

2021 BBQ Cook-off Entry Form

May 1

Team Name: _____

Chief Cook: _____

Address: _____

Phone: _____ Email: _____

Team Members:



Saturday fee is \$90. Late charge of \$20 for entries after April 24, 2021.

SAT CATEGORIES: Chicken (12p) Ribs (1p) Brisket (2p)

Make checks/money orders payable to: LEXINGTON CHAMBER OF COMMERCE

Mail Entries to: Kevin Allen, PO BOX 27, Lexington, TX 78947

Or drop entry in Chamber door mail slot

Teams are responsible for abiding by all published Rules for the current year.

Chief Cook must read/understand Section 5—Awards and Prize Money requirements set forth and the penalties for non-conformance.

Teams should not setup without authorization from the Cook-off Coordinator.

Very limited electrical hookups are available.

Disclaimer

The Lexington Chamber of Commerce, their officers, members and designated officials along with the land owners are not liable in either official or individual capacity for property damage, personal injury, or death arising from your participation in the Lexington Chamber of Commerce BBQ Cook-off. By signing this form, the responsible person for the entry:

(1) Binds each person participating in the cook-off under the authority of this form to hold harmless from liability the Lexington Chamber of Commerce, their officers, members and designated officials, in official or individual capacities, for property damage, personal injury, or death arising from participation in the Lexington Chamber of Commerce BBQ Cook-off; and

(2) Agrees to provide each person participating under the authority of this form with a copy of this disclaimer.

(3) Agrees that no glass containers will be allowed in the cook-off area.

Printed Name

Signature/Date

Lexington Homecoming BBQ Cook-Off

Meat Category Rules and Instructions

1. CONTESTANTS

- 1.1. Unless approved by Cookoff Coordinator, **no pits** will be allowed in the cook-off area until 11:00 a.m. on Thursday.
- 1.2. Pit check-in will be Thursday 11:00 am - 10:00 pm and Friday after 9:00 am
- 1.3. There will be a **MANDATORY** head cook meeting at 6:00 pm on Friday at the street dance trailer on Main St. Chief cook or designated team member is required to attend. There will be a roll-call at the meeting. Any team not represented at the mandatory meeting will require the chief cook to meet with Cookoff Coordinator BEFORE any entry for that team is turned in. Failure to follow this rule may void all entries at the cookoff.
- 1.4. Each team **MUST** keep their area clean.
- 1.5. **NO VEHICLES** in the cook-off area except in designated parking areas. All RV's and/or travel trailers will be kept on the county lot across Belton Street.
- 1.6. The Cook-off will be held on the Northwest side of the square next to the Chamber Building and the immediate area across Belton Street (County lot).
- 1.7. Each team will provide their own equipment and pits to cook their own meat.
- 1.8. **IMPORTANT:** The Chief Cook is responsible for the conduct of their team members and/or visitors in their assigned area. We will absolutely not tolerate any under-age drinking. A team will be disqualified if found providing liquor to under-aged individuals. Intoxicated or boisterous individuals should be asked to leave by the Chief Cook and/or a team member, or a police "escort" will be provided. Please let's keep the cook-off area a friendly, family-oriented, fun event for everyone.
- 1.9. Any teams cooking and providing crawfish or other carry away foods in large quantity are asked to keep their area clean of the waste. Discarded waste **MUST** be cleaned in/around the Chamber office and Chamber's storage building, as well as, the Mason's Lodge. The Mason's Lodge patio should not be used by cook-off teams or their visitors unless prior permission from the Lodge. **Teams that are not in compliance with this rule will not be allowed the following year and/or forfeit some or all prize monies won (will be used for paying cost of cleanup).**

2. COOKING

- 2.1. Use only "brisket" in the beef category, "pork ribs" (not baby back) in the pork category, and a chicken (whole or halves) in the chicken category.
- 2.2. Each brisket must weigh approximately 8 pounds, pork ribs must weigh approximately 4 pounds, and chicken must weigh approximately 1-1/2 pounds.
- 2.3. All meat will be inspected by a Cook-off official prior to cooking.
- 2.4. All meats may **NOT** be pre-seasoned and must be cooked on the premises.
- 2.5. All fires for BBQ must be wood or wood substance. No open pit fires allowed.
- 2.6. Each team will cook their own meat on their own pit.
- 2.7. All BBQ Pits **MUST** be removed from the premises no later than **3:00 P.M.** Sunday and your area cleaned before you leave.

3. MEATS TO TURN IN

- 3.1. Brisket: 7 slices no thicker than a No. 2 pencil
- 3.2. Pork Ribs: 7 complete ribs individually cut (4 on bottom – 3 on top)

- 3.3. Chicken: One-half uncut chicken. It does not matter if you cook the chicken whole or in halves, but you must turn in a complete ½ uncut chicken.
- 3.4. Foil is allowed at turn-in, however, the foil may only cover the bottom of the container (small square). The foil will be removed prior to judging.

4. TURN-IN TIMES & JUDGING

- 4.1. Turn in times will be staggered: Chicken @ 12:00, Pork Ribs @ 1:00 and Brisket @ 2:00. Entries will not be received prior to the turn-in times. Official time will be kept on mobile phones.
- 4.2. Judging for each category will begin at 15 minutes after turn-in times.
- 4.3. The top five places in each division will be auctioned off. (See 5.1 below)
- 4.4. Do not pull the container ticket until you turn in your entry to Cook-off Staff.
- 4.5. Trophies will be awarded for top 5 places in each category. Master Cook will also receive trophy.
- 4.6. Auction will begin approximately 4:00-4:30 PM at the entertainment trailer on Main St. All proceeds from the auction will go to the Chamber for Homecoming operating expenses and scholarship awards.

5. AWARDS AND PRIZE MONEY

- 5.1. Each team placing in the top five are required to furnish a fully cooked meat appropriate for the category won (**example: complete slab of ribs, a full brisket, whole chicken**). This meat will be given to the Buyer of your winning meat category during the auction.
- 5.2. The Buyer must come to the Chamber office immediately after the auction to pay for their purchase. The Buyer will be given a certificate for their purchase after payment is rendered. The Buyer will present the certificate to the cooking team in return for the meat purchased. The cooking team should bring the certificate to the Chamber building to receive their prize money.
- 5.3. The cooking team should ensure that the Buyer receives the fully cooked meat that the Buyer purchased. The meat must be edible (not raw, not burnt or dried out). **Any team that does not provide the full amount of cooked meat (i.e. whole chicken, whole ribs, or whole brisket) will be in violation of the terms set forth and may not receive their prize monies.** Teams have until May 31 to claim prize money.

6. Entries and Fees

- 6.1. There will be an entry fee of \$90.00, of which majority percentage will be awarded as prize money.
- 6.2. If you are entering some or all of the categories the total fee will be \$90.00.
- 6.3. There are no additional fees.

- 6.4. Call/text Kevin Allen at (512) 461-2011 or email cowboywaydesign@aol.com with any questions.
- 6.5. **Disclaimer form must be signed and returned with entry form for entry to be valid.**
- 6.6. Entry forms can be dropped at the Lexington Chamber office during open hours, or dropped thru the mail slot in the door after hours. Mailed entry forms should be sent to:

Kevin Allen
PO Box 27
Lexington, TX 78947

All checks and money orders should be payable to: *Lexington Chamber of Commerce.*

