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Orange Grove VFD Presents:

# 16 Annual ORANGE GROVE VOL. FIRE DEPT. COOK-OFF

SANCTIONED BY: INTERNATIONAL BARBQUE COOKERS ASSOCIATION

## BAR-B-QUE COOK-OFF

APRIL 11 – 12, 2025 • 211 S. EUGENIA ST. • ORANGE GROVE, TX 78372



SCAN FOR IBCA RULES

### TEAM ENTRY FEE \$175

Calcutta Auction Friday Night

Best Campsite Award

Raffle Ticket Sales

Teams will provide Cook-Off items: Brisket • Ribs • Chicken • Fajitas • Beans • Chefs Choice

REGISTRATION PACKETS AVAILIABLE AT CITY HALL, FROM FIREMEN AND ONLINE AT IBCA WEBSITE

## CATEGORIES

**CHICKEN • RIBS • BRISKET**

1 CHICKEN HALF 8 INDIVIDUALS 8 FULL SLICES

PORK SPARERIBS

**5 PLACES WITH AWARDS**

**IN ALL THREE CATEGORIES**

GRAND & RESERVE CHAMPION WILL RECEIVE AWARDS

### JACKPOTS

\$25 ENTRY FEE PER JACKPOT

**FAJITA • CHEFS CHOICE • BEANS**

FRIDAY

SATURDAY

SATURDAY

Electricity and Water not available

Meat Inspection upon Arrival

For information about registration or sponsorship, contact:

David Gebert: 361-701-3035

Jeff McFatter: 361-701-3857

Scotty Herschap: 361-384-2308

Email: [ogvfd@yahoo.com](mailto:ogvfd@yahoo.com)





# Orange Grove Vol Fire Dept. 16<sup>th</sup> Annual IBCA BBQ Cook-Off

April 11<sup>th</sup> and 12<sup>th</sup>, 2025



## BBQ Cook-Off Rules and Regulations

1. All IBCA rules will be followed. Entry fee is \$175.00 for one or all three IBCA meats. (Chicken, Ribs, Brisket)
2. Jackpot entries are \$25.00 each and pay out 50% of total jackpot entry fees to first place winner in each jackpot.
3. Categories to be judged are as follows:

|                          |  |
|--------------------------|--|
| <b>Chicken</b> –         | 1 Fully Jointed Chicken Half (Wing, breast, thigh and leg) |
| <b>Pork Spare Ribs</b> – | 8 Individual Pork Spare Ribs (No babybacks)                |
| <b>Brisket</b> –         | 8 Full Slices  |
| <b>Fajitas</b> –         | Jackpot  |
| <b>Beans</b> –           | Jackpot  |
| <b>Chefs Choice</b> –    | Jackpot  |
4. Meat must be raw and unseasoned at check-in. Marinating and cooking may begin once meat has been inspected by cook-off officials. Meat inspections will be done at time of check-in. Each team is responsible for the safe and proper storage of their meat.
5. Check-in will begin at 3:00 P.M. Friday, April 11<sup>th</sup>.
6. There will be a “Mandatory” head cook’s meeting on Friday, April 11<sup>th</sup>, at 6:00 P.M. at the BBQ Cook-Off Headquarters. (Fire Station) Entry Turn-in containers will be handed out at this meeting.
7. All entries must be prepared and cooked on the site assigned at the time of check-in. All food must be prepared in a sanitary manner.
8. Fire must be wood or wood substances, no gas grills allowed on meats. No open ground fires.
9. Teams must supply all needed equipment and supplies except Entry Turn-in Containers.
10. All teams are responsible for keeping their space provided clean at all times and for the final cleanup of said space.
11. Spots will be assigned by teams. Only one team per spot, one team per pit, and one meat entry per pit. There will be no water or electricity hook-ups available.
12. No lewdness or nudity on cook-off grounds. Poor taste in this area will be grounds for disqualification and removal as determined by the cook-off officials.
13. No golf carts, mules, ATV’s or any other vehicles of this nature will be allowed on the cook-off grounds. Only cook-off staff will be allowed to use them for your convenience.
14. Excessive use of alcoholic beverages will be grounds for disqualification and removal from cook-off grounds.
15. BBQ Cook-Off Officials reserve the right to make additional regulations as situations warrant. Decisions of the officials and judges will be final. No refund of entry fees.

16. BBQ Cook-Off Officials, the Orange Grove Volunteer Fire Department, or the City of Orange Grove will not be responsible for accidents, theft or damage to equipment, property, or persons.
17. The Head Cook will be held responsible for the conduct of his/her team. The Head Cook will be responsible that every member follows the rules outlined.

## **Schedule**

### **Friday, April 19<sup>th</sup>:**

- 3:00 P.M.** Check-in begins at Cook-Off Headquarters (Fire Station)
- 4:00 P.M.** Turn-in container pickup begins
- 6:00 P.M.** Head Cooks Meeting & Turn-in container pickup closes (Mandatory)
- 6:30 P.M.** Calcutta Buyer Number Pickup Opens
- 7:00 P.M.** Jackpot Fajitas turn in  
Calcutta Auction Begins
- 8:00 P.M.** Friday registration closes
- 12:00 P.M.** QUIET HOURS BEGIN

### **Saturday, April 20<sup>th</sup>:**

- 6:00 A.M.** Saturday registration opens
- 8:30 A.M.** Saturday registration closes
- 10:00 A.M.** Jackpot Beans turn in
- 11:00 A.M.** Jackpot Chef's Choice turn in
- 12:00 P.M.** Chicken turn in
- 1:30 P.M.** Pork Ribs turn in
- 3:00 P.M.** Brisket turn in
- \*\*\*\*\* Awards Ceremony – Siren will sound and you will be notified.  
To follow final judging and tabulations of scores.
- 12:00 P.M.** QUIET HOURS BEGIN



# Orange Grove Vol Fire Dept. 16<sup>th</sup> Annual IBCA BBQ Cook-Off



## April 11<sup>th</sup> and 12<sup>th</sup>, 2025

### TEAM INFORMATION

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TEAM NAME: \_\_\_\_\_

HEAD COOK: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

CITY: \_\_\_\_\_ STATE: \_\_\_\_\_ ZIP: \_\_\_\_\_

PHONE NO: \_\_\_\_\_

EMAIL: \_\_\_\_\_

### ENTRIES (Mark each category you wish to enter)

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- Chicken, Ribs, Brisket \$175.00 entry fee for one or all three
- Jackpot Fajitas (Friday Night) \$25.00 entry fee
- Jackpot Beans (Saturday) \$25.00 entry fee
- Chef's Choice (Open) \$25.00 entry fee

**Total Entry Fees Due** \$ \_\_\_\_\_

### PAYMENT METHOD

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Please specify type of payment to be used for Entry Fees and include when returning entry form

- Cash
- Check Check No: \_\_\_\_\_

Make all checks payable to Orange Grove VFD and return to PO Box 1228, Orange Grove, TX 78372

**For returning Cooker/Teams, Entry Forms must be turned in with payment by April 1<sup>st</sup>, to reserve your same spot as the previous year.**

All rules and regulations of IBCA and the Orange Grove Volunteer Fire Department are agreed by with signature below for the Head Cook and the entire Team.

**Head Cook:** \_\_\_\_\_ **Date:** \_\_\_\_\_