

Birdshot and BBQ

1st. Annual Sporting Clay Shoot and
Bar-B-Que Cook Off

August 11, 2017

SPONSORED BY



Supplying pipe, valves and fittings to the energy industry since 1988.



BENEFITTING

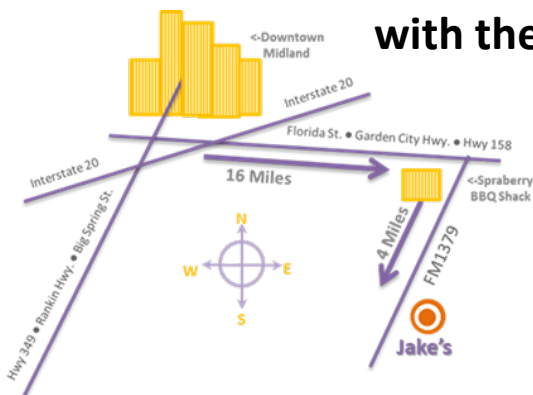


BrothersKeepers

Healing Veterans and First Responders, one family at a time...

When those who serve our country and our community get hurt, the whole family suffers:

BrothersKeepers was founded in 2012 to show our gratitude for those who serve by providing once-in-a-lifetime experiential retreats and ongoing fellowship to injured veterans and first responders together with their families.



JAKE'S

13301 FM 1379
Midland, TX 79706
Phone: 432-570-0290
Fax: 432-570-0304
For Directions & More Info:
www.jakesclays.com
info@jakesclays.com

Payment Information

Shooter Information:

Shooter(s): 6 Man Team

_____ X \$200(ea) = _____

Carts:

_____ X \$50(ea) = _____

Carts seat 2 people. Carts only available to pre-registrants who request carts by submitting this form or calling Jake's (432-570-0290).

Team Captain:

Company Name:

Contact Number:

Payment Information:

- Check Enclosed
- Pay Day of With Credit Card

Make checks payable to:
BrothersKeepers
Contact Renee' at
409-277-9887

Renee.Hileman@mavint.com

Sponsorship:

Platinum

\$10,000

Includes three 6 man teams and carts.
Advertising day of event

Gold

\$5,000

Includes two 6 man teams and carts.
Advertising day of event.

Silver

\$3,000

Includes one 6 man team and carts.
Advertising day of event

Bronze

\$2,000

Advertising day of event

1 in 10 shooters wins a gun!

Each BBQ Team Captain

draws for a gun!

Must be present to win.

Drawing to be held at lunch!

"Winner Takes All" BBQ Cook Off! \$200 per Team

Breakfast provided by: *Tulsa Inspection and Cyclone*

Lunch is from 11:30 a.m. to 1:00 p.m.

Morning rotation only beginning at 9:00 a.m.

BBQ Cook Off Rules and Registration

Limited to 20 teams!

Team Captain:

Company Name:

Contact Number:

Meats: Chicken and Ribs

Mandatory Team Captain Meeting

To be held at 7:00 A.M. with Renee'.

Cook Off rules are attached below.

For event information contact Renee' at

Cell# 409-277-9887, or

email her at renee.hileman@mavint.com.

