IBCA Sanctioned Event

https://ibcabbq.org/organization-documents/



Friends of Tri - Club BBQ Cook-Off



February 10-11, 2023

Location: 26303 Preston Ave Spring TX 77373 (Old Town Spring)

CASH---TROPHIES---RIBBONS

\$200 Entry Fee includes one (1) entry into each of the following categories: Brisket, Pork Spare Ribs, and Chicken

Jackpot Categories
Margaritas (Friday Night)
Dessert and Beans (Saturday)
\$20 per Entry

\$5.00 per person daily

Payment by check requires pre-registration.

Pre-registration must be received by January 26, 2023. Entry forms should be mailed to: Spring Tri-Club, Attn. Cook-Off, P.O. Box 162, Spring, TX 77383.

Cash Only accepted at check in.

Check-in begins 8:00 am until 6:00 pm Friday

For registration information, please contact:

<u>Will Greer (281) 282-7461 or</u>

ftcbbqcookoff@gmail.com

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Friends of Tri-Club Annual BBQ Cook-off **February 10-11, 2023**



Proceeds to Benefit Spring Tri-Club Youth

Entry Deadline is 6:00pm Friday, February 10, 2023

Cook-off spaces are available on a first-come, first-served basis. For additional information, contact William Greer at (281) 282-7461. For copies of the entry packet and rules, please e-mail William Greer at ftcbbqcookoff@gmail.com. There will be limited electricity and water available so please plan accordingly. Extra space is available for an additional \$100

Friends of Tri-Club BBQ Cook-off Entry Form All Information must be provided (Please Print)

Team Information

Team Information	Category	Total
Team Name:	Cook-Off Entry Fee – \$200	
Head Cook:	Jack-Pot Margaritas – \$20	
Street Address:	Jack-Pot Desert – \$20	
City/State/Zip:	Jack-Pot Beans – \$20	
Phone:		
E-mail:	Extra Space – \$100	
Head Cook Signature & Date:	TOTAL	

List of	other members on team
1.	
2.	
3.	
4.	



IBCA SANCTIONED EVENT

Friends of Tri-Club Annual BBQ Cook-Off February 10-11, 2023

Rules and Regulations are IBCA Rules:

https://ibcabbq.org/organization-documents/

Location: Preservation Park in Historic Old Town Spring Physical Address: 26303 Preston Ave, Spring TX 77373

If you have any questions, please contact
William Greer at 281-282-7461 or ftcbbqcookoff@gmail.com

1. Entry

For those that need to pay by check entry forms and fees must be received no later than January 26, 2023, by mail. All checks should be made payable to Friends of Tri-Club. <u>CASH ONLY REGISTRATION</u> accepted on February 10, 2023, until 6:00 pm. Teams running late should reach out to the <u>promoter</u> directly. Spots will be on a first come, first served basis. Entry forms should be mailed to Spring Tri-Club, Attn: Cook-Off, P.O. Box 162, Spring, TX 77383. Teams running

2. Teams

Each Chief Cook is required to attend the Chief Cook's meeting at 7:00 pm on Friday, February 11, 2022. Each cooking team will receive four (4) wristbands; The Chief Cook is responsible for the conduct of his/her team and guests. Excessive noise will NOT be allowed between the hours of 11:00 pm and 7:00 am. Each team must keep their space clean at all times. Dumpsters and periodic trash pick-up will be provided. Absolutely no pets allowed.

3. Categories and Rules

The entry fee of \$200.00 includes the cook-off space and three (3) meat categories – brisket, pork spare ribs, and chicken. Pre-cooked, salted, seasoned, or marinated meat is not allowed. All turn-in foods must be cooked on site. No Exceptions.

4. Set-up

Set-up will be Friday, February 10, 2023, from 8:00 am to 6:30 pm. Sites will be 40' x 40'. BBQ pits, trailers and/or motor homes will be allowed inside the contest area. One (1) extra space (if available) may be reserved per cooking team at 5the rate of \$100.00. No additional pits or cooking allowed in the extra space. Please have a container to catch and dispose of your grease. Please do not allow grease to drip on the ground. Tents

Tent companies may begin set-up on Friday February 10, 2023, at 8:00 am. Tear down must be complete by Sunday, February 12, 2023, by 10:00 am. All Teams must have their site cleaned up and vacated by Noon, Sunday February 12, 2023.

All teams are required to have the appropriate number and type of portable fire extinguishers mounted in full view.

6. Motorized Vehicles

Motorized vehicles will be prohibited in the cook-off area from 7:00 pm Friday, until after the Awards Ceremony on Saturday, except for cook-off committee members.

Turn-in Times

Friday

8:00 pm Margaritas

Saturday

9:00 am to 10:00 am	Tray pick - up
10:00 am	Dessert Desserts must be prepared on site using the Pit
11:00 am	Beans (dry pinto beans only)
12:00 pm	Chicken (1 chicken half complete)
1:30 pm	Ribs (8 individual pork spare ribs)
3:00 pm	Brisket (8 Full Slices)
5:00 pm	Awards Ceremony (approximate time)

7. Tear Down

It is the responsibility of the contestants to leave their cook-off space clean and take all trash to provided dumpsters prior to leaving. DO NOT DUMP YOUR ASHES ON THE GROUND. You will have until Noon on Sunday, February 12, 2023, to vacate premises.

Friends of Tri-Club reserve the right to make additional changes to the rules and regulations as deemed necessary by the Friends of Tri-Club Chairmen.

Friends of Tri-Club, Old Town Spring, and all volunteers will not be held responsible for any damages due to accident, theft, injury, or weather related.

This Cook-Off is a fundraiser for the Spring Livestock Show Scholarship Fund. 100% of the proceeds goes towards giving scholarships to the hard-working young men and women who participate in FFA and 4-H in Spring ISD. I hope that everyone will come out and support these youngsters. In 2022 50% was paid out, our payout is a direct correlation to the number of teams participating. In 2023 the promoter is paying out 50% of entries.

Tri Club Cook off Schedule

Friday:

5:00 -7:00 PM Tray Pick up

7:00 PM Chief Cook's Meeting

8:00 PM Margaritas

Saturday:

9:00 AM – 10:00 AM Tray pick - up

10:00 AM Dessert Must be Prepared on the Pit

11:00 AM Beans Start with Dry Pinto Beans ¾ full

12:00 PM Chicken one (1) half fully jointed chicken (to include

breast, wing, thigh, and drumstick,

1:30 PM Ribs eight (8) individual cut ribs (bone in) St.

Louis Cut acceptable). Ribs must be

parallel to the hinge.

3:00 PM Brisket eight (8) full slices, recommended 1/4" to

3/8" thick. Meat must be parallel with the hinge cascading down, like a slab of bacon