

# 14th Annual Texas Lineman's Rodeo, 5th 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 meat should cook a minimum of **four** briskets
- Each team cooking beans should cook a minimum of **2lbs**.
- Contestants must supply all needed equipment and supplies.
- Each team must have a head cook that will turn in the meat and/or beans to the judging location.
- All of the meat and beans that are entered in the cook-off will be used to feed the crowd on Saturday July 17th before the Rodeo Winners Award Ceremony.

### Set-up:

- Check-in time will be **2:00-5:00pm** on Friday July 16<sup>th</sup>
- Meat and beans will be inspected on Friday July 16<sup>th</sup> @ **5:00pm**, meat trays and bean cups will be handed out at that time.
- There will be a Head Cooks meeting at **9:00am** Saturday July 17th  
**(Mandatory all Head Cooks must attend!)**

### Booth/Site area:

- NO GLASS BOTTLES WILL BE PERMITTED
- NO CAMPING IN THE BBQ AREA
- Generators will be allowed in the BBQ area only!
- 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 aloud 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.
- Please do not dump ashes, coals or grease on the ground.
- All teams will have a fire extinguisher available.

### General Guidelines for Cooking Meat:

- 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 Cooking Beans:

- Each team that enters the bean cook-off must make a minimum of 2 lbs of beans. Beans can be cooked with meat, spices, veggies, etc.
- All teams must start with **Dry Pinto Beans**
- During check-in on Friday beans must be dry with no seasonings, spices or meat. The beans must be cooked on site.
- Beans may be cooked using a contained propane fire off of the ground.

### Judging:

- All trays are inspected by the Head Judge. A total blind judging system is used to insure anonymity of the cooks.
- A judges meeting will be held at **3:00pm** July 17, 2008 (**Mandatory**)
- All beans will be turned into the judges by **3:30pm** and meat will be turned into the judges by **4:00pm** on July 17, 2008  
(They will allow a 20 min. window for meat)
- Meat should be presented to the judges in the 9x9 inch pre-lined container that is provided.
- Meat 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 judges the meat **will not** be covered with garnish or sauce.
- Teams entering the bean cook-off will be provided a cup for judging. For judging purposes the head cook should place 5-10 beans in the cup and take that to the judging table at the appropriate time. (There cannot be anything larger than a bean in the cup at the time of judging or the team will be disqualified.)
- The meat will be judged by the following criteria: Aroma, Color, Texture, Taste, and Overall/Total Impression.
- Meat and beans will be judged on their own merit and not compared to any other meat or bean.
- After each team has turned in their meat for judging they should begin cutting their remaining briskets for the dinner that will begin at 4:30pm.  
(pans for the sliced briskets will provided for each team)

### Awards:

- Trophies will be awarded for 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> place in both the BBQ and Bean categories.

Questions?? Contact

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Have Fun!