

23rd Annual Texas Lineman's Rodeo, 14th 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.**
- **Entry Fee is \$250.00 per Team.**
- Anyone that is loud, obnoxious or intoxicated will be asked to leave.
- Each team cooking brisket should cook a minimum of **1 brisket**.
- Each team cooking ribs should cook a minimum of **1 slab St. Louis style ribs**.
- Each team cooking chicken should cook a minimum of **1 Chicken**.
- 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.
- One pit is required per team.
- **No ATV vehicles are allowed anywhere on the rodeo grounds unless they have a TLRA placard on them!**

Set-up:

- **You may start setting up on Thursday, July 18th. (no arrival for setup after 5:00 p.m. on Thursday)**
- **Brisket, ribs and chicken will be inspected on Friday, July 19th between 2:00 p.m. and 5:00 p.m.**
- **There will be a Head Cooks meeting at 9:00 a.m. on Saturday July 20th. Meat trays will be handed out at that time. (It is mandatory that all Head Cooks attend the Head Cooks meeting!)**

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 after the competition you will not be allowed to return to compete again the following year!!!!!!!!!!!!!!!**
- All teams will have at least two 5-lb. fire extinguishers available.

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 the most 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.

Judging:

- All trays are inspected by the Head Judge. A total blind judging system is used to insure anonymity of the cooks.
- **All judges will meet 15 minutes before turn-in-time for their category which is listed below:**
- All chicken will be turned in to the judges by **12:00 p.m.**
- All ribs will be turned in to the judges by **1:30 p.m.**
- All brisket will be turned in to the judges by **2:30 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.
- ½ Chicken should be presented to the judge in a 9x9 inch pre-lined container that is provided.
- 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.
- All team participants need to be listed 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 2019.**
- **IMPORTANT INFORMATION!!!!!!!!!!!!!!!**
- **All personnel participating must fill out a Volunteer form and Release of Liability form and turn in with your registration. No Exceptions!**

AWARDS

- **Trophies will be awarded for 1st, 2nd, and 3rd place in all three categories
Brisket, Ribs and Chicken
And one overall winner**

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

Questions? Contact
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Thank you for your support!

Have Fun!!