



2ND ANNUAL SOUTHERN STAR
BBQ
COOK OFF
and **BASH** *benefiting* 

Friday, April 27 • Noon-10 pm • Cook-Off
Tailgate Party • Free Admission

Saturday, April 28 • Noon-10pm • \$12 Admission • Kids FREE

**OPERATION
Pets Alive!**
Helping People Save Pets

Team Application

Southern Star Brewing is proud to announce the first annual Southern Star BBQ Cook-Off Competition benefiting Operation Pets Alive, located at Southern Star Brewing Company on Saturday, April 28th 2018 from 12:00 to 10:00pm. Cook-Off teams will compete in pork ribs, pork butt/shoulder, chicken, and **brisket.**

Complete the entry form & return submit by **April 13th 2017** at 5:00pm along with the registration fee of **\$250** to:

Southern Star Brewing Co.
3525 N Frazier St
Conroe, TX 77303

Or

Email to:
Danielle@southernstarbrewing.com

Contact Info: Danielle Betz - Southern Star Brewing Events Director
(936) 539-9388
Danielle@southernstarbrewing.com



Entry Form for the Southern Star BBQ Cook-Off 2018

Team Information:

Team Name: _____

Head Cook: _____

Phone Number: _____

E-mail: _____

Mailing Address of Head Cook:

Street: _____

City: _____ State _____ Zip _____

Name of Helpers: (Must be 18 years of age or older)

1. _____

2. _____

3. _____

You will be provided an assigned 20x30 foot space to setup, with the option of adding up to 2 - 10x10 foot extensions for \$100 per 10x10 feet added, to be paid at the time registration fee is due. Answer questions below to request expansions, to be granted upon approval.

Requesting 10x10 foot extension? (Check 1 option) Yes No

If yes, how many (Max. 2) _____, fee added to registration fee \$ _____

I UNDERSTAND THAT NEITHER THE SOUTHERN STAR BREWING COMPANY, OPERATIONS PETS ALIVE AND EACH OF THEIR RESPECTIVE PARENT, SUBSIDIARY AND AFFILIATED COMPANIES, AND ALL OF THEIR RESPECTIVE DIRECTORS, OFFICERS, SHAREHOLDERS, AGENTS AND EMPLOYEES, INCLUDING, WITHOUT LIMITATION, INDEPENDENT CONTRACTORS, IF ANY, RENDERING SECURITY SERVICES IN CONNECTION WITH THE COOK-OFF (COLLECTIVELY, THE "COOK-OFF PARTIES") ARE RESPONSIBLE FOR LOSS OR DAMAGE OF WORK, PERSONAL INJURY, OR PROPERTY DAMAGE, NOR WILL THE COOK-OFF CONTESTANT BE A PARTY TO LEGAL ACTION AGAINST THE COOK-OFF PARTIES. I HAVE READ THE DESCRIPTION OF THE FESTIVAL AND ITS RULES AND I AGREE TO ABIDE BY ITS TERMS.

SIGNATURE _____ **DATE** _____

SOUTHERN STAR BBQ COOK-OFF 2018

RULES & REGULATIONS

This event is held by Southern Star Brewing Company (SSBC) with all rules for judging as written by the organization.

CHECK-IN/BOOTHS: All cooking spaces will be numbered and pre-assigned by the BBQ Committee. The Contest Coordinator will direct you to your site. Each team may check in on Friday April 27th between 7:00 AM and 5:00PM, no team checks in will be accepted after 5:00pm. Team is to be setup by 6:00pm. Each team will be provided a 20' by 30' site. Additional space maybe purchased for \$100 per 10 foot x 10 foot area added to your booth space, with up to 2 extensions, totaling a 40 foot by 40 foot area. The team shall provide all equipment and supplies including tents and containers to carry and hold water and power supply if needed. There are no electricity hookups. Water supply is located under the outside taproom stairwell and at the loading dock, hose will be connected.

SETUP/BREAK DOWN: Contestants entering the Cook Off may set up on Friday, April 21st starting at 7:00am, ONLY if entry fee has been paid. Setup must be completed by Friday at 6:00pm. Following notification, you maybe provided permission to setup as early as Thursday, April 26th 2018. All contestants must vacate the SSBC property by 12:00noon on Sunday. All personal items brought on the property must be taken with you and all trash disposed of in the provided dumpster. Security is provided overnight Friday and Saturday.

TEAMS: A team will consist of a Chief Cook and up to three (3) assistants. Chief Cook will be held responsible for the conduct of the team. Excessive use of alcoholic beverages will be grounds for disqualification, with no refund of entry fee(s). Quiet time is from 12 a.m. to 9 a.m. Only moderate amplification during the day, no amplified sound or music after 10:00pm. All teams are asked to respect the rights of all other teams with special emphasis relating to loud music, loud or profane language, or infringement on adjoining sites with any equipment. The chief cook will be responsible for the conduct of his/her team and guests.

MEETING OF COOKS: A mandatory Cooks meeting for all categories will be held on Friday, April 21, 2015 at 7:00 p.m. Location of the meeting will be provided to you by email prior to the weekend of the event.

COOKED ON SITE: Any category entered must be cooked on site, as defined in the Lone Star Barbecue Society By-laws without pre-cooking or marinating. Random inspections will be performed to assure that meat is not prepared prior to the official start of the competition. Rules and regulations may change without notice, if alternative site is chosen. No exceptions.

PARKING: Please limit one vehicle in your cooking area to allow access for FIRE & EMS vehicles and workers. Additional parking is available.

