

SMOKING HOT

LANGFORD LAKE BBQ COOK-OFF

RULES

This is a non-sanctioned open event
Sponsored by
The Historic Red River County Chamber of Commerce
101 N. Locust
Clarksville, TX 75426
903-427-2645

- 1. A \$50.00 entry fee qualifies each team for any or all categories: Chicken, Pork Ribs, Pulled Pork and Brisket. \$10.00 entry fee for Beans to be judged-100% payback to winner.**
- 2. The chief cook is responsible for the conduct of the team. No more than six cooks per team are allowed.** Each team will be responsible for the clean up of their space.
- 3. Cooks meeting will be at 9:00 a.m. Saturday, May 18, 2024.** Sample containers will be given at this meeting.
- 4. The chief cook will have barbeque at the judging area on time ten (10) minutes before until ten (10) minutes after the appointed time. The appointed time for Chicken is 2:30 p.m., the appointed time for Pork Ribs is 3:00 p.m., the appointed time for Pulled Pork and Beans is 3:30 p.m. and the appointed time for Brisket is 4:00 p.m. on Saturday, May 18, 2024.** There shall be one-half of a Chicken and/or 7 Pork Ribs and/or a small half-container of Pulled Pork and/or 7 slices of Brisket in each container. One container of each category will be judged. All entries must be in containers supplied by officials. Any alterations of containers will disqualify contestant. **All barbeque entries will be judged on appearance, color, aroma, tenderness, taste and aftertaste.**
- 5. Fires must be of wood or wood substance.** No electric or gas grills. Propane is acceptable to cook beans or to start fires only. No open pits. Contestants must supply all needed equipment and supplies. Each team will be responsible for their team members and guests.
- 6. Competition meats cannot be seasoned marinated or on the fire before the official start time of 7:00 p.m., Friday, May 17, 2024.** Dry rubs or sauces cooked into the meat are acceptable. No pre-cooked, pre-boiled or pre-marinated meats.

All meat has to be packaged at inspection. Cooking (including seasoning or marinating) will not begin until the cook-off committee inspects the meat.

7. Contestants may begin setting up anytime during the day on Friday, May 17, 2024. No security for the pits will be provided. (Police drive through during the night.)

8. Contestants must provide their own tables, chairs and tents if so desired. Trash cans or dumpsters will be on site.

9. ALL beverages must be in a cup. **Absolutely no bottles.**

10. **All meat must be donated to Chamber of Commerce for sale at the Cook-Off starting at 5:00 pm Saturday, May 18, 2024.**

**RV hook-ups are available on a first call basis.
Call City Hall at 903-427-3834 to reserve a space.**

11. Cooks are to prepare and cook in as sanitary manner as possible. All cooking teams are required to have a designated refuge container in their individual cooking area. Cooking conditions are subject to inspection by judging committee. Please keep cook areas clear of trash and debris at all times. The use of surgical gloves while handling meats is highly recommended. Infractions identified by the judging committee will be immediately corrected or the cooking team will be subject to disqualification.

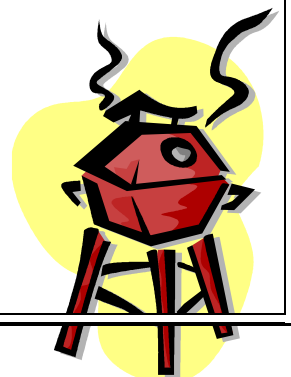
JUDGES - Judges for the BBQ Cook-Off will consist of a minimum three (3) impartial local citizens per division. Chief Cooks or anyone closely tied to a cooking team's members or sponsor are prohibited to participate as judges. Subsequent judges will be required for larger numbers of entries. Judges will be responsible for a single meat item. A final table will consist of (3) new judges.

Prizes awarded will be:

1st Place \$100.00 each category

2nd Place \$ 75.00 each category

3rd Place \$ 50.00 each category



MEAT AND COOKING OF MEAT

1. **Contestants must present at least 40 total pounds of meat (any combination of chicken, pork ribs, pulled pork or brisket) for inspection at check in. All meat must be inspected prior to being cooked.**
2. All meat is subject to inspection by contest committee at any time.
3. Sample Boxes cannot be altered, or in any way be identified (sauces, garnish, etc.). Sample will not be judged if this rule is broken.
4. **Judging of meat is based upon: appearance, color, aroma, tenderness, taste and aftertaste.**

CHICKEN

1. Chicken must be cooked outside and may be seasoned or marinated as soon as the cook-off committee checks the meat in.
2. At least one-half of a chicken should be placed in sample boxes.
3. Rules 1 through 4 for "Meat and Cooking of Meat" also apply for chicken.

PORK RIBS

1. Ribs must be cooked outside and may be seasoned or marinated as soon as the cook-off committee checks the meat in.
2. At least (7) pork ribs should be placed in the sample boxes.
3. Rules 1 through 4 for "Meat and Cooking of Meat" also apply for pork ribs.

PULLED PORK

1. Pulled Pork must be cooked outside and may be seasoned or marinated as soon as the cook-off committee checks the meat in.
2. Pulled Pork should be placed in sample boxes.
3. Rules 1 through 4 for "Meat and Cooking of Meat" also apply for pulled pork.

BRISKET

1. Briskets must be cooked outside and may be seasoned or marinated as soon as the cook-off committee checks the meat in.
2. At least (7) – 1/4” thick slices of brisket should be placed in sample boxes.
3. Rules 1 through 4 for “Meat and Cooking of Meat” also apply for brisket.

BEANS

1. Beans should not be seasoned before check-in. Beans may be seasoned and cooking may start as soon as the cook-off committee checks them in.
2. **Beans will be judged and the winner will receive 100% of all entry fees for Beans.**

ANY AMENDMENTS TO THESE RULES WILL BE PROVIDED TO TEAMS AT REGISTRATION

