



# Star-B-Que News

LSBS – Where Friend, Pride & Traditional  
Texas BBQ Come Together



Vol: XXIII, No 7

July, 2018

A Publication of the Lone Star Barbecue Society, 205 County Rd 138, Burnet, TX 78611

## LLANO - COOK OFF

**Date: 7/7/18 # of Cooks: 10**

**Judging Coordinator: Robynn**

**Grand Champion: Albert Brown**

**Reserve Grand Champion: Mike Rogers**



## Kingsland's Acqua Boom

**DATE: 7-7-2018 # Cooks 22**

**Judging Coordinator Jill**

**GRAND CHAMPION: Bridget Ribsam**

**Reserve Grand Champion: Mike Sargent Jr.**



## Stanford TX. Cook OFF

**DATE: 7/7/2018 # OF COOKS: 13**

**Judging Coordinator: Elaine**

**GRAND CHAMPION: Brian Davis**

**Reserve Champion: Jason Smart**

## Lampasas Spring HO Cook Off

**Date: 7/14/2018 # Cooks 52**

**Judging Coordinator: Jackie**

**GRAND CHAMPION: Arnie Segovia**

**Reserve CHAMPION: Benny Rodriquez**

Facebook Page: <https://www.facebook.com/groups/318941771526346/>

July, 2018

## **Smokin In The Park, Post TX.**

**Date: 7 /21/2018 # Cooks 25**

**Judging Coordinator: Sharon Bonner**

**Grand Champion: Kit Polk**

**Reserve Grand Champion: Fred Robles**



## **Night In Old Fredericksburg**

**Date: 7/21/18 # of Cooks: 28**

**Judging Coordinator: Robynn & Albert**

**Grand Champion: Steve Fourqurean**

**Reserve Grand Champion: Randy Crooks**



## **FREDRICKSBURG COOK-OFF**

We had a great time at the cook-off in Fredericksburg this past weekend, Chad went out of his way to make everything run smooth. It was a wonderful cook-off, the judging when great, there were over 25 teams, after a two year layoff. We met some old friends there, Cory Flores, Robert Serra, Mike Sargent Jr, Moe Carson, Dean Dukes & Wife and many more. The weather was bearable. Congratulations to everyone that walked.

Harvey and Jean

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**July, 2018**

# Best Coolest BBQ Cook Off In August

Hope to see y'all there !!!!!!!



\*LSBS entries must be cooked on site\* For more information about the LSBS rules log on to [www.lonestarbarbecue.com](http://www.lonestarbarbecue.com)

LSBS Cook-off Information David Tondre (210) 363-7339

Lodging, Vendor, & Visitor Information Red River Conf. Center (877) 885-3885

**Guarantee \$5,000.00 payout! (100% payback for 1st, 2nd, 3rd, 4th & 5th)**

Head Cook:

Address:

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

Number of Cooks on Team (4 total): \_\_\_\_\_ Team Name: \_\_\_\_\_:

I am entering in the following categories:

Brisket (\$50) \_\_\_\_\_ Pork Spare Ribs (\$50) \_\_\_\_\_ 2-1/2 (2 halves) Chicken (\$50) \_\_\_\_\_ All three (\$125) \_\_\_\_\_

TO FIND OUT MORE ABOUT THE LSBS COOK-OFF PLEASE EMAIL DAVID TONDRE AT [davidtondre@hotmail.com](mailto:davidtondre@hotmail.com)

**RETURN THIS FORM WITH PAYMENT BY AUGUST 10TH FOR YOUR FREE GIFT!**

**FREE RV parking available on site during the cook-off, \$25 to stay overnight on festival grounds (no hook-ups)**

**Call Kathryn at (575) 754-1708 to reserve your spot. You must reserve a spot in advance.**

**MAKE CHECKS PAYABLE TO: Sonic Saviors**

**P.O. Box 189**

**Red River, New Mexico 87558**

Facebook Page: <https://www.facebook.com/groups/318941771526346/>

July, 2018



## Revised Rules July 25, 2018



### **Lone Star Barbecue Society Sanctioning Rules**

These rules and regulations set forth by the Lone Star Barbecue Society Board of Directors. **PURPOSE:** The LSBS is organized for charitable and educational purposes, including, for such purposes, the making of distributions to organizations that qualify as example organizations under Section 501(c) 7 of the Internal Revenue Code.

