



# 13th Annual API Louisiana Oilman’s Team Roping & Cookoff

Coushatta Casino – Kinder, Louisiana

March 27 &28, 2020

## Pork Jambalaya / BBQ Chicken / Baby Back Ribs - Team Information

Name: \_\_\_\_\_

Company: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Chief Cook: \_\_\_\_\_ Phone: \_\_\_\_\_

Chief Cook Email \_\_\_\_\_

**\$100 per Category – All entry fees will go towards the Prize Line**

**Paying 3 places with added money from API Chapter Per Category**

**\$50 per Category Cooks Pool, We will not be having a Cooks Calcutta.**

- *Jambalaya*                 \$\_\_\_\_\_
- *BBQ Chicken*             \$\_\_\_\_\_
- *Baby Back Ribs*           \$\_\_\_\_\_
- *Cooks Pool*                 \$\_\_\_\_\_
- **TOTAL**                     \$\_\_\_\_\_

### Cash, Check or Credit Cards are accepted

**PLEASE MAKE CHECKS PAYABLE TO: API Acadiana Chapter**

**VISA AND MASTER CARD ACCEPTED - Credit Card Authorization Form**

Name on Credit Card: \_\_\_\_\_

Credit Card Type: \_\_\_\_\_

Account Number: \_\_\_\_\_

Expiration Date: \_\_\_\_\_

### **MAIL FORM & PAYMENT TO:**

**Larry Miller**

**4586 Hwy 399**

**Pitkin, LA 70656**

Block of Chalet's have been reserved on a first CALL Basis at the Coushatta Casino, Kinder LA (800) 584 7263 ASK for API Room Rates

Contact Information:

Brady Meaux 337-257-3644

[BRADY.MEAUX@NOV.COM](mailto:BRADY.MEAUX@NOV.COM)

# 13<sup>th</sup> API Louisiana Team Roping & Cookoff

**Pork Jambalaya / BBQ Chicken / Baby Back Ribs Cookoff**  
**Saturday, March 28, 2019**  
**Coushatta Casino Pavilion in Kinder, Louisiana**

1. Teams can check in on Friday, the 27<sup>th</sup>, 2020, beginning at 8:00 A.M. Before setting up, make sure you have checked in with a committee member. Please contact Brady Meaux 337-257-3644.
2. Entry forms must name the chief cook and his/her contact information.
3. **Categories judged: Pork Jambalaya / BBQ Chicken / Baby Back Ribs.**  
**\*\*\*Cash Pot Bloody Mary Contest on Saturday Morning \$20.00\*\*\***
4. A chief cook's meeting will be held Saturday morning at 8:00 a.m. Chief cooks will be given judging trays during this meeting. Turn in time will be at 11:00/12:00/1:00 on Saturday, with the judging to take place immediately. Awards will be given after the judging of all categories is complete.
5. The chief cook of each team will be held responsible for the conduct of its members and any persons who are or have been in his/her space.
6. Contest committee members reserve the right to make additional regulations as the situation warrants. Decision of the committee and judges will be final.
7. The entry fee for the cook-off is \$100.00 per category. Each team is required to have three (3) cooks; all food will be judged individually. All food must be cooked at the event (**NO CHICKEN OR RIBS PRE-SEASONING ALLOWED**). Please turn in your entry forms by **March 15<sup>th</sup>, 2020** so that we can make final arrangements.
8. Teams may start cooking after 5:00 p.m. on Friday. Chicken / Ribs for BBQ **MUST** be inspected before preparation for cooking is done.
9. We are asking that each team prepare food for approximately 30 people on Saturday (only one category required). Contestant must also provide bowls, plates and eating utensils.
10. We ask that contestants dispense of their garbage in the proper areas provided at the Pavilion.
11. Contestants must supply all equipment and supplies for cooking. Any additional supplies such as extension cords, converters, and generators must be provided by the contestants. All fires and ashes must be in containers, not on the asphalt.

**Money awarded for up to 3 places based on entries (1<sup>st</sup>. 2<sup>nd</sup> .3<sup>rd</sup>). All entry fees will go back to the cooks as part of prize line. The API will be adding money to prize winnings.**

**Only the teams that enter the Cooks Winnings Pool will be eligible for Pool Winnings**

MEAT	AMOUNT	TURN IN TIME
Jambalaya	1 Bowl	11:00 A.M.
Chicken	1/2 Chicken	12:00 A.M.
Baby Back Ribs	5 Ribs	1:00 P.M.

If any questions, please contact:  
Brady Meaux 337-257-3644  
[BRADY.MEAUX@NOV.COM](mailto:BRADY.MEAUX@NOV.COM)