COOK OFF RULES

- 1. COOKED ON SITE – All meats will be cooked on-site. The preparation and completion (excluding pretrimming) of any and all meats in competition is within the confines of the cook-off site and during the time limits designated by the Head Judge. Competition meat will be subject to inspection at cook-offs by the Head Judge or representative.
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- 2. Pre-Trimming – Competition meat may be removed from the store packaging and pre-trimmed unless there is a health department rule requiring that all meat must be in store packaging when meat is inspected. If this is an issue, it must be made clear on the cook-off flyer so that all cooks attending an event know about this ahead of time.
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- 3. SANITATION – Cooks are to prepare and cook in as sanitary manner as is possible. Cooking conditions are subject to inspection by the Head Judge. Infractions identified by the judging committee shall be immediately corrected or the cook will be subject to disqualification.
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- 4. ENTRIES PER PIT – Only one entry (one chief cook) will cook on a given pit. It will be the responsibility of the Head Judge to monitor entries. Notwithstanding, multiple entries in the same category by the same cook or from the same pit, or multiple entries from the same piece of meat shall not be allowed. Pit should be of a permanent design that contains separate individual cooking chambers and heat sources. (no sharing of heat sources).
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- 5. BBQ PITS – Any commercial or homemade, trailered or untrailered, pit or smoker normally used for competitive barbeque. A BBQ Pit may include gas or electricity for starting the combustion of wood or wood products but NOT to complete cooking (NO PELLET COOKERS). Pit should be of a permanent design that contains separate individual cooking chambers and heat sources. (no sharing of heat sources) The use of heat lamps, proofing cabinets or any other electrical heating or holding device is prohibited. BYC (Backyard Cooker) – any cooking device by design or nature that is inherently portable and by design is intended for recreational cooking.
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- 6. CATEGORIES – Pork Spare Ribs (St Louis Cut), Chicken either – one half (1/2) fully jointed chicken with skin on that includes a breast, wing with tip (visible not tucked under) or 6 thighs with skin, or 6 drumsticks with skin. (No Cornish Game Hens).
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- 7. DOUBLE NUMBER SYSTEM – The double number system be will used. This system assures a fair competition. Two tickets bearing the same number be utilized, one firmly attached to the top of the judging tray in a manner which hides the number and the other ticket easily removed by the Head Cook for retention after signing the Head Cook's name in front of the Head Judge or representative. Winning numbers will not be revealed until time to announce each place in each category. At that time the secret numbers, attached to the lid of the tray, will be removed and announced. Only lids with tickets will be taken to the awards ceremony with final table numbers.
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- 8. JUDGING TRAYS – Styrofoam tray with hinged lid and without dividers, which is approximately 9 inches square on the bottom half. (i.e. Dart 95HT1 or GenPak 200 or Gen Pak 270 for 1 chicken halves) A single sheet of aluminum foil will be supplied for each tray (i.e. Reynolds 710 foil sheets 9"x10"). All judging containers shall be clean and free of any markings. Marked containers may be disqualified at the Head Judge's discretion. Cooks are responsible for insuring that the containers they receive remain clean and undamaged.

- 9. JUDGING TRAY CONTENTS – Promoter and/or Head Judge advise all cooks of the exact quantities and cuts of meat that will be placed in the judging trays. This will be accomplished at the Cook's meeting. The Head Judge or designated representative will inspect all trays at the time of turn-in in order to assure compliance with the turn-in criteria. All garnishes and condiments are prohibited. Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces and/or liquids may not be added once put into tray. NO PUDDLING IN BOTTOM OF TRAY. All Each turn in tray will consist of the following at all events:

Pork Spare Ribs nine (7) individual cut ribs (bone in) (St. Louis Cut) Ribs must be placed in the tray TOP side up lying parallel to the hinge. Chicken One (1) separate 1/2 fully jointed chicken (to include breast, wing with tip (visible not tucked under) SKIN ON, 6 thighs with SKIN ON or 6 drumsticks with SKIN ON.

10. TURN-IN TIMES – Once this time is set and/or announced at the Head Cooks meeting no change will be made. A turn-in window of ten (10) minutes before and after the set turn-in time will be recognized. Judging trays received after that time will not be accepted for judging. Ten minutes and one second is considered after the set turn-in time.

11. TERMS FOR DISQUALIFICATION – After the tray has been turned in, any tray found to be in violation of the rules will be disqualified at the discretion of the Head Judge. Disqualified tray numbers will be called out immediately following the category announcements.

12. JUDGES – Must be 18 years of age or older to judge. There will be a minimum of five (5) judges per table before the initial judging. Subsequent levels of judging should utilize a minimum of seven (5) and a maximum of nine (7) judges per table HEAD COOKS are prohibited to participate as judges. NO SMOKING IN THE JUDGING AREA.

13. JUDGING QUANTITY – Judges will assign a score from 1 to 10 for each tray. A maximum of twenty (20) trays or containers should be assigned to each judging table with the exception of the final table with a maximum of 24 trays or containers. Judges should not be required to sample and judge in excess of this number during any event. It is recommended that a predetermined number of top results from each preliminary judging table be sent on to the subsequent levels of judging.

14. ANNOUNCING WINNERS – The format for announcing top categories will be as follows: Chicken, Pork Spare Ribs. Trophy's will be given out for 1st, 2nd and 3rd place in each category.

15. PRIZE MONEY – GRAND CHAMPION WINNER TAKES ALL !!!!