1st Annual Javelina Ag Alumni & Student Cook-off  
September 18, 2010  
Javelina Football Stadium

**Entry Fee:** $100.00 for alumni teams

$50.00 for student teams

**Make checks payable to:** Texas A&M University-Kingsville. In the memo section specify 1st Annual Javelina Ag Alumni & Student Cook-off

**Entry deadline is:** Friday, September 10. Open to the first 40 teams.

**For more information please contact:** Veronica Garcia or Dr. Kuvlesky at (361) 593-3712 or visit us in the dean’s office located in the support services building. Information can also be obtained at www.facebook.com/TAMUKAGRICULTURE

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**Registration Form**

**Team Name:** ______________________________________________________________________

**Address:** __________________________ City: __________________ Zip: __________

**Phone #:** __________________________ Email: __________________

**Team Members:** (no more than four per team)

**Captain:** __________________________ Graduation Year: __________

**Team Member #1:** _______________ K Number: __________ Graduation Year: __________

**Team Member #2:** _______________ K Number: __________ Graduation Year: __________

**Team Member #3:** _______________ K Number: __________ Graduation Year: __________

**Team Member #4:** _______________ K Number: __________ Graduation Year: __________

*(K number only applicable to student teams)*

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**Entries:**

Brisket _______ Pork Ribs_________
Chicken_______ Cook’s Choice _______
OFFICIAL RULES AND REGULATIONS

1. **CHECK IN**- Teams may check in and set up between 6:00 p.m. and 9:00 p.m., September 17, 2010 in the parking lot at the corner of Armstrong and Corral Street. Each team will be pre-assigned to an area by the cook-off committee. Electricity will not be available. Due to limited space, vehicles will park in a designated area.

2. **ENTIRES PER PIT**- Each team will select a team captain. The team captain is responsible for making sure that all team members cook in a sanitary manner. **COOKING CONDITIONS ARE SUBJECT TO INSPECTION BY THE COOK-OFF COMMITTEE. Student teams**- If you list a parent or non-student as a team member you will be required to pay the $100.00 fee.

3. **BBQ PITS**- Any cooking device by design or nature that is inherently portable and by design that is intended for recreational cooking will be allowed. **Open Fires**- In the interest of safety, no open fires will be allowed. Only wood, wood pellets and charcoal will be permitted.

4. **COOKING**- Each team is responsible for providing their own meat, utensils, spices, etc. All meats will be cooked on-site with no pre-marinating, pre-soaking, or pre-spicing prior to the official start of competition. Meat is subject to inspection and will be prepared from scratch within the time constraints of the cook-off.

6. **COOK’S CHOICE**- You may select any type or style of appetizer. Teams must provide their own products. Amount: If appetizers are comparable to jalapeño poppers a minimum of one dozen must be provided.

7. **JUDGING TRAYS**- A Styrofoam tray with a hinged lid, without dividers will be provided by the cook-off committee. A single sheet of aluminum foil will be supplied with each tray. Judging trays are required to be clean and free of markings. Cook-off chairmen will inspect trays at the time of turn-in to assure compliance with the criteria. **All garnishes and condiments are prohibited.**

8. **JUDGING TRAY CONTENTS**- Meats may be cooked with sauces, but once cooking is complete, sauces or seasoning cannot be added before the meat is placed on the judging tray. Cooks will turn in seven (7) full slices of brisket, cooks will turn in seven (7) individual cut pork spare ribs (bone in). Chicken will be one-half, fully jointed piece to include breast, wing, thigh, and drumstick.

9. **TURN-IN TIME**- The team captain will deliver the judging tray to the cook-off committee for the following entries:
   - Cook’s Choice: 12:00 p.m.
   - Chicken: 1:30 p.m.
   - Ribs: 3:00 p.m.
   - Brisket: 4:30 p.m.
   **Failure to meet the time limit will result in disqualification for awards.**

10. **JUDGES**- Judges will evaluate the presentation of each team with the use of a scorecard. Once judges make their decision and it is recorded, it is final. In the event of a tie, judges will be given another scorecard to re-evaluate and score between the entries.

11. **CLEAN UP**- All teams must clean and remove all garbage from their cooking area. BBQ pits and any other cooking materials must be removed on the same day within one hour after the announcement of awards.
1ST ANNUAL JAVELINA
AG ALUMNI & STUDENT COOK-OFF
BARBEQUE COOKOFF
JUDGE’S SCORE SHEET

Tray Number __________

Directions: Score each category below using the following number score. 10=Excellent to 1=Bad

Appearance: __________________________
(over-cooked, raw, outer appearance)

Texture: __________________________
(tender, tough, edible)

Taste: __________________________
(seasoning, sauce, etc.)

Appeal: __________________________
(overall impression)

Total: __________________________

Judge's Initials ______________