

**Moulton Town and Country Jamboree
Texas State Championship Cook-Off
22nd Lavaca County Go Texan Cook-Off
28th Annual Championship Bar-B-Q Cook-Off IBCA Sanctioned**

GENERAL INFORMATION

DATE: Friday, July 28th and Saturday, July 29th 2017

LOCATION: Moulton City Park, 500 South Lancaster, Moulton, Texas

EARLY SET-UP: 10AM Thursday, July 27th, 2017. To be eligible for early set-up, entry fees must be paid in full. **No area can be set-up until 10am July 27, 2017.** Set-up means pits must be pulled into spot, no marking spaces and coming back with pit. Early registration and set-up is encouraged.

MEAT TAGGING: **AREA GO-TEXAN BRISKET ONLY** 12:00PM-3:00PM Friday July 28th 2017
(Absolutely no late tagging)

TURN IN LOCATION: Community Center

CATEGORIES JUDGED:	CATEGORY	TURN IN TIME
	Jackpot Open Salsa	7:00 p.m. – Friday Night
	Jackpot Open Shrimp	8:00 p.m. – Friday Night
	Jackpot Home-style Chili	9:30 a.m._ Saturday
	Jackpot Pinto Beans	10:30 a.m. – Saturday
	½ Fully Jointed Chicken	12:00 p.m._ Saturday
	Pork Spare Ribs	1:30 p.m. – Saturday
	Championship Brisket	3:00 p.m. – Saturday
	Area Go Texan Brisket	4:00 p.m. – Saturday

TURN-IN TIMES MAY CHANGE DUE TO THE NUMBER OF TEAMS ENTERED.

FINAL TURN-IN TIMES WILL BE ANNOUNCED AT CHIEF COOKS MEETING.

SHOWMANSHIP JUDGING: BBQ - 1:00 p.m. - 2:00 p.m. – Saturday

CHAIRPERSON: Larissa Tesch 361-772-6253 & Kristen Jahn 361-772-2777
Area Go Texan – Barbara Leopold 361-798-2098 or 361-772-5405(cell)
Barbara.leopold@pepsico.com

BAG ICE AVAILABLE AT THE MAIN PAVILION

BBQ IBCA SANCTIONED
BBQ Rules & Regulations

1. Contestants must furnish all needed equipment and supplies. **IT IS SUGGESTED TO BRING A POWER GENERATOR THAT IS NOT EXCESSIVELY LOUD.** Shaded area is limited, bring suitable shelter as weather may require. If you have a special rig please let us know ahead of time so that adequate space can be made available.
2. **NO VEHICLES WILL BE ALLOWED IN THE COOKING AREA. THIS RULE WILL BE ENFORCED.** NO SETUP WILL BE ALLOWED UNTIL ALL ENTRY FEES HAVE BEEN PAID IN FULL. (SEE ABOVE EARLY SETUP) **NO LOUD MUSIC FROM 12:00 A.M. TO 7:00 A.M. No Fireworks or Air Cannons**
3. All meats must be raw, thawed, and unseasoned. **Briskets must be a minimum of 8 pounds.** A maximum of 2 Briskets for Championship and (2 Briskets for Area Go Texan may be tagged for judging.) Two slabs of Pork Spare Ribs may be cooked for judging. No Pre-Cooked Beans allowed. Pre-soaking of beans is permitted. IBCA rules requires: **ONE TEAM PER PIT.**
4. Judging is in accordance with IBCA rules. A chief cooks' meeting will be held at 5:00pm Friday July 28th, 2017 at the Community Center. Judging containers will be handed out directly after the chief cooks meeting on Friday, July 28th at the Community Center.
5. Turn in times for judging samples are firm. Only cuts from one brisket or one slab of Ribs may be turned in for judging. No garnishes or sauce on judging samples or in judging containers is permitted. Decisions of the judges and BBQ Committee are final.
6. Fires must be of wood or wood substance. **No gas or electric grills are allowed to cook meats-this will be enforced!** All fires must be contained and no holes are to be dug. It is recommended that fires be in a metal container and off the ground. The chief cook is responsible for the clean-up of his area. Arrangements have been made for trash to be collected Saturday morning and evening.
7. You are asked to prepare and cook your food in a sanitary manner. All teams are encouraged to give free samples to the public; **no Bar-B-Que can be sold to the public unless you rent a food booth space. NO GLASS CONTAINERS ARE ALLOWED IN THE CITY PARK!** This rule will be enforced.) The chief cook is responsible for the conduct of his or her team.
8. Awards Ceremony will begin at approx. 4:30 p.m. under the pavilion. Cash Prizes awarded to top 5 places in championship Brisket, Chicken, & Ribs. Overall Winner will receive a cash prize & free entry in 2018 cook-off; Reserve will also receive a cash prize. **Awards will be presented to 1-10 places in each meat category.** The top 3 winners in the Jackpot Pinto beans, salsa, shrimp and chili will receive a percentage of the entry fees only and winners will be announced on Saturday at the awards ceremony. First, second, and third place plaques will be presented for showmanship in Bar-B-Q only.
9. **Registration will be limited to (100) one hundred teams.**
10. No motorcycles, mopeds, three-wheelers, four-wheelers or ATVs will be permitted within the cooking grounds. With the exception of those used by the Moulton Jamboree Committee.
11. The Moulton Jamboree Association reserves the right to make additional regulations as situations warrant; all regulations will be in accordance with the International Barbeque Cookers Association. **Decisions of the judges and the Moulton Jamboree Committee are final.**
12. This is a family-oriented event, so please act accordingly.
13. Championship Brisket, Pork spare ribs & Chicken **will not** require inspection. Championship meats must be seasoned and cooked on site. Also, Jackpot pinto beans **will not** be inspected but will need to be cooked on site.
14. Go Texan Brisket must be inspected, tagged & cooked onsite. (must be seasoned after inspection and tagging)