To foster and promote the furthering and appreciation of the State food of Texas, barbecue. To sanction competition barbecue cook-offs and provide fair rules and fair judging for all contestants who participate.

**AGE LIMIT** - All head cooks must be at least **18 years of age**.

**COOKED ON SITE** - All meat will be brought to the cooking site **RAW!** No pre-marinating presoaking or pre-spicing prior to **START TIME**. Meat will be prepared from scratch within the time constraints of the cook off site. No meat will be allowed to leave site. Start time is after registration has been completed, cooks can begin to spice/marinate their meat. The promoter will hand you the turn-in times, rules and a tray pick up form checked and signed, which you bring to the designated area at the time specified in the form, to get your turn in trays

**TURN IN TIMES** - Turn-in times shall be posted on site and will be given to head cooks at check in. Judging Coordinator will determine the times with the promoter and announce at the cooks meeting. If there are a large number of cooks 50 plus turn-in times will be expanded to a hour and a half increments. Special circumstances (additional categories) may dictate different time variables. Brisket will always be the last turn in.

#### **TURN IN RULES**

**Chicken.** Cook's will turn in **two halves** of a whole chicken, meat side up, not dis-jointed containing skin, breast portion, leg, thigh and wing (with or without wing tip). Cornish game hens will be disqualified.

**Pork Spare Ribs.** Cook will turn in **seven (7) individual** pork spare ribs, meat side up and bones pointing the same direction.. St Louis style trim is allowed. Starting at the hinge of the lid, place the ribs parallel to the hinge working your way forward until the bottom is filled. Start a top row at the hinge, placing the ribs directly on top of the bottom row. Baby back ribs will be disqualified.

**Brisket.** Cook's will turn in **seven (7) full slices**, approximately 1/4 to 3/8 inch thick, Full slices, with the ends of the brisket intact. Starting at the hinge of the lid, place the slices parallel to the hinge working your way forward. If sliced to thick or to thin the cook will be required to correct it.

**Pork.** Cook will turn in pulled or shredded from a pork butt /pork shoulder.

**Beans:** Will be started at the cooking site from dry pinto beans. Cooks may cook with condiments but when turned in Nothing is to be included in the bean cup larger than the bean. It will be disqualified by the Judging Coordinator if something is found by the judges larger than a bean in the bean cup.

Larger cook-offs may require the cook to turn in nine (9) pork spare ribs and nine (9) slices of brisket. This will be the discretion of the J.C. and announced to the cooks when they pick up their trays that evening. No head cook will be allowed to cut off another head cooks meat and turn it in for judging. They must turn in their own prepared meat. Other types of meat will be addressed later in this section.

#### Recognized LSBS Meats and Specialty meats

Beef Brisket	Goat
Pork Spare Ribs	Rattlesnake
Chicken	Bison
Pork Butt / Shoulder.	Wild Hog

**OTHER CATEGORIES** - Promoter shall advise cooker's in advance of any additional categories.

**PITS & ENTRIES PER PIT** - There will be only two different entries per pit. Two (2) head cooks to a pit. Pit will be any commercial or homemade, trailered or un-trailered pit or smoker, may include gas or electricity for use to start natural fiber (wood) substance only.

All fires for cooking meat must be wood or wood products (charcoal) or wood pellets. Electric blowers and /or rotisseries **ONLY ARE PERMITTED**. No gas or electric cooking heat.

