



Sanctioned Competition Rules

PURPOSE: Lone Star Barbecue Society is a nonprofit organization that provides support for charitable and educational purposes. We foster and promote further appreciation of the State food of Texas, Barbecue. To sanction competition barbecue cook-offs and provide fair rules and fair judging for all contestants. The rules and regulations are set forth by the Lone Star Barbecue Society Board of Directors.

SANCTIONED COOK-OFF: Any cook-off event with at least 5 teams, having paid the required fees, and approved by the board. Any event that fails to meet sanctioning requirements for two consecutive years may not be eligible for re-sanctioning.

COOKS MEETING: The cooks meeting will be held at the discretion of the Judging Coordinator and Promoter, usually 7:00 P.M. on Friday evening. The Judging Coordinator will go over all LSBS contest rules, turn in times and quantity of each product. All head cooks or a representative must attend. Any questions you may have will be answered by the Judging Coordinator.

COOKED ON SITE: All meat will be brought to the cooking site raw. No pre-marinating, pre-soaking or pre-spicing prior to starting time. Pre-trimming of competition products is allowed and may be removed from the store packaging unless there is a health department ruling requiring that all products must be in store packaging when the product is inspected. If this is the case, it must be made clear on the cook-off flyer and registration form. Once a team and their meats have arrived at the event, the meats are not allowed to be removed from the competition grounds. Meat will be prepared from scratch within the constraints of the competition site. Cooks may begin preparing their products after registration is completed or 6:00 PM Friday, whichever comes first.

SANITATION: Cooks are to prepare and cook in as sanitary a manner as possible. It is recommended that all cooks prior to handling products, wash their hands, use gloves and avoid cross contamination. Cooking conditions are subject to inspection. The head cook will be required to address any unsanitary practices identified.

BBQ PITS: Pit will be any commercial or homemade, trailered or un-trailered pit of smoker. A BBQ pit may include gas or electricity for starting the combustion of wood or wood products but can NOT be used as a heat source for cooking. Electrical accessories such as spits, augers or force drafts are permitted. **Pellet Grills Are Permitted.**

ENTRIES PER PIT: LSBS allows 2 head cooks on a given pit. Multiple entries in the same category by the same cook, or multiple entries from the same piece of meat shall not be allowed. The head cook of the team registered for the event must be at least 16 years old and present at the event. Cooks ages sixteen (16) and seventeen (17) years old will need to be supervised by parent or guardian in order to compete.

JUDGING TRAYS: All sanctioned categories will be submitted in identical containers supplied by the Judging Coordinator. For meats a 9” x 9” hinged foam tray is used. In events over 60 teams a 13” X 9” tray will be used for 2 chicken halves. Trays will have a matched pair of blue identically numbered theater tickets affixed to the tray, and a piece of foil for each container. Trays for unsanctioned categories will be marked for that category or have a different colored ticket. Each Head Cook will be instructed to legibly PRINT the Head Cooks first and last name in ink on the blank side of the ticket when picking up their trays. The head cooks name must be the same as the name on the Tray Pickup Form. This ticket will be used to match the ticket on the winning box. Only the name printed on the winning ticket will be entered on the winner’s sheet by the Judging Coordinator.

TRAY CONTENTS: LSBS requires that the Judging Coordinator advises all cooks of the exact quantities and cuts of meat that will be placed in the judging trays. This will be announced at the Cook’s meeting. The Judging Coordinator or designated representative will inspect all trays at the time of turn-in to ensure compliance with the turn-in criteria. Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces and/ or liquids may not be added in the tray. Cooks will be required to remove excessive liquids from the tray. Each tray will include one sheet of foil placed under the content in that tray. No garnishes or condiments are allowed.

TRAY DISQUALIFICATION: If the contents are not per LSBS rules, or appears to be marked, the person turning in the tray will be given the opportunity to correct it. Once a product has been accepted, it will go to a judging table. Once placed on a judging table, the product can only be disqualified, at the discretion of the Judging Coordinator, if it is raw or unsanitary.

TEAM DISQUALIFICATION: The show or racist remarks against race, color, religion, sex or national origin or the threat of violence. The team will be removed from the premises.

CATEGORIES: There will be no more than 4 sanctioned meat categories.

Beans: Will be started at the cooking site from dry pinto beans. Cooks may cook with condiments but when turned in Nothing is to be included in the bean cup larger than a bean. The entry will be disqualified if a tasting judge finds anything in the cup larger than a bean. Bean entries WILL NOT be inspected at turn in.

