



The San Augustine County Chamber of Commerce
presents:

The Rae Estes BBQ Cook-off

at the **31st Annual Sassafras Festival** in Historic Downtown San Augustine
FOOD & CRAFT VENDORS | CAR SHOW | LIVE ENTERTAINMENT | FAMILY FUN

Saturday, October 23rd

Cooks Meeting on Friday, October 22nd

Entry Fee: \$100 includes all Meat Categories

Grand Champion Overall: \$1,000 & FREE Entry for 2022
Trophy for Grand & Reserve Champion

1st Place Chicken \$500	1st Place Brisket \$500	1st Place Pork Spare Ribs \$500
2nd Place Chicken \$300	2nd Place Brisket \$300	2nd Place Pork Spare Ribs \$300
3rd Place Chicken \$100	3rd Place Brisket \$100	3rd Place Pork Spare Ribs \$100

Beans \$50 + Jackpot

Sanctioned by: Lone Star Barbeque Society. Will follow rules of the LSBS. You do not have to be a member to enter



To register and for more info:

**San Augustine County
Chamber of Commerce
936-275-3610 | saccc611@gmail.com**

San Augustine Sassafras Festival

2021 Rae Estes BBQ Cook-Off Schedule

FRIDAY

6:00 – 7:00 pm	Check in and setup <i>Downtown San Augustine – Broadway Street</i>
7:00 pm	Head Cook Meeting

SATURDAY

10:30 am	Bean Turn-in Time
12:00 pm	Chicken Turn-in Time
1:30 pm	Rib Turn-in Time
3:00 pm	Brisket Turn-in Time

**The Rae Estes BBQ Cook-off will follow rules of the Lone Star Barbecue Society.
You do not have to be a member to enter.**

- Cookers may begin setup on Friday, October 22nd from 4 – 7 pm.
- Minimal security will be provided. The San Augustine County Chamber of Commerce and San Augustine County will not be responsible for losses resulting from theft, damage or accidents.
- Each cook team is responsible for clean-up of their area. Hot coals or ashes must not be put in the trash cans or left on the ground. Each cook team must provide their own container for hot coals or ashes.
- Head cook is responsible for his/her team and guests.
- Team will be permitted to sell BBQ to guests of the festival. **However, tagged meat cannot be sold until after judging.**

The Texas Department of Health Services may be at our Festival checking for Retail Food Establishment permits and, unfortunately, will immediately shut down vendors who do not have a copy of the permit with them. Also please be aware that food may not be prepared in a home kitchen and then brought to the festival for serving, but must be prepared in a commercial type kitchen at a church or school, or prepared completely on-site at the festival itself. Temporary permits are \$52 and should be requested as soon as possible so that they have time to process your application. Please ensure that you have your Retail Permit with you on the day of the festival. No refunds for lack of permit.

For more information regarding this permit, please see the DSHS site at:
<http://dshs.texas.gov/foodestablishments/permitting.aspx#temp>

More information about the Cottage Food Law can be found at: <http://dshs.texas.gov/foodestablishments/cottagefood/default.aspx>

For Questions or Concerns please contact DSHS at (512) 834-6753 or by email at foodestablishments@dshs.state.tx.us

The Chamber is supplying this information as a courtesy to our vendors and reminds all business owners that they are ultimately responsible for being aware of the laws affecting their business. We thank you for keeping us in compliance with the laws of the State of Texas and look forward to seeing you at the Festival!

San Augustine Sassafras Festival 2021 Rae Estes BBQ Cook-Off Entry Form

Entry Fee: \$100 | Categories: () Brisket () Pork Spare Ribs () Chicken
+\$10 () Beans

Team Name: _____

Head Cook: _____

Address: _____

City: _____ State _____ Zip _____

Telephone: _____ Email: _____

Mail Registration and Payment to:

San Augustine County Chamber of Commerce
611 West Columbia
San Augustine, Texas 75972
936-275-3610
saccc611@gmail.com

Entry deadline: **Wednesday, October 20, 2021**

**SHOULD THE EVENT BE CANCELLED DUE TO COVID-19 RESTRICTIONS, A FULL REFUND OF FEES WILL BE ISSUED.
REFUNDS WILL NOT BE ISSUED FOR ANY OTHER REASON INCLUDING A BAD WEATHER DAY.**

Disclaimer – The San Augustine County Chamber of Commerce is committed to doing all that it can to maintain the health and safety of festival goers and vendors, but we cannot do it alone. We encourage you to follow the guidelines of the Centers for Disease Control and Prevention (“CDC”) and The Office of the Texas Governor. In participating in the 2021 Sassafras Festival, you understand the hazards of Coronavirus (“COVID-19”) and acknowledge the CDC and Texas Governor’s guidelines regarding COVID-19. You further acknowledge and understand that the circumstances regarding COVID-19 are changing from day to day and that, accordingly, the guidelines are regularly modified and updated and accept full responsibility for familiarizing yourself with the most recent updates and are fully complying with such guidelines. Guidelines can be found at www.cdc.gov and www.open.texas.gov.