**MARKERS AND GARNISH** - Cooks may cook with sauce, however when preparing meat for turn in, nothing may be added to the meat once it has been placed in the tray. Cook will be asked to correct their tray if sauce or juice is added to the meat in the tray. Nothing should be puddled in the tray. Any and all garnishes are prohibited

**DISQUALIFICATION** - If a tray is found to be in violation of LSBS rules, If a head cook has turn in a cut off another head cooks meat or the turn in is raw meat, it will be disqualified at the discretion of the LSBS judging coordinator.

**TIE BREAKER FOR GRAND CHAMPION AND RESERVE CHAMPION** - Brisket will be the tie breaker at all LSBS cook-offs. If any meat other than LSBS recognized meats/ specialty meats must be cooked, the points will be counted towards G. C. and Reserve Champion.

**COOKS MEETING** - the cooks meeting will be held at the discretion of the Judging coordinator. Usually 9:00 am Saturday Morning or 7:00 pm Friday Evening. This will be told when you pick up your trays. He/She will go over all LSBS turn -in rules pertaining to the judging of your product. All head cooks or representative must attend. Any questions should be asked at this time to the Judging coordinator.

**JUDGING FORMAT** - All entries will be submitted in identical containers, a 13x9 " for the chicken and for the meats a 9x9 hinged foam tray with a matched pair of blue identically numbered theater tickets affixed to the tray, a piece of foil for each container, which have been brought to the site by the Judging Coordinator. Each head cook will be instructed to **PRINT** his/her name in ink on the blank side of the ticket when picking up their trays. This ticket only will be used to match to the ticket on the winning box. Only the name written on the winning ticket will go on the winner's sheet, by the judging coordinator.

**JUDGING** - All trays accepted at the turn will be inspected for the correct thickness and quantities. All tray accepted will go to the judging table to be judged.

**JUDGES** - It is the promoter's responsibility to get all the judges seated at the table before the tray turn it begins. LSBS recommends the promoter gets a minimum of five (5) judges per table. Head cooks are prohibited from judging but are encouraged to watch the judging processes. The approved L.S.B.S. Judging sheets will be used. Judges will be instructed on how to pass the trays, fill out the score sheets, using the pallet cleansers the correct use of the Knife and fork, and the scoring processes. There should be no more than twenty (20) trays per table.

It will be the head cooks responsibility to obtain and adhere to the rules and guidelines of the contest.

### **Revised Rules July 25, 2018**

## **New Members for 2018**

<b>David Thompson</b>	<b>Seguin</b>	<b>Allen Samuel</b>	<b>Hearn</b>
<b>VFW Post 6115</b>	<b>Elgin</b>	<b>Molly Lealey</b>	<b>Lampas</b>
<b>Debbie Conley</b>	<b>Quanah</b>	<b>Ed Le Clair</b>	<b>Junction</b>
<b>Terry Lee</b>	<b>Strawn</b>	<b>Josh Davis</b>	<b>Austin</b>
<b>Calhoun Country</b>	<b>Port Lavaca</b>	<b>Lynn Hardy</b>	<b>Iola</b>
<b>Benny Rodriguez</b>	<b>Lampasas</b>	<b>Jones county Fair</b>	<b>Ansom TX.</b>
<b>Lighthouse Country Club</b>	<b>Kingsland, TX.</b>	<b>Visit Early,</b>	<b>Early TX.</b>
<b>Stephanie Gavin</b>	<b>Spring Tx.</b>	<b>Norman Frey</b>	<b>Taylor Tx.</b>
<b>Kit Polk</b>	<b>Lakehills Tx.</b>		

