcoronado@geogroup.com

OR

KOURTNEY STANDLEE (830) 254-2000 Ext 1011 E-mail: ksemlinger@geogroup.com



SMOKING BARREL COOK – OFF

RULES AND INFORMATION

1. **COOKED ON SITE** – All meats will be cooked on-site. The preparation and completion of any and all meats in competition is within the confines of the cook-off site and during the time limits designated by the promoter. All competition meat may be subject to inspection.
2. **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.
3. **ENTRIES PER PIT** – Only one entry (one chief cook) cook on given pit. Notwithstanding, multiple entries in the same category by the same cook and multiple entries from the same piece of meat **are not** allowed.
4. **BBQ PITS** – The following types of pits that will be allowed at the cook-off:

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.

BYC (Backyard Cooker) – Any cooking devise by design or nature that is inherently portable and by recreational cooking.

A fire extinguisher shall be readily available by every pit.

5. **CATEGORIES** –

Beef Brisket

Pork Spare Ribs

Chicken – one half (1/2) fully jointed domestic chicken that includes a breast, wing, thigh, and drumstick. **(NO Cornish Game Hens)**

Cooks Choice – Any item prepared on site by the Chief Cook and his/her team.

Beans – Dry Pinto Beans – cooked on site. (Nothing larger than the bean to be put into the turn-in cup).

Bloody Mary – Traditional style and must include vodka.

24th Annual
**Lonesome
Dove
Fest**



6. **DOUBLE NUMBER SYSTEM** – We will use a secret, double number system as this system assures a fair competition. The system requires that two tickets bearing the same number be utilized, one firmly attached to the top of the judging tray in a manner which hides the number and the other tickets easily removed by the head cook for retention after signing the Head Cook's name.

Winning numbers will not be revealed until time to announce each place in each category. At that time the secret numbers attached to the tray/cup will be removed and announced.

7. **JUDGING TRAYS** – We will provide one tray and a single sheet of aluminum foil for each category as well as a 32oz white Styrofoam cup for entries in beans and bloody mary. All judging containers shall be clean and free of any markings. Marked containers may be disqualified at the Head Judge's discretion. Cooks are responsible for insuring that the containers they receive remain clean and undamaged.
8. **JUDGING TRAY CONTENTS** – IBCA requires that the promoter and/or Head Judge advise all cooks of the exact quantities and cuts of meat that will be placed in the judging trays. This will be accomplished at the cook's meeting. The Head Judge or designated representative 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, as they do not reflect the true quality of the cooked meat.

Meats may be cooked with sauces **and/or other liquids**, but once the cooking is complete, **sauces and/or liquids may not be added once put into tray. NO PUDDLING IN BOTTOM OF TRAY.**

Recommended amounts are as follows:

24th Annual



Brisket: seven (7) full slices approximately 1/4" to 3/8" thick

Pork Spare Ribs: seven (7) individual cut ribs (bone in) (St. Louis Cut acceptable) ribs must be placed in the tray TOP side up lying parallel to the hinge.

Chicken: ½ fully jointed chicken (to include breast, wing the tip (visible not tucked under), thigh and drumstick. SKIN ON (No Cornish Game Hen)

9. T
U
R
N
-I

Beans: a minimum of 20 oz. of beans. (a little more than half way full)

Bloody Mary:

a minimum of 20 oz. (a little more than half way full)

TURN IN TIME – Turn-in times for each category shall be pre-set. Once this time is set and/or announced no changes will be made. A turn-in window often (10) minutes before and after the set turn-in time will be recognized. Judging trays received after that time will not be accepted for judging.

10. **TERMS FOR DISQUALIFICATION** – After the tray has been turned in, any tray found to be in violation of the rules, will be disqualified at the discretion of the “Head Judge”. Disqualified tray numbers will be called out immediately following the category announcements.

11. **JUDGES** – A minimum of five (5) judges per table will be utilized during the initial judging. Subsequent levels of judging should will utilize a minimum of seven (7) and maximum of ten (10) judges per table. **Head Cooks** are prohibited to participate as judges. **(No smoking in the Judges Area)**

12. **ANNOUNCING WINNERS** – The announcement of winners will be at 5:00 pm on Saturday.

13. **PRIZES – Smoking Barrel Cook-off** will award a Master Cook at the cook-off. In the event of a tie for Grand Champion, brisket will be the first tiebreaker, followed by ribs, then chicken, and then any cook’s choice. The promoter will advertise any changes to the tiebreaker decision in advance.

Turn-in Times

- Bloody Mary – 11:00 am
- Beans – 11:45 am
- Cook’s Choice – 12:30 pm

24th Annual



- Chicken – 1:30 pm
- Ribs – 2:30 pm
- Brisket – 3:30 pm

GOOD LUCK AND THANK YOU FOR YOUR
SUPPORT!