Release: The participant does hereby release the County of San Augustine, City of San Augustine, San Augustine County Chamber of Commerce and individuals connected with the Sassafras Festival from any and all liabilities and agrees to hold such parties forever harmless.

I have read the attached general rules and regulations and agree to comply with them.

Signature of Head Cook: _____



Sanctioned Competition Rules

PURPOSE: Lone Star Barbecue Society is a nonprofit organization that provides support for charitable and educational purposes. We foster and promote the furthering appreciation of the State food of Texas, Barbecue. To sanction competition barbecue cook-offs and provide fair rules and fair judging for all contestants. These 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 10 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 pm 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 presoaking or pre-spicing prior to start time. Pre-trimming of competition products is allowed and may be removed from the store packaging unless there is a health department rule 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 6pm Friday, whichever time comes first.

SANITATION: Cooks are to prepare and cook in as sanitary manner as is possible. It is recommended that all cooks, prior to handling the products, wash 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 or 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.

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 18 years old and present at the event.

JUDGING TRAYS: All sanctioned categories will be submitted in identical containers supplied by the Judging Coordinator. For chicken, a 13”X9” tray and for the meats a 9”x9” hinged foam tray. 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 color ticket. Each Cook will be instructed to PRINT the Head Cooks 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 to 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 advise 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 assure compliance with the turn-in criteria. If the contents are not as per our 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. 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. Each tray will include one sheet of foil placed under the contents in that tray. No garnishes or condiments are allowed.

TRAY DISQUALIFICATION: If the contents are not as per our 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 of or remarks of racist against color, religion, ethnic 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 two halves of a whole chicken, meat side up, not dis-jointed containing skin, breast portion, leg, thigh and wing (with or without wing tip). Cornish game hens will be disqualified.

Pork Spare Ribs. Cook will turn in seven (7) individual pork spare ribs, meat side up and bones pointing the same direction. St Louis style trim is allowed. Starting at the hinge of the lid, place the ribs parallel to the hinge working your way forward until the bottom is filled. Start a top row at the hinge placing the ribs parallel to the hinge until the required amount is in the tray. Larger cook offs will require (9) ribs. Baby back/loin ribs will be disqualified.

Brisket. Cook's will turn in seven (7) full slices, approximately 1/4 to 3/8-inch-thick, Full slices, with the ends of the brisket intact. Starting at the hinge of the lid, place the slices parallel to the hinge working your way forward. If sliced to thick or to thin the cook will be required to correct it. Large cook offs will require (9) slices

Pork. Cook will turn in pulled or shredded from a pork butt /pork shoulder.

Recognized LSBS Meats and Specialty meats

Beef Brisket	Goat
Pork Spare Ribs	Rattlesnake
Chicken	Bison Brisket
Pork Butt / Shoulder.	Wild Hog

OTHER CATEGORIES: Promoter shall advise cooker's 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, Standard turn in times for sanctioned categories will be 10:30am Beans, 12:00pm Chicken, 1:30pm Ribs, 3:00 Brisket. Unsanctioned categories can be anytime on Friday or prior to bean turn in on Saturday. Competitions having 66 + teams, the turn in intervals will increase to 2 hours beginning at 10:00am with beans. Brisket is always the last turn in. LSBS officials can make adjustment 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 taste judges must be at least 18 years of age.
- They must be able to follow all the Judging Coordinator's instruction and understand the scoring procedure.
- Be able to see, cut, and tasted 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 has five (5) judges per table. Head cooks and team members are prohibited from judging but are allowed to watch the judging processes. The approved L.S.B.S. Judging sheets must be used. Taste Judges will be instructed on how to pass the trays, fill out the score sheets, usage of pallet cleansers, and the correct use of the knife and forks. There should be no more than twenty (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 they were turned in. The ticket numbers for the top 10 scores in each sanctioned category will be announced and the winners recognized. The promoter may recognize more than the top 10 but only the top 10 will receive points. After the announcement of the top 10 in each sanctioned category, the final table tray numbers will be announced. After the winners of each category has been recorded, the Judging Coordinator will tally the scores to determine the top 5 along with the Grand and Reserve champions. The top 5 will be announced along with their accumulated points total. Events with a Semi Finals table, the tray tickets at that table will be posted after awards.

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

When claiming the award, the ticket matching the called number 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 as unclaimed.

Ticket holders of unclaimed places, 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 in the top 10 overall, the ties will be broke using the score on the meat in the reverse order of turn in. Normal progression is as follows:

Brisket

Pork Butt

Ribs

Chicken

Failure to follow these rules may result in disqualification.