

WORLD CHAMPIONSHIP BISON COOK-OFF

COOK-OFF RULES

1. **COOKED ON SITE** – All meat to be judged in the World Championship Bison Cook-off will be cooked from raw condition on the site and day of the event. Pre-cooking, marinating, and other preparations will be allowed only after on-site check-in and meat inspection by event officials. No meat to be judged may be cooked inside any motorhome, travel trailer, or other conveyance.
2. **SANITARY CONDITIONS** – Each cook is responsible for preparing meats, marinades, sauces, and any other consumable in a sanitary manner. Additionally, each team or individual cook is responsible for maintaining a clean, neat, and orderly cook site.
3. **TURN-IN TIMES** - Announced at the cooks meeting Friday, but will be one hour apart. All Turn-in times will have a 20 minute window.
4. **PITS** – Cooks may use any type cooker, trailered type, or backyard type. Each cooker should have a fire extinguisher close at hand at all times.
5. **SAUCES** – Sauces or marinades are permitted during the cooking of meats to be entered, but no sauce or marinade may be used to cover entered meats once they are placed in the judging trays.
6. **CATEGORIES** – Four categories of meats will be judged: *bison brisket, beef brisket, pork spareribs, and chicken halves*. Each contestant will turn in for judging seven bison slices, seven beef slices, seven whole spareribs, and ½ fully jointed chicken. Bite-sized pieces will not be allowed. Slices should be uniform, consistent, and approximately 3/8 inch thick. Each cook is also required to turn in the remainder of the bison brisket in foil or container to the judging room at the time announced for the judging of the bison.
7. **OVERALL POINTS CHAMPION** – The winner of overall points champion must have entered all four categories. Points will be awarded on the following system: 1st place—10 points, 2nd place—9 points, 3rd place—8 points, 4th place--7 points, 5th place—6 points, 6th place—5 points, 7th place—4 points, 8th place—3 points, 9th place—2 points, and 10th place—1 point. Points will be totaled on the tally sheet for the four categories and the contestant with the highest number of points will be declared Overall Points Champion. In the event of a tie, tie-breakers will be, in succession, beef brisket, spareribs, and chicken.
8. **HEAD JUDGE** – Lone Star Barbecue Society head judge will be on site on the day of the event to assure that proper procedures are followed, that each cooker has the same opportunity to win, and to answer any questions that arise.