1. Only one (1) team per pit.

2. Teams will consist of a Head Cook and up to 4 team members.

3. Any and all meat and/or meats that may 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 the start of the cook-off as defined by the cook-off promoter.

4. Fires must be wood or charcoal. Pit may include gas or electricity to start the natural substances, but not to complete cooking. Holes or open pits are not permitted. Each team MUST bring a fire extinguisher.

5. Props, trailers, motor home vehicles, tents and any other equipment may not exceed the boundary of the contestant’s assigned space. No tent stakes can be driven into the asphalt.

6. IBCA Trays will be handed out from 4pm to 6pm Friday night. Heads cook Meeting at 6 pm Friday. HEAD COOKS MUST ATTEND
   a. 1/2 chicken Fully jointed split chicken (with breast, wing, thigh, and drumstick)
   b. Pork SPARE Ribs 8 individual ribs (bone in – St Louis cut acceptable)
   c. Brisket 8 full slices (approx. 1/4” – 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. Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces and/or liquids cannot be added. NO PUDDLING IN BOTTOM OF TRAY.

7. 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. Please put all trash in dumpster provided after the event before you leave the event.

8. Excessive use of alcoholic beverages may be grounds for disqualifications. Alcoholic beverage rules must be followed (example: poured into cups). Under no circumstances are alcoholic beverages to be distributed to the general public by contestants. No food sales or samples to be given to the general public.
9. No extra vehicles shall be allowed in the pit area once pit is setup. Motorhome is considered as one (1) vehicle.

10. No 4 wheelers or golf carts in cook-off area except by the cook-off promoter.

11. IBCA judging rules will apply.

12. Promoter and cook-off officials will not be held responsible for accidents, theft, or any mishaps.

13. No skateboards, skates, in-line skates, bicycles or golf carts allowed.

14. No electricity available – bring your own generators.

15. Spaces are approximately 30X30.

16. Absolutely No firearms or explosives will be allowed.

17. Amplification should be used in moderation during the entire cook-off, and must be turned off from midnight Friday until 8:00 am Saturday. You will be given a warning and are subject to disqualification on second complaint.

18. Check in time begins Thursday after 6:00 pm. Due to the size of our event and the safety of pedestrians. ALL COOKS MUST BE CHECKED IN BY 6:00 AM SATURDAY. Meat will be inspected before you may began seasoning.


20. The BUDA LIONS and IBCA reserves the right to make additional regulations as situations warrant. Decisions of the Committee and Judges are FINAL.

21. $5000 PAYBACK. PAYING 10 PLACES PLUS TROPHY EACH MEAT CATEGORY.

1st $400, 2nd $325, 3rd $225, 4th $125, 5th $100, 6th $75, 7th $75, 8th $75 9th $75, 10th $75 each category. MASTERCOOK $250, RESERVE MASTERCOOK $100. BEANS IS PAYING 1st PLACE, 2nd PLACE, 3rd PLACE (50% payback).

22. CALCUTTA IS OPTIONAL. Monies will be collected. The promoter will take 20%. Money will be paid to the top 3 winners in each meat category. You must of entered Calcutta to be eligible for added monies.

23. TURN IN TIMES: BEANS 11AM, CHICKEN 12:00, SPARE RIB 1:30PM, BRISKET 3PM

24. Upon arrival you may pick a cooking spot. You must put an item in your spot and anyone cooking next to you. You will not be allowed to just pick a spot and leave without something to mark it as yours.

25. **Location:** Buda City Park 204 San Antonio St. Buda, Tx.78610