

RED RIVER BBQ BATTLE



October 29th & 30th, 2010

SANCTIONED BY THE LONE STAR BARBECUE SOCIETY

4 COOKING CATEGORIES - BRISKET, RIBS, CHICKEN and BEANS

ENTRY FEE: \$65 plus one cooked brisket for auction

SALSA : \$10

BEANS : \$10

STEAK : \$10

PRIZE MONEY:	1ST	2ND	3RD	4TH	5TH
	\$250	\$150	\$100	\$75	\$50

GRAND CHAMPION: TROPHY + \$300

TROPHIES: 1ST THRU 3RD PLACES - Brisket, Ribs and Chicken
BEST RIG
FARTHEST DISTANCE TRAVELED

50/50 JACKPOT - STEAK , SALSA and BEANS

COMMERCIAL BOOTHS

FOOD BOOTHS

KIDS GAMES

ENTERTAINMENT THROUGHOUT THE DAY

CONCERT FRIDAY NIGHT

SPONSORED BY THE VERNON CHAMBER OF COMMERCE

1614 MAIN STREET

VERNON, TEXAS 76384

CONTACT CARRIE HAWKINS AT (940) 552-2564 FOR MORE INFORMATION

Take the Business 287 exit into Vernon.

Turn at Main Street and continue out Main Street to the Santa Rosa Rodeo Grounds.

OFFICIAL ENTRY FORM
RED RIVER BBQ BATTLE
 OCTOBER 29TH - 30TH, 2010

TEAM NAME: _____

CHIEF COOK: _____

ENTRY FEES:

COOKOFF:	\$65	\$ _____
BEANS: # _____	\$10	\$ _____
STEAK: # _____	\$10 ea	\$ _____
SALSA: # _____	\$10 ea	\$ _____

RV SPACE /LARGER SPACE NEEDED: YES _____ NO _____

No hookups - bring own generator

Length of trailer _____ ft extra _____ ft needed

TOTAL ENCLOSED: \$ _____

ADDRESS: _____

CITY _____ STATE _____ ZIP _____

TELEPHONE NUMBER: _____

EMAIL ADDRESS: _____

Entry fee is \$65, plus a cooked brisket for auction, to enter all three cooking categories. Any food sales are subject to any and all applicable State, County and Local Health Department regulations. Steak, Beans and Salsa competitions are \$10.00 each. Entry fees must accompany entry form and are not refundable.

Entries may also be mailed to the Vernon Chamber of Commerce, 1614 Main Street, Vernon, TX 76384 or brought by that office between 9:00 a.m. and 5:00 p.m. Monday through Friday. **YOU WILL NEED TO PROVIDE YOUR OWN WOOD.** Deadline for guaranteed entries will be October 15, 2010. Late entries will be first come/first served.

PRIZE MONEY:	1ST	2ND	3RD	4TH	5TH
	\$250	\$150	\$100	\$75	\$50

GRAND CHAMPION: TROPHY + \$300

TROPHIES: 1ST THRU 3RD PLACES - Brisket, Ribs and Chicken
 BEST RIG FARTHEST DISTANCE TRAVELED

I agree to abide by the rules and regulations as stated on the enclosed pages and will see that other members of the team do the same.

Signed: _____ Date: _____

Office Use ONLY

Date Received _____ Payment Method _____ Amount _____ Space _____

RED RIVER BBQ BATTLE

LONE STAR BARBECUE SOCIETY

COOKOFF RULES AND REGULATIONS

1. Contestants must check in at Judging Area to receive cooker's packets any time after 12:00 noon on Friday, October 29, 2010. Contestant's gate will close at 9:00 a.m. on Saturday. Late entries report to judging area.
2. Categories for the Red River Barbecue Battle are: BRISKET, RIBS (NO BABY BACKS), CHICKEN, STEAK, BEANS and HOMEMADE SALSA . There is no limit to the number of steak or salsa entries per team, but each requires a \$10 entry fee.

BRISKET:	Seven (7) full slices approximately 1/4 to 3/8 inch thick (approximately the size of a pencil). If meat is sliced too thick, the cook will be required to take it back and correct it.
RIBS:	Spare ribs only - No Baby Backs Seven (7) full individual spare ribs
CHICKEN:	1/2 chicken fully jointed containing a breast portion, leg, thigh and wing
BEANS:	Must be started at the site from dry pinto beans. You may cook with condiments. Fill the cup provided to within one (1) inch of the top of the cup with juice that almost covers beans. When beans are placed in the bean cup, the cup must contain NOTHING larger than a bean. <u>ONE cup of beans only will be turned in from anyone pot of beans. Multiple paid entries from anyone cooking team will be subject to monitoring by the Head Judge and/or cookoff official.</u>
STEAK:	One full steak
SALSA/HOT SAUCE:	1 pint of salsa.

Sauces or marinades may be used during cooking. NO SAUCE, marinade or other condiments may be added to the meat turn-in tray. NO sauces or juice should be "puddled" in the tray.

