

# 1st Annual - The Best of Lamar County BBQ Cook-Off 2011

1. **PARTICIPATION** – Entry into the Best of Lamar County BBQ Cook-Off is reserved for Lamar County residents and/or employees of Lamar County businesses only. A cooking team will consist of a minimum one (1) person with a maximum of six (6) people. Each cooking team will assign a Head Cook or designate a team representative. **NO OUT OF COUNTY RESIDENTS** will be allowed to offer advice to cooking teams during the preparation/cooking process.

2. **Entry Fee** – The fee for entry into the Best of Lamar County BBQ Cook-Off is \$40 per team plus each team is required to cook thirty (30) lbs of meat chosen by the team. The thirty pounds of meat may consist of any combination of brisket, ribs, chicken, sausage or other smoked meats. A team's entry into each division of the cook-off may be pulled from these prepared meats. The entry fee for the bean division is \$10/team and winner takes all.

3. **ENTRIES PER PIT** – The Red River Valley Fair Association (hereafter referred to as RRVF) will recognize only one (1) entry into each meat category per cooking team and only one (1) cooking team per smoker/pit. It will be the responsibility of the RRVF to monitor entries. Multiple entries in the same category by the same cooking team and multiple entries from the same piece of meat **shall not** be allowed.

4. **COOKING MEATS** - All meats will be cooked on-site. All meats will be provided by each individual cooking team and **SHALL HAVE NO** marinades or seasonings of any kind added to the meat prior to official inspection. Inspections will be performed to assure that meat is not prepared prior to the official start of competition as defined by the RRVF.

5. **SANITATION** - 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 shall be immediately corrected or the cooking team will be subject to disqualification.

## 6. **BBQ PITS**

- **Pit** - Any commercial or homemade, trailered or untrailered, pit or smoker shall be allowed. Fires shall be of wood, wood pellets or charcoal. A BBQ Pit may include gas or electricity for starting the combustion of wood or wood products but is **NOT** allowed during the cooking process.
- **Back Yard Cooker** - Any cooking device by design or nature that is inherently portable and by design is intended for recreational cooking.
- **Open Fires** – The City of Paris does not allow open fires within the city limits. Therefore, due to safety issues the RRVF will not allow open pit fires on the RRVF grounds.
- **Accessories** - RRVF permits the use of forced draft fans. Electric spits are allowed for rotating meats during the cooking process. **Note: the RRVF has limited electricity. Cook teams will be responsible for providing their own source of electricity. (i.e.: generator)**

**Note: Propane cookers will be allowed for contest use only for the cooking of beans.**

7. **CATEGORIES** – The cook-off competition shall be limited to the following meat categories:

- **Beef Brisket**
- **Pork Ribs** – cooks choice of spare, baby backs or St. Louis style
- **Chicken** – limited to chicken halves (one chicken cut down the middle to include one half (1/2) breast, one (1) wing and one (1) leg quarter).
- **Beans** - Dry Pinto Beans cooked on site.

8. **DOUBLE NUMBER SYSTEM** – RRVF will utilize the double number system for all RRVF BBQ Cook-Offs. This system assures a fair competition. The system requires that two tickets bearing the same number be utilized, one firmly attached to the top of judging tray in a manner which hides the number and the other ticket easily removed by the cook for retention.

9. **JUDGING TRAYS** – RRVF will provide a turn-in tray constructed from styrofoam with hinged lid, without dividers and a single sheet of aluminum foil to be placed in the bottom of tray. All judging containers shall be clean and free of any markings.

Marked or damaged containers may be disqualified at the Head Judge's discretion. **Head Cooks/team representatives** are responsible for insuring that the containers they receive remain clean and undamaged. If a tray becomes damaged, the Head Cook or designated representative may bring the damaged tray to the attention of the Head Judge or other RRVF Representative for determining qualification.

10. **JUDGING TRAY CONTENTS** - Exact quantities and cuts of meats will be specified to be placed in the judging trays. This will be accomplished at the cook's meeting to be held prior to beginning of competition. The head cook or a designated representative for each cooking team must attend the cook's meeting. The head cook or a designated representative will be responsible for making sure the team's judging tray meets the criteria set for that day's competition. All garnishes and condiments are prohibited, as they do not reflect true quality of the cooked meats. Recommended amounts of meat are as follows but are subject to change:

- **Brisket** - Seven (7) full slices approximately 1/4 to 3/8 thick.
- **Pork Ribs** - Seven (7) individual cut ribs (bone-in).
- **Chicken** - One half (1/2) chicken fully jointed (to include wing, breast, leg, thigh).
- **Beans** - Judges prefer that only beans and a small amount of juice may be placed in the turn in cup. Anything other than beans will be disqualified.

11. **TURN-IN TIME** - Turn-in times for each category shall be pre-set. Once this time is set and/or announced no changes will be made. A turn-in window will open twenty (20) minutes before the set turn-in time. The use of a countdown timer will be utilized. The timer will be started at the beginning of turn in time and no more entries will be accepted when the timer stops. Judging trays received after the timer expires will not be accepted for judging. All entries will be official upon placement onto the turn-in table. In the event of any emergency the Head Judge has the authority to make a time change with proper notification to the cookers.

12. **JUDGES** – Judges for BBQ Cook-Offs sponsored by the RRVF 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.

14. **ANNOUNCING WINNERS** – The judge's decisions will be final. Winners will be announced at a predetermined time established by the RRVF. The top three (3) places will be announced for each category with the exception of beans.

15. **PRIZES** - Plaques and prize money will be awarded to the top three (3) places for each category except for beans. Beans will be a "Winner Take All" Jackpot. A Grand Champion trophy will be awarded to the team with the best overall placing in each meat division. In the event of a tie for Grand Champion, brisket will be the first tie breaker, followed by ribs, then chicken.

16. **THE PEOPLE'S CHOICE** – A trophy and prize money will be awarded to the team receiving the most tickets turned into that team's collection jar based on the peoples (public's) favorite BBQ/team. Each team is responsible for supplying its own ticket collection jar.

17. **ALCOHOL** – The use of alcoholic beverages will be limited to the team's cooking area only and **must** be consumed from a disposable cup. Please – **NO GLASS BOTTLES**.

18. **SIZE OF SETUP** – each team is responsible for its own setup. Each team will be given approximately 40 x 50 feet of space to contain its own contest equipment. Each team is limited to one (1) trailer not to exceed twenty (20) feet of bed length and one (1) automobile (car or pickup). The use of tents, awnings and other equipment must be confined to that team's individual setup space. Parking for campers and motor homes will be available with/without utilities on a first come first served basis (contact the Fair office for rates).