



## Lone Star Barbecue Society LSBS Rules

These rules and regulations set forth by the Lone Star Barbecue Society Board of Directors. **PURPOSE:** The LSBS is organized for charitable and educational purposes, including, for such purposes, the making of distributions to organizations that qualify as example organizations under Section 501(c) 3 of the Internal Revenue Code.

To foster and promote the furthering and appreciation of the State food of Texas, barbecue. To sanction competition barbecue cook-offs and provide fair rules and fair judging for all contestants who participate.

**COOKED ON SITE** - All meat will be brought to the cooking site **RAW!** No pre-marinating pre-soaking or pre-spicing prior to **START TIME**. Meat may be pre-trimmed before inspection. Meat will be inspected by the **Promoter or their representative**. Meat will be prepared from scratch within the time constraints of the cookoff site. **No meat will be allowed to leave site after it has been inspected.** Start time is after meat has been inspected. Cooks can begin to spice/marinate after their meat has been inspected. The promoter will hand you the turn-in times, rules and a meat inspection form checked and signed, which you bring to the designated area at the time specified in the form, to get your turn in trays

**TURN IN TIMES** - Turn-in times shall be posted on site and will be given to head cooks at check-in. Judging Coordinator will determine the times with the promoter and announce at the cooks meeting. If there are a large number of cooks 50 plus turn-in times will be expanded to a hour and a half increments. Special circumstances (additional categories) may dictate different time variables. **Brisket will always be the last turn in.**

**TURN IN QUANTITIES – Brisket.** Cook's will turn in seven (7) full slices, approximately 1/4 to 3/8 Full slices, with the ends of the brisket. If sliced to thick or to thin the cook will be required to correct it. **Pork Spare Ribs.** Cook will turn in seven (7) pork spare ribs a St Louis style is OK. **Chicken.** Cook's will turn in one half of a whole chicken not dis-jointed containing Skin, breast portion, leg, thigh and wing (with or without wing tip). **Pork.** Cook will turn in pulled or shredded from a pork butt /pork shoulder. **Larger cook-offs may require the cook to turn in two (2) half's of chicken, nine (9) pork spare ribs and nine (9) slices of brisket. This will be the discretion of the J.C. and announced to the cooks when they pick up their trays that evening. No head cook will be allowed to cut off another head cooks meat and turn it in for judging. They must turn in their own prepared meat.** Other types of meat will be addressed later in this section.

**PITS & ENTRIES PER PIT** - There will be only two different entries per pit. Two (2) head cooks to a pit. Pit will be any commercial or homemade, trailered or untrailered pit or smoker, may include gas or electricity for use to **start natural fiber (wood) substance only.**

All fires for cooking meat must be wood or wood products (charcoal) or wood pellets. Electric blowers and /or rotisseries ONLY ARE PERMITTED. No gas or electric cooking heat.

**OTHER CATEGORIES** - Promoter shall advise cooker's in advance of any additional categories.

**MARKERS AND GARNISH** – Cooks may cook with sauce, however when preparing meat for turn in, nothing may be added to the meat in the tray. Cook will be asked to correct their tray if sauce or juice is added to the meat in the tray. Nothing should be puddled in the tray. Any and all garnishes are prohibited

**DISQUALIFICATION** – If a tray is found to be in violation of LSBS rules., If a head cook has turn in for judging, a cut off another head cooks meat. The turn in is raw meat, it will be disqualified at the discretion of the LSBS judging coordinator.

**TIEBREAKER FOR GRAND CHAMPION AND RESERVE CHAMPION** – Brisket will be the tie breaker at all LSBS cook-offs. If any meat other than LSBS recognized meats/ specialty meats must be cooked, the points will be counted towards G. C. and Reserve Champion. **Recognized LSBS Meats**      **Specialty meats**

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

**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 the bean. It will be disqualified by the Judging Coordinator if something is found by the judges larger than the bean in the bean cup.

**COOKS MEETING** - the cooks meeting will be held at the discretion of the Judging coordinator. Usually 9:00 am Saturday Morning. This will be told when you pick up your trays. He/She will go over all LSBS turn -in rules pertaining to the judging of your product. All head cooks or representative must attend. Any questions should be asked at this time to the Judging coordinator.

**JUDGING FORMAT** - All entries will be submitted in identical containers 9x9 hinged foam tray with a matched pair of blue identically numbered theater tickets affixed to the tray, a piece of foil for each container, which have been brought to the site by the Judging Coordinator. Each head cook will be instructed to PRINT his/her name in ink on the blank side of the ticket when picking up their trays. This ticket only will be used to match to the ticket on the winning box. Only the name written on the winning ticket will go on the winners sheet, by the judging coordinator.

**JUDGING** – All trays accepted at the turn will be inspected for the correct thickness and quantiles. All tray accepted will go to the judging table to be judged.

**JUDGES** - It is the promoters responsibility to get all the judges seated at the table before the tray turn it begins. LSBS recommends the promoter gets a minimum of five (5) judges per table. Head cooks are prohibited from judging but are encouraged to watch the judging processes.

The approved L.S.B.S. Judging sheets will be used. Judges will be instructed on how to pass the trays, fill out the score sheets, using the pallet cleansers the correct use of the Knife and fork, and the scoring processes. There should be no more than twenty (20) trays per table.

### **NOTE:**

**It will be the head cooks responsibility to obtain and adhere to the rules and guidelines of the contest.**

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