

13th Annual

WILD HOG EXPLOSION

13th Annual COOK-OFF

Benefiting



A Lone Star BBQ Society Sanctioned Event
SATURDAY, MARCH 14th – MANSFIELD PARK
BANDERA, TEXAS



RULES OF COMPETITION

(All Rules comply with Lone Star BBQ Society)

All teams must sign the Release of Liability. In addition, all teams agree to abide by these rules:

1. Teams provide their own security and insurance.
2. Teams may set up as early as 4:30 p.m. on Friday, March 13th. Teams must be set up no later than 9:00 a.m. on Saturday, March 14th and may not breakdown until the event is over at 6:30 p.m. Cooking space must be cleaned up and left in the same condition it was provided no *later than 9:00 a.m. on Sunday, March 15th*.
3. All meats that are entered into judging will be cooked from scratch within the constraints of the event. Meat may not be seasoned or marinated prior to 6:00 p.m. Friday, March 13th.
4. Multiple entries in the same category by the same cook will be allowed as long as separate entry fees are paid for each entry.
5. No ground pits will be used. All burn-down barrels will have some sort of safety barrier placed across the top or around the barrel.
6. Categories: Beef – brisket only; Pork Spare Ribs or Kansas City Style only - No baby back;
7. Chicken – any type, no Cornish Game Hen. Turn-in Samples – A minimum of one showpiece for each category plus a number of samples that will be determined by the Head Judge.
8. Beans – dry pinto only cooked on-site.
9. Judging trays will be provided by the event. Silver foil must be used in the judging trays supplied by cookers. Marked containers may be disqualified at the Head Judge's discretion.
10. Except where otherwise specified, all garnishes and condiments are prohibited.
11. Turn-in times are as follows:

Bloody Mary's	10:00 a.m.
Beans	11:00 a.m.
Chicken	1:00p.m.
Pork Ribs	2:00 p.m.
Beef Brisket	3:00 p.m.

Cooks, Assistants and/or relatives are prohibited as tasting judges in all phases. They may, however, be used as table monitors.