

◆ 29th ANNUAL ◆

Terrell Heritage Jubilee Barbecue Cook Off
Saturday, April 17, 2010
BEN GILL PARK
Terrell, Texas
(Just 30 minutes East of Dallas)

GRAND CHAMPION will be invited to the American Royal Invitational, Kansas City, MO
and into the lottery drawing for the Jack Daniels Invitational, Lynchburg, TN
Brisket ☐ **Pork Spare Ribs** ☐ **Chicken** ☐ **Beans** ☐ **Cobbler**
2 Divisions: Pit and Local
PRIZE MONEY *Pit Division \$5,000 * Local Division \$2,000

Showmanship Awards ◆ Awards for 1-10 Places ◆ Best/Most Unusual Pit
Grand Champion Overall Winner

Cooks Meeting & Breakfast 8:15 a.m. ◆ Showmanship Judging 10—11 a.m.

Turn in Times: Beans-11 a.m. ◆ Chicken- 12 noon ◆ Ribs -1:30 p.m. ◆ Brisket-3 p.m. ◆
Cobbler-4 p.m. ◆ Awards-approximately 6 p.m. ◆

Please Check Categories

Head Cook _____

BBQ/Team Name _____

Address _____

City/State/Zip _____

Day Phone _____

_____ Pit Division	
_____ Beef Brisket (must enter brisket)	\$100.00
_____ Chicken	
_____ Pork Spare Ribs	
_____ Local (show proof of Terrell Address)	
_____ Beef Brisket	\$25.00
_____ Chicken	\$25.00
_____ Pork Spare Ribs	\$25.00
_____ Pinto Beans (Jackpot)	\$20.00
_____ Cobbler	\$ 5.00

___ Showmanship

Paid _____ Check # _____ Cash _____

MC/Visa/DISCOVER No. _____

Expiration Date ____/____

Signature as it appears on your card _____

IBCA Sanctioned

Each division will be judged separately

Cobber can be cooked at home and brought for

judging, & must be in an 8" x 8" foil non-returnable pan

All meat is subject to be inspected prior to cooking.

Mail Entries To: Terrell Chamber of Commerce/CVB

P.O. Box 97 Terrell, TX 75160

Metro (972) 524-5703 Fax 972) 563-2363

www.terrelltexas.com

SHORT VERSION OF RULES

Check-In begins at 2 PM Wednesday, April 15

1. Due to increased participation in the cook-off and limited parking it is necessary to limit the number of vehicles in the cooking area. One (1) vehicle per cooking team allowed in cooking area (motor home counts as a vehicle). **Anyone camping in BBQ area must be entered in cook off.** Parking permit will be issued at check in. This will be strictly enforced.
2. **NOTE: Only one (1) entry per pit.**
3. Teams will consist of a Head Cook and up to 4 team members.
4. All meats to be entered into judging will be cooked from scratch within the constraints of the event. Pre-cooking, marinating, etc., will not be allowed prior to start of the cook-off as defined by cook-off producer.
5. Fires must be wood or charcoal. Pit may include gas or electricity to start natural substance, but not to complete cooking. Holes or open pits are not permitted. Fires may not be built on the ground.
6. Props, trailers, motor home vehicles, tents and any other equipment may not exceed the boundary of the contestant's assigned space.
7. Cook's meeting will be held at 8:15 AM in the Judging area. Head cooks must attend. Full breakfast will be provided for head cooks and team members.
 - a. 1/2 Chicken Fully jointed split chicken (with breast, wing, thigh and drumstick)
 - b. Pork Spare Ribs (no baby backs) 7 individual ribs (bone in)
 - c. Brisket 7 full width slices (approx. 1/4" to 3/8" thick)

Based on the number of cooks turn in quantities are subject to change.

No **Garnish** or **Sauce** is allowed in the tray at turn-in. You may cook with sauce but it cannot be ladled onto the meat at turn-in.

8. It is the responsibility of the contestant to see that the contest area is kept clean and that the area is cleaned and policed following the contest. All fires must be put out, concrete blocks and other building materials or props hauled away and all equipment removed from the site. Do not empty live coals in the dumpsters or on the ground.
9. IBCA judging rules will apply
10. Promoter and cook-off officials will not be held responsible for accidents, theft or any mishaps.
11. No skateboards, skates, in-line skates, bicycles, ATV's, 4-wheelers, golf carts or go-carts allowed.
12. Quiet time will be 11 PM Friday evening until 6 AM Saturday morning. **Quiet time will be strictly enforced.**
13. No vendor sales allowed in the BBQ area.