

# 22th Annual Texas Lineman's Rodeo, 13th BBQ Cook-off

## Rules and Regulations

### Requirements:

- ) Teams must be associated with the electric utility industry to participate.
- ) They must be employed by the company they are representing.
- ) Anyone that is loud, obnoxious or intoxicated will be asked to leave.
- ) Each team cooking brisket should cook a minimum of 2 briskets.
- ) Each team cooking ribs should cook a minimum of 5 slabs. St. Louis style ribs.
- ) Each team will supply a minimum of 5 rings of sausage. (not to be judged, donation for Awards Ceremony meal.)
- ) Contestants must supply all needed equipment and supplies.
- ) Each team must have a head cook that will turn in the entries to the judging location.
- ) All the meat that is entered in the cook-off will be used to feed the crowd on Saturday July 21st before the Awards Ceremony.
- ) One pit is required per team.
- ) **ATV/UTV transportation is not allowed on Nolte Island. (See Information Packet for more details).**

### Set-up:

- ) You may start setting up on Thursday, July 19<sup>th</sup> (no arrival for setup after 5:00 p.m. on Thursday).
- ) Brisket and ribs will be inspected on Friday, July 20<sup>th</sup> between 2:00 p.m. and 5:00 p.m.
- ) There will be a Head Cooks meeting at 9:00 a.m. Saturday, July 21<sup>st</sup>. Meat trays will be handed out at that time. (**Mandatory ALL Head Cooks must attend!**)

### Booth/Site area:

- ) **Promotion of products will not be allowed in the BBQ area.** *This is reserved for the vendors in the vendor area. Any team doing so will be asked not to return next year and will be immediately disqualified!*
- ) NO GLASS BOTTLES WILL BE PERMITTED.
- ) NO CAMPING IN THE BBQ AREA.
- ) Generators will be allowed in the BBQ area only! Generators cannot exceed 70dB.
- ) Each team should elect a Head cook that will be responsible for that team.
- ) Each team must supply their own canopy, tables, chairs etc. Teams will set up in the **designated cook-off area.**
- ) **Each team shall be required to have their team name displayed in their pit area.**
- ) There will not be any personal vehicles allowed in the cook-off area. We need to keep the dust down to a minimum.

- ) Each team must keep their cook site clean and return it to its original condition by the end of the day. Trash containers will be provided. Please bring trash bags.
- ) Teams may decorate the sites with signs, banners, etc.
- ) **Do not get out of hand with the amount of space that you take up... You may be asked to downsize your area!!!**
- ) **DO NOT dump ashes, coals or grease on the ground.**
- ) **If these are found in your area at the conclusion of the competition you will not be allowed to return to compete again for the following year!!!!!!!!!!!!!!!**
- ) All teams will have at least two 5-lb. fire extinguishers available and within 10 feet of the fire pit.

### General Guidelines for Cooking Meats:

- ) All meat brought to the site will be RAW. No pre-marinating, pre-soaking, or pre-seasoning will be allowed.
- ) Meats may be cooked with sauces and seasoning, but once cooking is complete, sauce cannot be added.
- ) Cooks are to prepare and cook in as sanitary manner as possible. Cooking conditions are subject to inspection by judges. Unsanitary conditions are cause for team disqualification.
- ) Teams may use any type of barbeque pit or smoker they choose. However, propane grills, open fires and ground pits **will not** be allowed.

### General Guidelines for Dutch Oven Dessert

- ) Only one dessert per team.
- ) There will be no pre-mixing or pre-chopping before starting desserts.
- ) All entries MUST be cooked at the contest and may not be cooked before the Dutch Oven is tagged.
- ) The oven must be cooked inside the smoker or firebox.
- ) Each team must use the sample container provided: no other containers will be accepted.
- ) The container must not be marked in any way.
- ) Unlike the meat contest, the dessert may be arranged, decorated or garnished as the teams sees fit for judging and scoring. While presentation is not judged or scored, the entry should make the judges want to eat it.
- ) Your final product will be turned in on a 13x9 foil pan provided to you.
- ) Judging time is TBD at the Chief Judges meeting on Saturday morning at 9:00.

## Judging:

- ) All trays are inspected by the Head Judge. A total blind judging system is used to ensure anonymity of the cooks.
- ) All judges will meet 15 minutes before turn in time for their category which is listed below:
- ) All ribs will be turned into the judges by **12:30 p.m.**
- ) All brisket will be turned into the judges by **2:00 p.m.**  
(They will allow a 20-min. window for meat.)
- ) Brisket should be presented to the judges in the 9x9 inch pre-lined container that is provided.
- ) Brisket should be delivered to the judges with seven consecutive slices from one brisket. Each slice should be 1/4 to 3/8 inch thick (about the thickness of a #2 pencil).
- ) Upon delivery to the judges, the **brisket will not be covered** with garnish or sauce.
- ) **St. Louis style ribs:** seven full ribs cut apart. (No baby backs, loin back or country style ribs.)
- ) The meat will be judged by the following criteria: Aroma, Color, Texture, Taste, and Overall/Total Impression.
- ) Meat will be judged on its own merit and not compared to any other meat. After each team has turned in their meat for judging, they should begin cutting their remaining briskets and ribs for the dinner that will begin at 4:30 p.m. **Each team shall bring their own containers for the meat they will turn in for the Awards Banquet!**
- ) All team participants need to be on the registration form.
- ) **Make sure that you sign and return the Fire Safety and Control Plan.**
- ) **This plan has been reviewed by the Seguin Fire Marshall for 2018.**
- ) **IMPORTANT INFORMATION!!!!!!!!!!!!!!!!!!!!**
- ) **All personnel participating must fill out Volunteer and Liability Release forms and turn in with your registration. No Exceptions!**

## AWARDS

- ) Trophies will be awarded for 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> place in the two categories (brisket and ribs).
- ) Dutch Oven Dessert
- ) There will also be an overall WINNER!
- ) Dutch Oven Dessert will not be factored into determining the overall winner.

We encourage Teams to become a vendor, sponsor or participate in the TLRA Rodeo.

Questions? Contact  
Greg Wolf  
979-540-7160  
[greg.wolf@bluebonnet.coop](mailto:greg.wolf@bluebonnet.coop)

**Thank you for your support!**

**Have Fun!!**