3. Cooks are to prepare and cook barbecue in as sanitary a manner as possible. Head cooks are responsible for maintaining a trash free cooking site. Cooking conditions are subject to inspection by the Red River BBQ Battle Committee and/or the County and State Health Department Inspectors. Conditions found to be unsanitary will be grounds for disqualification from this cook-off. The local Health Department requires a covered area for food preparation (cutting, serving, etc) and bleach water for cleaning. Fires must be wood or wood substances. NO gas or electric fires are allowed, except for beans. No holes, open fires, or dug pits will be allowed. However, a burn-down barrel will be allowed but MUST have some type of safety barrier placed across the top and around the sides of the barrel. Precautions MUST be made to prevent any fire threat. Contestants will furnish everything he/she needs to cook.
4. All cooking, except for salsa/hot sauce, must be done in the designated area. All meat must be smoked or barbecued and submitted in the containers provided. (No other forms will be accepted for judging.) Meat is subject to inspection by cook-off officials. Official Start Time is 3:00 on Friday. Pre-cooked, pre-marinated, pre-seasoning or pre-anything is NOT ALLOWED.

Failure To Observe These Specifications May Result In DISQUALIFICATIONS

RED RIVER BBQ BATTLE RULES AND REGULATIONS

JUDGING: Contest meats will be judged at the following times:

CATEGORY	DAY	TIME	WINNER ANNOUNCED
Salsa	Friday	6:00 p.m.	Approximately 9:30 p.m.
Steak	Friday	8:00 p.m.	Approximately 9:30 p.m.
Beans	Saturday	11:00 a.m.	Approximately 5:30 p.m.
Chicken	Saturday	12:00 a.m.	Approximately 5:30 p.m.
Spare Ribs	Saturday	1:00 p.m.	Approximately 5:30 p.m.
Brisket	Saturday	2:00 p.m.	Approximately 5:30 p.m.
Grand Champion	Saturday		Approximately 5:30 p.m.

Brisket auction will be held at 3:00 p.m. Saturday between brisket judging and awards.

There will be 20 minute "window" for each category. You may turn entries in 10 minutes before or 10 minutes after the above scheduled times. Turn in times WILL NOT be announced.

THERE WILL BE A COOKER'S MEETING AT 9:00 A.M. SATURDAY MORNING! All cooks must be registered by this time. Bean cups and trays may be picked up on Friday after you have checked in and receive your completed meat inspection form. Tickets will be assigned upon acceptance of the trays. Chief Cooks should leave one number taped to the top and keep the other. This will be the only method of identification for your entry. FOIL will be provided in trays and **MUST** be used. Barbecue will be judged on Aroma, Appearance, Texture, Taste and Overall Impression and will be under the direction of a Lone Star Barbecue Society, certified Head Judge. The decisions of the local taste judges are final!

6. Prize money will be awarded as described on the entry blank. GRAND CHAMPION will be determined by awarding points for places 1-10 in Brisket, Ribs, Chicken and Beans, but you must enter all four categories to be eligible. Points will be calculated at the time winners are announced. **YOU MUST GIVE YOUR NAME TO THE EVENT SECRETARY WHEN CLAIMING TROPHY, OR PRIZE MONEY,** since your identity will be unknown until you present your ticket number. Brisket will be the first tie breaker.
7. Contest spaces of approximately 25' X 25' will be available for each team. Larger spaces can be accommodated if requested on your entry form. All cooking facilities, rigs, props, etc. must fit within your team's contest space. A Travel Trailer or Motor Home will be allowed in the contest space, but space must be requested on your entry form. All other vehicles must be outside the area. **NO GOLF CARTS OR MOTORIZED VEHICLES OF ANY KIND WILL BE ALLOWED INSIDE THE COOKING AREA WITHOUT PRIOR APPROVAL.**
8. The Chief Cook for each team will be responsible for the conduct of his team, guests or invitees. As well, the Chief Cook will be responsible for his team's compliance with the rules and regulations herein set forth. **EXCESSIVE USE** of alcoholic beverages will be grounds for disqualification. No loud amplification of radios and tape/CD players after 12:00 midnight. Contestants must not give, offer, sell or donate alcoholic beverages to the general public. Teams will not offer Barbecue for **SALE**. No contest meat should be sampled by judges prior to judging. Any offensive conduct will be grounds for disqualification from the Cook-off and expulsion from the Red River BBQ Battle Grounds.
9. Live animal(s) of any kind **WILL NOT BE PERMITTED** in any contestant's contest space, nor will any live animal(s) be permitted on the Cook-off Grounds. **NO VEHICLES** of any kind will be allowed!!!!
10. The Vernon Chamber of Commerce, its members or directors will not be held responsible for theft or damage to equipment, or bodily injury of any kind.

RED RIVER BBQ BATTLE HOMEMADE SALSA/HOT SAUCES RULES

1. Must submit one pint of salsa/hot sauce. You will be given a container to pour your salsa into and that will be the container used for judging. Be sure to bring your salsa to the Judging Area by 6:00 p.m. Friday.