# **Lone Star Barbecue Society**

## **2018**

### **Executive Board Members**

**Robynn Brown – CEO/Chairman (830) 460-0470**

**Eddie Williams- PRESIDENT (325) 430-5678**

**Tommy Dougherty-Vice- President (Elected)**

**Jimmy Thorton – Vice President (281) 808-4544**

**Lorrena Stamm - Secretary - (830) 460-0247**

### **Regional Board Members**

**North East Region 1Da - David Chandler – (903) 705-9626**

**Houston Area Region 2 - Tim Simmons -**

**South Texas Region 3 - TBD**

**Hill Country Region 4 - Harold Williamson – (512) 755-4220**

**Northern Panhandle Region 5 - Jaimie Garcia – (806) 670-7587**

**Southern Panhandle Region 5 - Dick Odom – (806) 990-2457**

**Southern Central Region 6 - Carlos Salazar – (210) 912-1925**

July				
6 - 7	Llano, TX - Rock'n River Fest	J.C. Robynn	<a href="#">DETAILS</a>	<a href="#">RESULTS</a>
6 - 7	Kingsland, TX - Aqua Boom	***State Championship*** J.C. Jill	<a href="#">DETAILS</a>	<a href="#">RESULTS</a>
6 - 7	Stamford, TX - Texas Cowboy Reunion Cook-off	J.C. Elaine & Josh	<a href="#">DETAILS</a>	<a href="#">RESULTS</a>
13 - 14	Lampasas, TX - Hot as Hell BBQ	J.C. Jackie	<a href="#">DETAILS</a>	<a href="#">RESULTS</a>
20 - 21	Post TX, Post Rotary Club - 8th Annual	***State Championship*** - Smokin' in the Park \$12,000 Payout J.C. Sharon	<a href="#">DETAILS</a>	<a href="#">RESULTS</a>
20 - 21	Fredericksburg, TX - Night In Old Fredericksburg and BBQ Cook-off	J.C. Robynn	<a href="#">DETAILS</a>	<a href="#">RESULTS</a>
20 - 21	LaGrange, TX - 2nd Annual FCSP BBQ Cook-off	J.C. Jimmy	<a href="#">DETAILS</a>	
27 - 28	Burnet, TX - Gebhard's BBQ Bash	***State Championship*** J.C. Robynn	<a href="#">DETAILS</a>	
August				
3 - 4	Lake Brownwood, TX - Jus Havin Fun Cook-off	J.C. Debbie W. **NEW DATE**	<a href="#">DETAILS</a>	
3 - 4	Hamilton, TX - Hamilton Band BBQ Cook-off	J. C. Jackie	<a href="#">DETAILS</a>	
10 - 11	Hearne, TX - Allen Samuels Birthday Bash BBQ Cook-off	J.C. Marnie & Bettsey	<a href="#">DETAILS</a>	
10 - 11	Big Lake, TX - 2nd Annual St. Vincent's Barbecue Cook-off	J.C.	<a href="#">DETAILS</a>	
17 - 18	Red River, New Mexico - Hot Chili Days, Cool Mountain Nights Music Festival & Cook-off	\$5,000 Guaranteed J.C David & Madonna	<a href="#">DETAILS</a>	
8/31 - 9/1	Junction, TX - 4th Annual Kimble County Cook-off	\$5,000 Guaranteed J.C. Robynn & Lorrena	<a href="#">DETAILS</a>	
8/31 - 9/1	Center Point, TX - Labor Day BBQ Cook-off and Bash On The Guadalupe	J.C. Vicki	<a href="#">DETAILS</a>	
September				
1 - 2	LaGrange, TX - Fayette County Fair BBQ Cook-off	J.C. Jimmy R	<a href="#">DETAILS</a>	
7 - 8	Academy, TX - Little River Catfish Association Pinto Bean/Barbecue Cook-Off	J.C. Jill	<a href="#">DETAILS</a>	
7-8	Columbus, TX - Colorado County Fair Eddie Orange, J. C Harvey & Jean			
7-8	Rising Star' TX - Redneck Woodstock BBQ	J. C. Teresa	<a href="#">DETAILS</a>	
7 - 8	Buffalo, TX - Buffalo Stampede	J.C. Deborah & David Chandler	<a href="#">DETAILS</a>	
7 - 8	Fairfield, TX - The Big T Bash	J.C. Robynn ***\$10,000 Guaranteed Payout**		
7 - 8	Houston, TX - Shut'em Down Throw Down Volume 1	J.C.	<a href="#">DETAILS</a>	
14 - 15	Elgin, TX - VFW Post 6115 & Auxiliary Barbeque Cook-off	J.C. Marnie & Bettsey	<a href="#">DETAILS</a>	
14 - 15	Early, TX - Early Texas Showcase	J.C. Debbie W.	<a href="#">DETAILS</a>	
14 - 15	Cisco, TX - Big Dam Brisket Cook-off	J.C. Eddie W.	<a href="#">DETAILS</a>	
14 - 15	Bartlett, TX - Bartlett Friendship Fest	J.C. Jill & Mike	<a href="#">DETAILS</a>	
14 - 15	Brenham, TX - King-of-Coals Cook-off	J.C. Robynn		
21 - 22	Stephenville, TX - Cowboy Capital BBQ Cook-off	J.C. Robynn		
21 - 22	Georgetown, TX - VFW Post 8587 2nd Annual BBQ Cook-off	J.C. Jill	<a href="#">DETAILS</a>	



