

SMOKING HOT

LANGFORD LAKE BAR-B-Q

RULES

This is a non sanctioned open event

Sponsored by

The Historic Red River County Chamber of Commerce

101 N Locust St.

Clarksville, TX 75426

903 427 2645

1 A \$50.00 entry fee qualifies each team for all categories (Brisket, Pork Ribs, and Pulled Pork) with cash award for top 3 places in each category.

\$10.00 entry fee for Beans with 100% payback to People's Choice Winner.

2 The chief cook will be held 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 am Saturday the 21st of May. Sample containers will be given at this meeting.

4. The chief cook will have barbeque at the judging area on time 10(ten) minutes before until 10(ten) minutes after the appointed time. The appointed time for Pork Ribs is 3:00pm, the appointed time for Pulled Pork is 3:30pm, and the appointed time for Brisket is 4:00 pm Saturday the 21st of May. There shall be 7 ribs and/or 7 slices of Brisket in each container, and/or a small half-container of Pulled Pork. One container of each category will be judged. All entries must be in containers supplied by officials. Any alterations of containers will disqualify contestant. Barbeque will be judged on aroma, appearance, texture, taste.

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 or marinated before check-in, or on the fire before the official start time. The official start time is 7:00 p.m., Friday the 20th of May. 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 judges inspect the meat.

7. Contestants may begin setting up anytime during the day on Friday, May 20th. No security will be provided for pits. (Police will drive through during the night.)
8. Contestants must provide their own tables, chairs, and tents if so desired. There will be limited electricity provided and water will be available. Trash cans or dumpsters will be on site.
9. ALL Beverages must be in a non-glass cup. Absolutely no glass bottles.
10. ALL meat must be donated to Chamber of Commerce for sale at Cook-Off.
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.

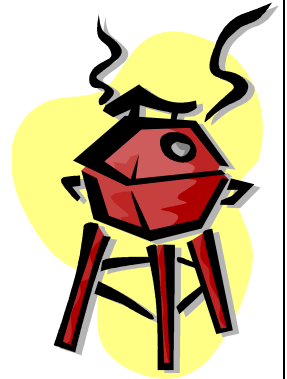
JUDGES – First round judges for the BBQ Cook-Off will consist of a minimum three (3) impartial local citizens per division. Head Cooks or anyone closely tied to a cooking team’s members or sponsor are prohibited to participate as judges. Subsequent judges will be required for larger numbers of entries.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

**A Limited number of RV hook-ups are available on a first call basis.
Call City hall at 903 427 3834 to reserve a space.**

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



BRISKET

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

PORK RIBS

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

BEANS

1. Beans should not be seasoned before check-in. Beans may be seasoned and cooking of beans may start as soon as cook-off committee checks them in.
2. Beans are a People's Choice Award and no other judging will take place.

**ANY AMENDMENTS TO THESE RULES WILL BE
PROVIDED
TO ALL ENTRANTS AT THE TIME THEY
REGISTER.**

