

**Lexington 47<sup>th</sup> Homecoming  
Bar-B-Que Cook-Off On The Square  
Friday, May 4 and Saturday, May 5, 2012**

**Meat Category Rules and Instructions**

**1. CONTESTANTS**

- 1.1. By order of the City of Lexington, **no pits** are allowed in the cook-off area until 12:00 p.m. on Thursday and spaces will be assigned.
- 1.2. Pit check-in will be Thursday 12:00 - 9:00 P.M. and Friday 8:00 A.M. - 5:00 P.M.
- 1.3. There will be a **MANDATORY** head cook meeting at 6:00 PM on Friday. Each team's chief cook will be responsible for his/her team members. Any changes will be discussed at this time.
- 1.4. Each team **MUST** keep their area clean. **\*\*ABSOLUTELY NO GLASS CONTAINERS!!!!\*\***.
- 1.5. **ABSOLUTELY NO VEHICLES** in the cook-off area. All RV's and/or travel trailers will be kept on the county lot across Belton St. on the other side of the cordoned off area.
- 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 St within the boundary area.
- 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 in large quantity are asked to keep their area clean of the waste. Discarded crawfish MUST be cleaned in and around the Chamber office and Chamber's storage building, as well as, the Mason's Lodge building. The Mason's Lodge patio should not be used by cook-off teams or their visitors to eat crawfish. Teams that are not in compliance with this rule will not be allowed the following year.**

**2. COOKING**

- 2.1. Use only "brisket" in the beef division, "pork ribs" (not baby back) in the pork division, and a whole "chicken" in the chicken division.
- 2.2. Each brisket must weigh at least 8 pounds, pork ribs must weigh at least 4 pounds, and chicken must weigh at least 1 1/2 pounds.
- 2.3. All meat will be inspected by Cook-off official prior to cooking.
- 2.4. All meats may be pre-seasoned but must be cooked on the cookoff 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.
- 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. Ribs: 7 complete ribs individually cut
- 3.3. Chicken: One-half chicken uncut. It does not matter if you cook the chicken whole or in halves, but you must turn in a complete 1/2 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.
- 3.5. Show pieces of meat are allowed (except for chicken), but not mandatory.

#### 4. JUDGING

- 4.1. Turn in times will be staggered: Chicken @ 12:00, Pork Ribs @ 1:00 and Brisket @ 2:00
- 4.2. Judging will begin at 12:15 P.M. on Saturday.
- 4.3. The top five places in each division will be auctioned off.
- 4.4. Trophies will be awarded for top 5 places in each division, also Master Cook prize.
- 4.5. Auction will begin at approximately 4:00 P.M. Proceeds from the auction will go to the Chamber for operating expenses and scholarship awards for local students.

#### 5. AWARDS

- 5.1. Each team placing in the top five will be required to furnish a fully cooked meat appropriate for the category won (**example: complete slab of ribs, a full brisket, whole chicken**). This will be given to the Buyer of your winning meat category.
- 5.2. The Buyer must come to the Chamber office 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 full meat that the Buyer purchased. ***Any team that does not provide the full amount of 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.***

#### 6. Entries and Fees

- 6.1. There will be an entry fee of \$75.00, of which 60% will be jackpotted as prize money.
- 6.2. If you are entering all the categories: Jackpot Sausage, Jackpot Beans, Jackpot Open and any of the Meat categories, the total fee will be \$105.00. Jackpot categories are \$10.00 for each contest.
- 6.3. For more information call or text:
- 6.4. Kevin Allen at (512) 461-2011 or email [cowboywaydesign@aol.com](mailto:cowboywaydesign@aol.com) or [lexingtonchamber@verizon.net](mailto:lexingtonchamber@verizon.net)
- 6.5. **Disclaimer form must be signed and returned with entry form for entry to be valid.**
- 6.6. Early entries may be mailed to:

Kevin Allen  
PO Box 27  
Lexington, TX 78947

OR

Seal your entry and disclaimer form with payment and drop through the mail slot at the Lexington Chamber office.

Make checks payable to Lexington Chamber of Commerce.