



BBO COOKOFF

August 20-21, 2021

Lost Lagoon
RV Resort
EL CAMPO TX

CONTACT
BARBIE CRAIN
barbie@eclostlagoon.com
979-275-1600



entry fee
\$500.00
Includes RV Spot
& Ancillaries



\$15K in PAYOUTS

Payout for Chicken, Ribs, Brisket

- 1st \$800
- 2nd \$700
- 3rd \$600
- 4th \$500
- 5th \$400
- 6th \$300
- 7th \$200
- 8th \$100
- 9th \$100
- 10th \$100

GRAND CHAMPION
\$2500

RESERVE CHAMPION
\$1500

CAPPING at 75 TEAMS



Project “Meat” The Hero’s at the Lost Lagoon

August 20-21, 2021

Location: 665 Co Rd 451
El Campo, TX 77437

CASH---BUCKLES---TROPHIES

\$500 Entry Fee includes one(1) entry into each of the following categories: Brisket, Pork Spare Ribs, Chicken, and Cooks Choice

Jackpot Categories

Cooks Choice (Friday Night)

Check-in is 8:00am until 7:30 pm Friday

For registration information, please contact:

Barbie Crain (979) 275-1600

barbie@eclostlagoon.com

Joey Smith 512-844-8131

joey@texaschromebbq.com

Rules at:

<https://ibcabbq.org/wp-content/uploads/IBCA-Rules-February-2021.pdf>



IBCA Sanctioned Event Project “Meat” The Hero’s at the Lost Lagoon

August 20-21, 2021

BBQ Cook Off Entry Form

All Information must be provided (Please Print)

Payments Cash or Credit Card to the Lost Lagoon

Team Information	Category	Total
Team Name:	Cook-Off Entry Fee – \$500.00	
Head Cook:	Jack-Pot Cooks Choice – incl.	
Street Address:	RV Spot- included Fri and Sat	
City/State/Zip:		
Phone:		
E-mail:		
Head Cook Signature & Date:	TOTAL	

List of other members on team

1. _____
2. _____
3. _____
4. _____

Texas Chrome Hero’s Foundation and Lost Lagoon all volunteers will not be held responsible for any damages due to accident, theft, injury or weather related.

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IBCA rules will be followed

<https://ibcabbq.org/wp-content/uploads/IBCA-Rules-February-2021.pdf>

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El Campo, TX 77437

1. Entry

Pre-registration entry forms and fees must be received no later than August 20, 2021

2. Teams

Each Chief Cook is required to attend the Chief Cook’s meeting at 6:00 pm on Friday, August 20, 2021. 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. .

3. Categories and Rules

The entry fee of \$500.00 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, August 20, 2021, from 8:00 am to 7:00 pm. Sites will be R.V. Spots provided by Lost Lagoon. BBQ pits, trailers and/or motor homes will be allowed inside your area.

5. Equipment

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

6. Turn-in Times

Friday

8:00 pm

Cooks Choice

Saturday

12:00 pm

Chicken - one (1) fully jointed chicken half (to include breast, wing, thigh and drumstick)

1:30 pm

Ribs - Seven (7) individual pork spare ribs

3:00 pm

Brisket - Seven (7) 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 provide dumpsters prior to leaving. **DO NOT DUMP YOUR ASHES ON THE GROUND.**

Texas Chrome Hero's Foundation reserves the right to make additional changes to the rules and regulations as deemed necessary by the Foundation chairman. Texas Chrome Hero's Foundation and Lost Lagoon and all volunteers will not be held responsible for any damages due to accident, theft, injury, or weather related.

Proceeds to benefit the Texas Chrome Hero's Foundation

Cook off Schedule:

Friday:

3:00-6:00 p.m. Tray Pick up

6:00 P.M. Chief Cooks Meeting

8:00 P.M. Cooks Choice

Saturday:

Chicken

12:00 P.M.

two (2) separate ½ fully jointed chicken (to include breast, wing, thigh and drumstick,

Ribs

1:30 P.M.

nine (9) individual cut ribs (bone in) St. Louis Cut acceptable). Ribs must be parallel to the hinge.

Brisket

3:00 P.M.

nine (9) full slices, recommended ¼” to 3/8” thick. Meat must be parallel with the hinge cascading down, like a slab of bacon