

16th Annual Texas Lineman's Rodeo, 6th 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 **4 briskets**
- Each team cooking beans should cook a minimum of **2 lbs.**
- Each team cooking chicken should cook a minimum of **2 whole chickens**
- 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 of the meat and beans that are entered in the cook-off will be used to feed the crowd on Saturday July 16th before the Rodeo Winners Award Ceremony.

Set-up:

- Check-in time will be **2:00-5:00pm** on Friday July 15th
- Brisket, chicken and beans will be inspected on Friday July 15th @ **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 16th
(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!
- 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 Brisket:

- All brisket brought to the site will be RAW. No pre-marinating, pre-soaking, or pre-seasoning will be allowed.
- Brisket 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 Chicken:

- All chicken brought to the site will be RAW. No pre-marinating, pre-soaking, or pre-seasoning will be allowed.
- Chicken may be cooked with sauce but it must be **COOKED ON** and not applied after it leaves the pit to be turned in.
- 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 16, 2011 (**Mandatory**)
- All beans will be turned into the judges by **3:30pm**
- All brisket and chicken will be turned into the judges by **4:00pm** on July 16, 2010 (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.
- Chicken will be one-half of a whole chick **not disjointed**, containing a breast portion, leg, thigh, wing and skin.
- Upon delivery to the judges **chicken must covered securely with a lid.**
- 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 1st, 2nd, and 3rd place in all three categories. (beans, brisket and chicken)
- There will also be an 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!!

Texas Lineman's Rodeo Association
2011 Texas Lineman's Rodeo and BBQ & Bean Cookoff

Fire Safety and Control Plan for GBRA Nolte Island Park

On June 3, 2011, the Guadalupe County Commissioners declared a burn ban in the county for all open flame burning due to the lack of rainfall over the past eight months. Because the GBRA Nolte Island Park is a local natural area, the TLRA has implemented the following rules for the Rodeo and BBQ and Bean Cookoff to ensure a safe weekend for all visitors.

Wood/Pellet Burning BBQ Pits

- 1) All fires have to be contained in a firebox, permanently attached to the BBQ pit.
- 2) Absolutely no open fires on the ground.
- 3) No commercial fire pits, fire rings or any open BBQ pits where the fire cannot be totally enclosed.
- 4) Fire screens and grates will not be considered as an enclosure for the pit.
- 5) At least two (2) - 5# fire extinguishers will be within 15 feet of each BBQ pit location.
- 6) At least one person shall attend to the BBQ pit at all times when a flame is present.
- 7) All fires will be thoroughly extinguished before any trailer pit leaves the Island.
- 8) No ashes or coals left on the Island.
- 9) No BBQ pits can be moved around the Island while a fire is burning in the firebox or belly of the pit.
- 10) Coals or Embers cannot be moved or relocated from the fire box to belly boxes on the BBQ pit(s) without at least Two Team members present and a fire extinguisher in hand.
- 11) Each BBQ pit will be required to have a piece of non-ignitable material (Concrete Blocks, Hardi-Plank, etc.) on the ground, under the fire box if the bottom of the firebox is less than 18" off of the ground.
The material must meet the dimensions of the attached example drawings.
- 12) Locate the water faucets near the BBQ area in case of emergency
- 13) **Absolutely No Fires will be allowed outside of the BBQ Area.**

Propane Cookers

- 1) Propane cookers can only be used with all shields and guards in place.
- 2) Propane burners must be at least 18" above the ground.
- 3) Propane bottles must have quick and easy access to shut off in an emergency.
- 4) Each propane cooker will have at least one (1) – 5# fire extinguisher within 15 feet.
- 5) At least one person shall attend to the cooker at all times when a flame is present.
- 6) Any cooker that has burners less than 18" above the ground must sit on a piece of non-ignitable material (Concrete Blocks, Hardi-Plank, Tin, etc.). The material must meet the dimensions of the attached example drawings.
- 7) Locate the water faucets near the BBQ area in case of emergency
- 8) **Absolutely No Fires will be allowed outside of the BBQ Area.**

A copy of these requirements will be given to the Team Captain upon entering the BBQ area. They are responsible to make sure the Team is educated and abide by the rules.

Any Team not following the safety rules may result in disqualification from the Cookoff.

I have read, understand and my Team will abide by the rules as set forth by the TLRA while we are on GBRA Nolte Island Park.

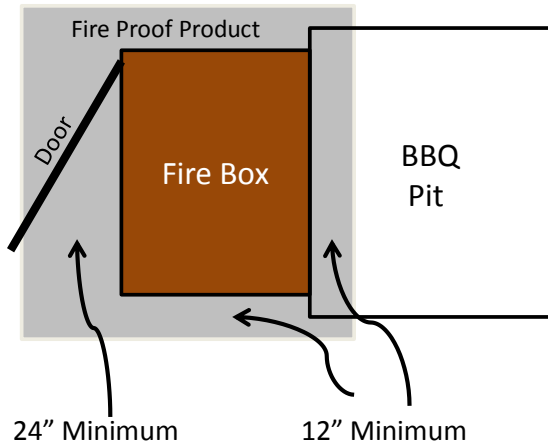
BBQ Team Captain

Utility Name

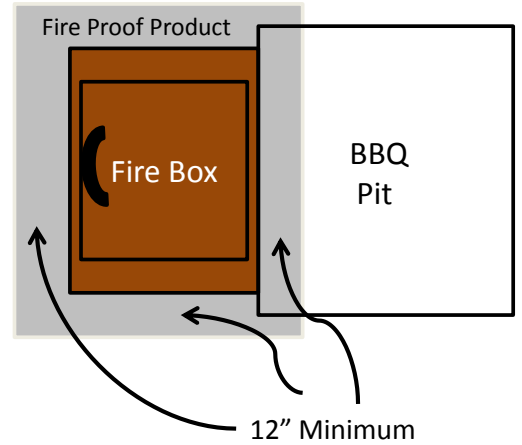
Date

Texas Lineman's Rodeo Association
2011 Texas Lineman's Rodeo and BBQ & Bean Cookoff
Fire Safety and Control Plan for GBRA Nolte Island Park
BBQ Fire Box and Propane Cooker Safety

Rear or Side Opening Fire Door

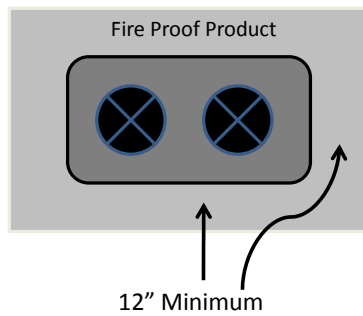


Top Opening Fire Door



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Multiple Propane Burners



Single Propane Burner