Chicken: Cook's will turn in one half of a chicken, meat side up, not dis-jointed, containing skin, breast portion, leg, thigh and wing (with or without wing tip). The chicken must be arranged in the tray where the tabs can be secured, and the lid stays closed. Cornish game hens will be disqualified. Larger (60+teams) cook offs will require 2 chicken halves.

Pork Spareribs: Cook will turn in seven (7) individual pork spare ribs, meat side up. St. Louis style trim is allowed. Starting at the hinge of the lid, place the ribs parallel to the hinge working forward until the bottom is filled (bones on this row must be the same direction all to the left or right). Start a top row at the hinge placing ribs parallel to the hinge until the required amount is in the tray (bones on this row must be the same direction all to the left or right). Ribs may be offset in the box allowing the tabs to close and lock the lid in place. Baby back/ loin ribs will be disqualified. Larger (60+teams) cook-offs will require nine (9) ribs.

Brisket: Cooks will turn in seven (7) full slices, approximately 1/4" to 3/8" thick. Starting at the hinge of the lid, place the slices parallel to the hinge working your way forward. Blocking is allowed for presentation. Larger (60+teams) cook offs will require nine (9) slices.

Pork: Cooks will turn in pulled, shredded or medallions from the port butt/ shoulder unless the promoter requests a certain cut of meat. Quantity determined by cookoff promoter.

LSBS Recognized Meats and Specialty Meats: Chicken, Pork Spareribs, Beef Brisket, Pork Butt/ Shoulder, Goat, Bison Brisket, Rattlesnake and Salmon (Kosher).

OTHER CATEGORIES: Promoter shall advise cooks in advance of any additional categories.

TURN-IN TIMES: All categories will have a 20-minute window, 10 minutes before to 10 minutes after the stated turn in times. Competitions, having 23 to 65 teams have standard turn in times for sanctioned categories: 11:00 a.m. Beans, 12:00 p.m. Chicken, 1:30 p.m. Ribs and 3:00 p.m. Brisket. Unsanctioned categories can be anytime on Friday or prior to the bean turn in on Saturday. Competitions having 60+ teams will have the turn in interval increased to 2 hours beginning at 11:00 with beans. Brisket is always the last turn in. LSBS Officials can make adjustments to these times as needed based on the number of entries, additional sanctioned categories, or special circumstances.

TASTE JUDGES: In order that the products receive the best possible scores, LSBS ask that ALL Taste Judges must comply with the following guidelines.

- All judges must be at least 18 years of age.
- All judges must be able to follow all the Judging Coordinator's instructions and understand the scoring procedure.
- Be able to see, cut and taste the product on their own and not impede the judging process.

It is the promoter's responsibility to get all the judges seated at the table before the tray turn in begins. LSBS recommends the promoter have five (5) judges per table. Head Cooks and team members are prohibited from judging but are allowed to watch the judging process. The approved LSBS judging sheet must be used. Taste judges will be instructed on how to pass the trays, fill out the score sheets, usages of pallet cleansers and the correct use of the knives, forks and spoons. There should be no more than twenty-two (22) trays per table.

AWARDS: Winners for each category will be announced starting with all non-sanctioned categories followed by the sanctioned categories in the order of turn in. The ticket number for the top ten (10) scores in each sanctioned category will be announced and the winners recognized. The promoter may recognize more than the top ten (10) but only the top ten (10) will receive points. After the announcement of the top ten (10) in each sanctioned category, the final table tray numbers will be announced. After winners of each category has been recorded, the Judging Coordinator will tally scores to determine the top five (5) along with the Grand and Reserve Champions. The top five (5) will be announced along with their accumulated points total. Event with a semi-final table, tray tickets at that table will be posted after awards.

Due to Sanitary reasons, only the lids of the top ten (10) in each sanctioned category will be taken to awards.

When claiming the award, the ticket matching the number of the ticket called must be presented for verification. The name on the ticket will be recorded on the winner's sheet. Copies of the ticket number, photographs etc., will not be accepted. If unable to produce the original matching ticket, the place will be declared unclaimed.

Ticket holders of unclaimed place, have until the end of the announcement of final table brisket to claim the place. If the original matching ticket is presented after that time, the place will remain unclaimed.

TIE BREAKER: In the event of a tie breaker in the top ten (10) overall, ties will be broken using the score on the meat in reverse order of turn in. Normal progression is as follows:

Brisket, Pork Butt/Specialty Meat, Ribs, Chicken

Failure to follow these rules may result in disqualification.