

# 10th ANNUAL MELODY OAKS RANCH SPRING COOKOFF INFORMATION

**This Cookoff Is Sanctioned By Lone Star Barbecue Society (LSBS)!**

<b>ENTRY FEES:</b>	<b>Brisket</b>	<b>\$25.00</b>		
	<b>Pork Spare Ribs</b>	<b>\$25.00</b>	<b>Or All BBQ</b>	<b>\$60.00</b>
	<b>Chicken</b>	<b>\$25.00</b>	<b>(Best Value)</b>	
	<b>Jackpot Beans</b>	<b>\$10.00</b>		
	<b>Dutch Oven Desert</b>	<b>\$10.00</b>		

**PRIZES:** Plaques will be awarded to the top 10 places in each category and for overall Grand Champion. There will also be a plaque awarded to the best camp for showmanship.

**PRIZE MONEY:** This Cookoff is a 90% payback event; the other 10% will be donated to a local charity. Prize money will be awarded to the top 5 places in each category using the following percentage breakdown (This is calculated after the 10% donation is taken out).

**1st Place 40%, 2nd Place 30%, 3rd Place 15%, 4th Place 10%, and 5th Place 5%**



**\$500.00 SPECIAL BONUS  
TO BE ADDED TO 1st PLACE BRISKET**

**Donated By:**

**Comanche Livestock Exchange**

<b>TURN IN TIMES:</b>	<b>10:00 A.M.</b>	<b>Dutch Oven Dessert</b>
	<b>11:00 A.M.</b>	<b>Beans</b>
	<b>12:00 P.M.</b>	<b>Chicken</b>
	<b>1:30 P.M.</b>	<b>Ribs (Pork Spare)</b>
	<b>3:00 P.M.</b>	<b>Brisket</b>

**Winners Will Be Announced At The Awards Ceremony At 5:00 P.M. on Saturday  
Official Cookoff Start Time Is Any Time Friday, March 30<sup>th</sup>, 2012 After Your Meat Is Inspected  
Contestants Must Be Checked In No Later Than 9:00 a.m. Sat. March 31<sup>st</sup>, 2012  
Cooks Meeting Will Be Held Saturday Morning At 9:00 a.m.**



- We are proud to have the Lone Star Barbecue Society (LSBS) sanction this cookoff. If you're unfamiliar with LSBS rules please take a second to look over them below.
- We endeavor to make our cookoff fair and honest with no one receiving an advantage over anyone else. The Head Judge or his/her representative for conformity with our turn-in requirements inspects all trays. A total blind judging system is used to insure anonymity of the cook.

- **COOKED ON SITE** - All meat will be brought to the site RAW. No pre-marinating, pre-soaking or pre-spicing. Contest meat is always subject to inspection by Head Judge and/or promoter.
- **TURN IN QUANTITIES** - normally we require nine (9) slices of Brisket, approximately 1/4 to 3/8 inch thick (this is checked at turn-in); nine (9) pork spare ribs. Two (2) half of a non dis-jointed chicken, skin on. NOTE: Larger cookoffs may require additional quantities of meat and is determined at time of cookoff.
- **MARKERS AND GARNISH** - In Texas we judge meat only! Absolutely NO garnish or sauce is allowed. The cook is provided with a Styrofoam tray with one sheet of foil, which is to be placed in the bottom of the tray. The meat is placed on the foil. Nothing is to be “puddled” in the tray.
- **SANITARY CONDITIONS** - The Head Judge may disqualify a contestant for unsanitary conditions or entries.
- **WOOD FIRE** - All cooking is to be done on wood or wood products. NO gas or electric cooking heat! Gas or electric lighters, blowers and/or rotisseries are permitted.
- **WINDOW** - A “window” is an all-inclusive period of time! Therefore, a twenty (20) minute window means Ten (10) minutes “before” the turn-in time until Ten (10) minutes “after” the turn-in times. This allows for corrections to be made should someone have to return to their site for an additional rib or slice of brisket.
- **PIT or SMOKER** - Any type of commercial or homemade pit may be used, with only wood or wood product fire for cooking.

### **Melody Oaks Ranch Cookoff Rules & Regulations**

- Chief Cook will be held responsible for the conduct of the team. Excessive use of alcoholic beverages will be grounds for disqualification.
- Each team will be responsible for clean up of their space.
- Cooks Meeting will be held Saturday, March 31<sup>st</sup> at 9:00 a.m.
- Contestants must be checked in no later than 9:00 a.m., Saturday, March 31<sup>st</sup>.
- No preparation, seasoning, or cooking of contest meats until your meat has been inspected Friday, March 30th. This means No Precooking, No Pre-boiled, or No Pre-Marinated Meats. Meat is subject to inspection. Ribs must have a bone in sample. No garnish or sauce in tray. SILVER FOIL ONLY must be used in tray.
- Barbecue will be judged on aroma, appearance, texture, taste, & overall impression. The Decision Of The Judges Are Final!!!
- Beans must be Dry Pinto only. Entries must be free of markers. Only Beans & Juice will be turned in. Beans will be judged on aroma, appearance, juice, tenderness, and taste. Only one entry per team.
- Rules of Lone Star Barbecue Society will prevail. Contest committeemen reserve the right to make additional regulations as situation warrants.
- Unsanitary cooking conditions may be grounds for disqualification.
- Fires must be wood or wood substance. No digging holes for campfires or cutting down trees or brush. No electric or gas grills used to prepare meats. Contestants must supply all needed equipment and supplies.
- The Dutch Oven Dessert is designed to be a fun competition! There are only 3 things to remember, first your entry must be a dessert and second must be cooked in a dutch oven. Yes, that means you cook it any way you want. Example: traditional cowboy style, in your pit, on your pit, on a gas burner,... ect. And the third thing to remember is have fun with it...!!!
- Good luck in the competition and have a safe trip home!