Lavaca County Area Go Texan Cook-Off Rules

To be a contestant for the Lavaca County Area Go Texan Cook-Off, **the chief cook AND team members whose name appears on the entry form must be residents of Lavaca County.** To participate in the Area Go Texan Cook-Off you must be a participant in the Championship Cook-off and have entered at least one of the meat categories. A \$35.00 entry fee will be collected from all Area Go Texan Teams. **Lavaca County Area Go Texan Committee will pay for: entry fee, electricity, insurance, tent rental including tables, chairs, lighting and portable restroom for the Houston Cook-off.**

A maximum of 2 briskets may be tagged for the Area Go Texan Cook-Off. Brisket samples turned in for judging samples in Championship cook-off are not allowed as samples for the Area Go Texan Cook-off and samples turned in for the Area Go Texan Cook-off are not allowed as samples for the Championship Cook-off. A representative of the cook-off Committee must be present to observe the slicing of the brisket to be turned in. **AREA GO TEXAN TEAMS WILL BE GIVEN A FLAG THAT'S USED TO IDENTIFY ALL TEAMS IN A TIMELY MANNER.**

The 1st place winner of the Lavaca County Area Go Texan Cook-Off will have the opportunity to represent Lavaca County at the 2018 Houston Livestock Show and Rodeo to be held in February 2018.

For additional information contact: Barbara Leopold 361-798-2098 or 361-772-5405(cell)

Texas Department of Health Regulations for BBQ & Chili

The Texas Department of Health has advised that all cook-off teams must maintain certain guidelines which include: Food preparation area must be covered. Cooked products must maintain 140 degrees or above, and cold foods must be maintained at 41 degrees or below. Personnel shall maintain a high degree of personal cleanliness and conform to good hygienic practices. A hand wash sink or a container of water with a spigot, a catch basin, soap and sanitary towels should be provided for hand washing. Latex gloves shall be used when preparing food. Three suitably sized basins, (detergent, rinse, and sanitizer) should be provided for cleaning equipment, utensils and food preparation area. It is the responsibility of the Chief Cook that all team members abide by the Health Department Rules and Regulations. Failure to comply with any Health Department Rules and Regulations may result in immediate disqualification.

NO PETS ALLOWED EXCEPT FOR SERVICE DOGS

LIMITED ELECTRICITY-PLEASE BE PREPARED TO BE SELF-CONTAINED

If you are interested in having your own personal PORTABLE TOILET, please call the OUTHOUSE COMPANY at 361-865-3871 or 361-772-6394. If you rent your own, please note, the BBQ/Jamboree committee WILL NOT assist with any issues between you and the company you choose to rent from.