21 - 22	Cottonwood Shores, TX - CWSVFD 3rd Annual Fire Hall BBQ Cook-off J.C. Harvey & Jean	<a href="#">DETAILS</a>	
21 - 22	Richland Springs, TX - 6th Annual Feedlot BBQ Cook-off J.C. Debbie Williams		
22 - 24	Comanche, TX - Comanche Pow Wow <b>**State Championship**</b> J.C. Jackie		
21 - 22	Anson, TX - Jones County Fair BBQ Cook-off J.C.		
28 - 29	Lake Pallo Pinto - C.A.R.E. K9 J.C. Harvey & Jean	<a href="#">DETAILS</a>	

### October

5 - 6	Granbury, TX - 6th Annual Oktoberfest Bar-B-Que & Chili Cook-off J.C. Elizabeth and Bobbie	<a href="#">DETAILS</a>	
5 - 6	Montgomery, TX - BBQ For 'Merica J.C. Robynn		
12 - 13	Junction, TX - Kimble County EMS Cook-off J.C. Konnie & Amanda		
12 - 13	Mullin, TX - Mullin Cook-off J.C. Paul		
12 - 13	Port Lavaca, TX - Chilln & Grilln By the Bay J.C. Robynn	<a href="#">DETAILS</a>	
12 - 13	Longview, TX - Kare for Kids BBQ Cook-off J.C. Deborah & David Chandler	<a href="#">DETAILS</a>	
12 - 13	Mason, TX - Fort Mason Cookoff & Wild West Extravaganza J.C. Marnie	<a href="#">DETAILS</a>	
12 - 13	Kenedy, Tx - Cadillac Jack Fall Fest J.C. David & Madonna	<a href="#">DETAILS</a>	
12 - 13	Magnolia, TX - Jeffery Ingram Memorial Foundation BBQ Cook-off J.C. Phyllis		
19 - 20	Vernon, TX - Red River Battle & Bacon Fest <b>STATE CHAMPIONSHIP</b> J.C. David & Madonna		
19 - 20	Austin, TX - Gunslingers MC 2nd Annual BBQ Cook-off J.C. Mike & Jill	<a href="#">DETAILS</a>	
19 - 20	Clear Lake, TX - Clearlake Elks Lodge 2322 Barbecue Cook-off J.C. Jimmy & Gloria	<a href="#">DETAILS</a>	

### November

9 - 10	Conroe, TX. Cooking 4 Courage <b>\$10,000 Payout</b> J.C.	<a href="#">DETAILS</a>	
16 - 17	Burnet, TX Lone Star State Championship <b>**State Championship**</b> J.C. Robynn		

### December

Note Cookoff schedule is subject to change. Please check back often





## LSBS Official Standings COTY & Chicken Challenge Requirements

### LSBS Cook Of The Year (COTY) Point System

You **MUST** be a member of Lone Star Barbecue Society to be eligible for LSBS COTY Points. Championship Points are awarded for major meat categories; Brisket, Pork Spare Ribs, 1/2 Chicken and Pork Shoulder/Butt. LSBS also recognizes specialty categories cooked at LSBS sanctioned events; Goat, Wild Hog, Country Style and Baby Back Ribs. NO jackpot categories are awarded points; (seafood, misc. game, veggies, desserts, fajitas, drinks, etc.).

