

Rules

6th Annual Medina Lake Barbeque Cook-off

May 13th & 14th, 2011

To be held at Thousand Trails RV Resort on the beautiful shores of Medina Lake
Sanctioned by: **Lone Star Barbecue Society**

All profits will be donated to the Medina Lake Volunteer Fire Department

Entry Fee: \$85.00 (includes the 3 meat categories)

Categories: Beef Brisket - ½ Chicken - Pork Spare Ribs (no baby back or country style)
Chef's Choice - \$10.00 entry fee (optional)
Jackpot Pinto Beans - \$10.00 entry fee (optional)

Awards: A cash prize award and trophy will be awarded to **1st Place - \$400.00, 2nd Place - \$200.00** and **3rd Place - \$100.00** in each meat category. Certificates will be awarded to **4th – 10th Place**. Chef's Choice and Jackpot Beans will each receive ½ of the pot and 1st Place trophy. Certificates will be awarded to **2nd – 10th place**. A Showmanship award will be given to the booth that shows the most creativity and flair.

Set-up: Begins Friday – May 13th at 10:00 am – at the Thousand Trails RV Resort.
Thousand Trails has reserved Section “C” for the cook-off.
Allan and I will be there by 10:00 am to help you select your spot.

Booth/Site Area: Thousand Trails will be charging \$20.00 per night for an RV spot.

(if you leave the cook-off anytime after the awards Saturday evening you will be charged for one night (friday night) - \$20.00. If you stay until Sunday you will be charged for 2 nights - \$40.00)

Your site selection is on a first come first serve basis. Site selection begins Friday morning May 13th at 10:00 am. All sites come with 30 amp electricity, water and a picnic table.

Entry passes will be sent to you prior to the cook-off to allow your team to arrive at different times.

Each team must supply all their own equipment – booth, canopies, tables, chairs, etc.
Equipment must not exceed the boundaries of the assigned space.

Each team must keep their cook-off site clean and return it to its original condition before you leave the cook-off. Dumpsters are provided – please bring your own trash bags. Please do not dump coals, ashes or grease on the ground, properly extinguish and place in the provided dumpsters.

General Guidelines:

- Barbeque Cook-off will be held rain or shine.
- Golf carts are allowed.
- Pets are allowed – must be on a leash at all times. Owner must clean up after pet.
- We encourage a family, friendly atmosphere. The Head Cook will be held responsible for the conduct of his team.
- Thousand Trails park rules will apply.
- Barbeque Cook-off will be open to the public but Thousand Trails will charge \$5.00 per vehicle for entry into the park.

Cooking/Judging:

This contest is a Lone Star Barbecue Society (LSBS) Sanctioned Event.

LSBS Rules and Guidelines will be followed. www.lonestarbarbecue.com

- Meats are subject to inspection by a BBQ Committee member. You will receive a stamped card which you must present at the Cooks Meeting to receive your judging trays. All meat must be clean and dry. Pre-cooked, seasoned or marinated meat is not allowed. All preparation must be done on the grounds after the meat is inspected.
- All cooks must attend the Cooks Meeting on Saturday morning at 9:00 am.
You will be issued the judging trays with double numbered tickets used in the judging process. This ticket must be presented to receive your award at the awards ceremony on Saturday – May 14th at 5:00 pm. Specifics of meat judging, turn in times, thickness of slices and quantity to turn in will be discussed at the Cooks Meeting.
- All meats and beans must be cooked on site. All cooking and preparation may begin immediately after inspection.
- Teams are to prepare and cook in as sanitary manner as possible. Cooking conditions are subject to inspection by BBQ Committee Members. Unsanitary conditions are cause for team disqualification.
- Teams may use any type of barbeque pit or smoker they choose. However, open fires, ground pits, or gas grills are not allowed. All meats must be cooked over a wood or wood product fire – except for beans.
- LSBS requires that the secret, double number system be used for judging. Judges will base their opinions on taste, tenderness, aroma and appearance. All samples submitted to the judges must be free of garnishments or sauces. Meats may be cooked with sauces, but must not be added to the judges tray. Garnishing is cause for team disqualification.
- Teams will be responsible for delivering their entry to the Judging Area – which will be revealed at the Cooks Meeting. Judging trays must be free of damage or any markings. Markings are cause for team disqualification.
- The Award Ceremony will be Saturday evening at 5:00 pm at the Judging Area.
Teams must present their ticket to collect their award.
- Decisions of the Barbeque Committee and Judges are final.
- Barbeque Committee Members may make additional rules as the situation warrants.

Additional Events on Saturday – May 14th

Prize drawing

Washer Tournament – entry fee \$15.00 per team – cash prize

Brisket, beans and soda will be available for purchase

Visit our website at:

www.medinalakebarbecuecookoff.com