



ENTRY FORM

30TH ANNUAL BOB ROBERTS MEMORIAL BBQ COOK-OFF

FRIDAY BEHIND THE STORE

TERLINGUA, TEXAS

NOVEMBER 3, 2017

(Please print)

Team Name: _____

Head Cook: _____ Email: _____

Asst. Cook: _____ Email: _____

Address: _____ Phone: _____

City: _____ State: _____ Zip: _____

ENTRY FEE:	_____ \$100	All 3 Meats	_____ \$40	Brisket
	_____ \$10	Beans	_____ \$40	Chicken
	_____ \$10	Black-eyed Peas	_____ \$40	Ribs
	_____ \$10	Salsa	_____ \$10	Margarita

Enclosed is \$ _____ for entry fees

Make checks payable to: OTICCC

Checks will not be cashed until after the cook-off.

We encourage cooks to pre-register for hassle free entry. If you don't pre-register you will be required to register and pay at the gate. Armbands will be issued upon entry and are required to be worn at all times. BBQ cooks can get a second armband when entering two or three meats.

Multiple cooks can cook on the same pit. *Only one cook per entry from.*

Pre-registration forms must be received before 28 October.

Send checks and entry forms to: Debbie Turner
PO Box 143
Terlingua, TX 79852

OTICCC proudly supports the ALS Association's Texas Chapter

General Public armbands will be sold at the gate and will be \$40.00 each

Original Terlingua International Championship Chili Cook-off

“Friday Behind The Store”

Bob Roberts Memorial BBQ Cook-off

2017 Rules

Cooks must provide their own meats and supplies. Multiple cooks can cook on the same pit. All entries must be prepared and cooked on site. Pre-cooking, pre-marinating, etc. will not be allowed either on or off the cook site prior to the start of the cook-off. Meats may not be seasoned or marinated prior to 3:00pm on Thursday. Cooks may begin cooking at 6:00pm on Thursday.

All cooks are to prepare and cook in as sanitary manner as possible. Cooking conditions are subject to inspection by the event staff at any given time.

Turn-in Times

Salsa	10:30am
Chicken	11:00am
Black-Eyed Peas	12:00 noon
Ribs	1:00pm
Beans	2:00pm
Brisket	3:00pm
Margarita	3:30pm

Turn-in is behind the stage. It is your responsibility to get there on time! Tear off the visible ticket from the side of your cup/tray. Keep your ticket safe! This is the only way we (and you) will know if you are a trophy winner!

Bean/Pea Cooks

Beans – anything goes, you may use any kind of bean.

Black-eyed peas – anything goes, but you must use black-eyed peas.

Fill the cup to $\frac{3}{4}$ full.

Chicken/Ribs/Brisket Cooks

Chicken – one half (1/2) fully jointed chicken {no Cornish game hens}

Pork Ribs – seven (7) individual cut ribs with bone-in {no country style}

Beef Brisket – seven (7) full slices, approximately 1/4 to 3/8” thick

Meats may be cooked with sauces, but once cooking is completed, sauces cannot be used. No sauce may be added to the meat inside the tray; this could be grounds for disqualification. Tray lids must be able to close.

Salsa

Commercially made or pre-mix salsa is not allowed and will be disqualified. The salsa, including prep work and mixing of ingredients may be done any time prior to turn-in. Canned ingredients are acceptable, including tomatoes, tomato sauce, chilies, onions, garlic, lime, various spices, etc.

This is not a picante or hot sauce contest, heat (how hot it taste) will not be a factor in judging.

Judging containers

The judging trays/cups provided are interchangeable and have the same color ticket, except for margaritas. Margaritas use a larger cup (usually a 40oz cup). Top of trays is the side with the ticket on it. No garnishes or condiments allowed in trays. *One sheet of silver foil will be supplied with each tray. Foil must line bottom of tray with the meat sitting on top of it.* All judging containers shall be clean and free of obvious marks. Marked containers will be disqualified. If a judging container becomes damaged, it may be replaced when, along with the ticket attached to the container, is returned to the Friday's Event Director.

Cooks may be asked to taste their entry at turn-in before their container is accepted.