### LSBS Chicken Challenge Requirements

You have to be a member in good standing of LSBS at the time you win a first place Chicken in a LSBS sanctioned cook-off, and a member in good standing when you cook in the Chicken Challenge at the COTY annual cook-off.

### Barbecue Meat Standings January 1, 2018 to August 31, 2018

Place	Head Cook	Points
1	Kit Polk	170
2	Mike Sargent	94
3	John Truesdell	86
4	Bridget Ribsam	74
5	Harold Williamson	67
6	Charles Tant	66
7	Amy King	58
8	Larry Zimmerman	54
8	Eddie Williams	54
9	James Brook	50
10	Harvey Gebhard	46

### LSBS Sanctioned Beans Standings January 1, 2018 to August 31st, 2018

Place	Head Cook	Points
1	Bridget Ribsam	19
2	Kit Polk	17
2	Larry Allen	17
3	Jason Kirkpatrick	14
4	Corey Flores	12
5	Bobby Haggerton	9
5	Mike Sargent	9
6	Norman Frey	8
7	Jerry Krabe	7
7	Gene Tatsch	7
7	Richard Alston	7
7	Larry Zimmerman	7
8	Charles Tant	6
8	Harold Williamson	6
9	Jarred Burke	5
9	Brad Fowles	5
9	London Patterson	5
9	Chuck Schoenfeld	5
9	Jimmy Thorton	5
9	Doug Scheiding	5
10	Billy Blackmon	4
10	David Chandler	4
10	Derrick Crownover	4
10	James Howerton	4
10	Matthew Jenkins	4
10	Brien Owen	4

### COTY Chicken Challenge January 1, 2018 to August 31st, 2018

Cook's Name	Cook-Off	Date
James Stokes	COTY	1/20/2018
Mike Rogers	Round Rock	2/10/2018
DJ Dinscore	Brady	2/17/2018
Carlos Calzada	Buda	3/10/2018
Eddie Williams	Snyder	3/31/ & 4/28/18
H. Williamson	Evant	4/7/2018
John Truesdale	Mingus	4/22/2018
Kit Polk	Marble Falls	5/5/18, 6/16/18
Amy King	Liberty hill	5/12/2018
Dale Patterson	Santa Anna	5/19/2018
John Pound	Spicewood	5/26/2018
Bridget Ribsam	Kingsland	7/7/2018
Benny Rodriquez	Lampasas	7/11/18

## MEMBERSHIP APPLICATION

**Thank You for choosing to be a member of the Lone Star Barbecue Society. If you would like to become a new member or renew your membership please fill out the form below. Remember that your membership allows you to receive points and towards the Cooker of the Year and voting rights.**

**Membership will run from January 1 thru December 31.**

**Membership dues are as follows:**

**1 year \$ 48.00**

**Life Time \$300.00**

**Please fill out the form below and return it with your payment info to:**

**Lone Star Barbecue Society**

**C/O Robynn Brown**

**205 CR 138**

**Burnet TX. 78611**

**Member Name:** \_\_\_\_\_

**Phone number :** \_\_\_\_\_

**Address:** \_\_\_\_\_

**City:** \_\_\_\_\_ **State:** \_\_\_\_\_ **Zip** \_\_\_\_\_

**Email:** \_\_\_\_\_

**Team Name:** \_\_\_\_\_

**Payment enclosed for** \_\_\_\_\_ **1 Year** \_\_\_\_\_ **Lifetime**

**If paying by Credit Card:**

**Card Type** \_\_\_\_\_ **Visa** \_\_\_\_\_ **MasterCard**

**Card Number** \_\_\_\_\_

