



## 2018 ENTRY FORM & RULES

April 27-28, 2018  
Nacogdoches County Expo Center  
3805 NW Stallings Drive  
Nacogdoches, Texas



## ENTRY FORM

TEAM NAME: \_\_\_\_\_

CATEGORY: \_\_\_\_\_ Amatuer  
\_\_\_\_\_ Professional

HEAD COOK: \_\_\_\_\_

ADDRESS: \_\_\_\_\_  
\_\_\_\_\_

PHONE: \_\_\_\_\_

EMAIL: \_\_\_\_\_

COOK-OFF TEAM ENTRY FEE, 20x20 space, 5 cooks: \$100.00

Additional adjacent 20x20 \_\_\_\_\_ x 100.00 \_\_\_\_\_

Jackpot Beans (Optional): \_\_\_\_\_ x 10.00 \_\_\_\_\_

Additional Passes: \_\_\_\_\_ x 10.00 \_\_\_\_\_

RV Hook-ups with Water \_\_\_\_\_ x 50.00 \_\_\_\_\_

TOTAL \_\_\_\_\_

Make all payments payable to: Nacogdoches Area United Way or NAUW  
Mail Registration Form and Payment: PO Box 630772, Nacogdoches, TX 75963  
Or Drop off at Nacogdoches CVB: 200 E. Main St, Nacogdoches, TX 75961



## CONTEST RULES

1. MEAT REQUIREMENT FOR EACH TEAM:
  - a. 10 lbs beef
  - b. 10 lbs pork
  - c. 10 lbs chicken
  - d. additional may be prepared for the public as desired.
2. Some of the meat will be collected for judging; the rest is for sampling by the public.
3. TURN-IN TIMES AND SAMPLES REQUIRED (No garnish allowed):
  - a. 1:00 pm – CHICKEN – two half chickens fully jointed (including wing, breast, leg, and thigh)
  - b. 2:00 pm – PORK – seven spare ribs individual cut, bone-in
  - c. 3:00 pm – BEEF – seven full slices of brisket
  - d. 4:30 pm - AWARDS
4. JACKPOT BEANS Class: This will be dry beans only, cooked on-site. Meat may be added to beans, but no bigger in size than the size of a bean. Turn-in will follow BEEF turn-in. There is an extra cost of \$10 to enter this category and there will be a 100% payback of the pot to the winner.
5. SHOWMANSHIP: Dress up your team and cook-off area for the Showmanship award! The public will be allowed to vote based on

overall presentation and atmosphere each team presents, as far as welcoming the walk-up crowd during the cook-off while sampling is taking place.

6. CHIEF COOK MEETING: A required meeting of all Chief Cooks will be held Saturday morning at 8:00 am. This is mandatory!
7. COOKING MEATS: All meats must be cooked on-site, without pre-cooking, seasoning, or marinating. Meat will be presented for inspection and tagging at the check-in table after check-in. All garnishes and condiments are prohibited. Meats may be cooked with sauces, but when cooking is complete, sauces or seasonings may not be added.
8. BBQ PITS: Any commercial or homemade, trailered or non-trailered, pit or smoker normally used for competitive barbeque, may be used. Fires shall be of wood, wood pellets, or charcoal. A BBQ pit may include gas or electricity for starting the combustion of wood or wood products, but NOT to complete the cooking. No fires on the ground and/or dug pits are permitted. The use of electric spits, augers, and forced draft fans will be permitted.
9. CLEANLINESS: It is the responsibility of the BBQ team to see that their contest area is kept clean, and that the area is clean following the contest.
10. DECISIONS of the BBQ Committee and Judges are final.
11. ADDITIONAL RULES may be made by the BBQ Committee as the situation warrants.
12. CHECK IN: Teams may begin arriving on Thursday, April 26<sup>th</sup>, and Friday, April 27<sup>th</sup> between 12:00PM and 6:00PM.
13. MEAT CHECK IN: Teams may check in meat Friday, April 27<sup>th</sup> between 12:00PM and 6:00PM.
14. GATES are closed to the public each night at 6:00 PM.
15. CHECK OUT: Teams will be allowed to leave after the awards on Saturday, April 28<sup>th</sup>.

16. FIVE MEMBERS per team, including the Chief Cook and four assistants, are included in the team entry fee. Additional guests of the team will need to purchase entrance at \$10/person, either ahead of time with team registration or at the gate.
17. SECURITY will be provided.
18. The excessive use of alcoholic beverages shall be grounds for disqualification.
19. Under no circumstances are alcoholic beverages to be sold, or offered in any form to a minor, or the general public.
20. Any alcohol must be brought in when bringing your initial set-up on Friday. This is a TABC rule and will be strictly enforced.
21. No sale of BBQ is allowed in the cook team area. You must be a vendor also to sell food, in the vendor area.
22. If for any reason the Police or Sheriff's office has to be contacted for any member of your party, your whole team will be disqualified.
23. CONDUCT: The Chief Cook will be responsible for the conduct of his/her team and guests.
24. Regardless of Armband, we reserve the right to check id's of individuals at any time.
25. Over 21 armbands are to only be worn by over 21 individuals on the cook team. Please let us know if you need minor armbands instead.
26. If a minor is found with an over 21 arm band from your cook team, this will lead to immediate disqualification and possible ban from future Do Dat BBQ's for your entire team.
27. Failure to comply with any rule can lead to disqualification.
28. Completion of this form signifies that you have read, understand and agree to all rules.

## PRIZES:

Poultry: 1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup> Place trophies

Pork: 1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup> Place trophies

Beef: 1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup> Place trophies

Jackpot Beans: One winner of “the pot” of entry fees

Showmanship: 1<sup>st</sup> Place trophy

## EVENT SCHEDULE:

Thursday, April 26, 2018

12:00 – 6:00 Teams can arrive onsite and setup rv's and areas

Friday, April 27, 2018

12:00 – 6:00 Check-in cook teams; overnight reserve deputy on hand

Saturday, April 28, 2018 DO DAT DAY!

8:00 am Cooks' meeting

1:00 – 4:00 Judging of BBQ

10:00 am Gates open

5:00 Awards

12:00 pm Beer open

6:00 Gates close; clean-up

QUESTIONS? Please contact:

Do Dat Chairman, Richard Shade – 9366156809

Do Dat Co-Chair, Ronnie Henson – 9365549377

Email – [dodat@unitedwaynac.com](mailto:dodat@unitedwaynac.com)