SANITATION: Cooks are to prepare and cook in as sanitary a manner as possible. Drip pans must be used to catch grease. Cooking conditions are subject to inspection by judging committee. Infractions identified by the judging committee shall be immediately corrected or the cook will be subject to disqualification. During and after the event, each team is required to keep the area clean of all trash in the dumpster provided. Recycling bins will be located around the property, for disposal of metal cans, plastic bottles and cardboard items. Do not place any items in recycling bins used for food products.

SAFETY: Each cooker must meet safety standards, such as: Proper regulator, tanks secured to prevent accidental tripping and other requirements as site committee deems necessary for the safety of contestants and general public. All meat must be maintained at above 140 degrees, aprons and hats worn by all cooks.

RULES & REGULATIONS: NO OPEN GROUND FIRES ARE PERMITTED! The BBQ committee reserves the right to make additional rules and regulations as the situation warrants. Decisions of BBQ Committee and judges are final. All teams must follow the Lone Star Barbecue Society Rules (see attached). In the event of disqualification, no refunds will be provided. If a chief cook decides to withdraw, he/she must notify the BBQ committee and forfeit his/her entry fee.

OUTSIDE ALCOHOL: Cooking teams may bring in outside beer and wine, if the following rules are strictly adhered to. In the case, any of the following rules are violated, the cook-off team (Head chief and 3 helpers) will be disqualified and escorted off the premises immediately.

- Outside beer and wine may only be consumed by and/or served to cookoff team members (head cook and 3 helpers) listed on this agreement. It is against Texas Law and TABC Regulations for **guests** on the property to be served or consume non-Southern Star brand alcoholic products. "**Guests**" include, but are not limited to: personal friends, family members, event visitors, Southern Star Staff, judges, vendor participants, etc.
- Refrain from public display of non-Southern Star products, logos and brands during public hours of Friday 12:00pm to 10:00pm and Saturday 12:00pm to 10:00pm.
- Only can or box products permitted, glass product packaging prohibited.
- Liquor products are strictly prohibited on premises.

Southern Star Beer will be available for purchase by the pint or can for \$4 each, in the taproom, Biergarten bar and various locations around the venue on Friday, April 27th 2018 from 12:00noon to 12:00 midnight and Saturday, April 28th 2018 from 12:00noon to 12:00 midnight.

CATEGORIES:

BEEF BRISKET: Turn in approximately 7 full 1/4" to 3/8" full slices, ends attached.

PORK BUTT/SHOULDER: Turn in enough pulled or shredded pork to cover the bottom of the tray.

PORK SPARE RIBS: Turn in approximately 7 individual cut ribs (bone-in). St. Louis style is ok.

CHICKEN: Turn in one 1/2 of a whole chicken. Chicken cannot be disjointed, to include skin, breast, wing, leg and thigh.

Barbecue and Ribs will be judged on aroma, appearance, color, texture, moisture, taste and overall impression. Judging will be under the direction of *Lone Star Barbecue Society*. THE DECISION OF THE JUDGES ARE FINAL.

BEST PIT: This category is guests attending the event. Guests will receive a score card upon arrival to be turned in once each individual guest determines their choice of Best Pit winner, no later than 6 p.m.

TURN-IN TIMES: A turn-in window of ten (10) minutes before and after the set turn-in times will be recognized. Judging trays received after that time will not be accepted for judging.

Chicken: 12 noon on Saturday, April 28, 2018

Pork Spare Ribs: 1:30 p.m. on Saturday, April 28, 2018

Pork Butt/Shoulder: 3:00 p.m. on Saturday, April 28, 2018

Brisket: 4:30 p.m. on Saturday, April 28, 2018

Best Pit: 12:00 p.m. – 6:00 p.m. on Saturday, April 28, 2018

TURN-IN LOCATION: Meats are to be turned in inside the front entrance of the Southern Star Brewery Building at the reception window to the right.

ANNOUNCING WINNERS: Announcement of the Barbecue Cook Off winners will be held at 8:00pm on Saturday, April 28th. The announcements will start by announcing the top ten competitors. Winners for each category will be announced starting with fourth place through first in this order: Pork Spare Ribs, Chicken, Pork Butt/Shoulder, Brisket, Best Pit, People's Choice Award, followed by the Reserve Champion and Grand Champion. In the event of a tie for Grand Champion, brisket will be the first tie breaker, followed by pork butt/shoulder, then ribs, then chicken. The promoter MUST advertise any changes to the tie breaker decision in advance.

PRIZES: Guaranteed prize amounts for minimum of 25 teams, max 35 teams. Trophies will be awarded for 1st, 2nd, 3rd and 4th place in each meat category.

Grand Champion and Reserve Champion: Specialty Trophy

Brisket: \$1500

1st place \$700

2nd place \$400

3rd place \$250

4th place \$125

Pork Spare Ribs: \$700

1st place \$350

2nd place \$200

3rd place \$100

4th place \$50

Pork Butt/Shoulder: \$700

1st place \$350

2nd place \$200

3rd place \$100

4th place \$50

Chicken: \$700

1st place \$350

2nd place \$200

3rd place \$100

4th place \$50

Best Pit: Trophy

***Thank you for your time and dedication to the
Art of BBQ and we look forward to seeing you!!***

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. Standard times are 11:00 am; 12:00 pm; 1:00 pm; and 2:00 pm. 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, are cooked, the points will be counted towards G. C. and Reserve Champion.

Recognized LSBS Meats

Beef Brisket
Pork Spare Ribs
Chicken
Pork Butt / Shoulder.

Specialty meats

Goat
Rattlesnake
Bison
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.