



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 Fourquarean
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

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

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/>

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.

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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

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

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July, 2018

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	DETAILS RESULTS
6 - 7	Kingsland, TX - Aqua Boom	***State Championship*** J.C. Jill	DETAILS RESULTS
6 - 7	Stamford, TX - Texas Cowboy Reunion Cook-off	J.C. Elaine & Josh	DETAILS RESULTS
13 - 14	Lampasas, TX - Hot as Hell BBQ	J.C. Jackie	DETAILS RESULTS
20 - 21	Post TX, Post Rotary Club - 8th Annual Smokin' in the Park	***State Championship*** - \$12,000 Payout J.C. Sharon	DETAILS RESULTS
20 - 21	Fredericksburg, TX - Night In Old Fredericksburg and BBQ Cook-off	J.C. Robynn	DETAILS RESULTS
20 - 21	LaGrange, TX - 2nd Annual FCSP BBQ Cook-off	J.C. Jimmy	DETAILS
27 - 28	Burnet, TX - Gebhard's BBQ Bash	***State Championship*** J.C. Robynn	DETAILS
August			
3 - 4	Lake Brownwood, TX - Jus Havin Fun Cook-off	J.C. Debbie W. **NEW DATE**	DETAILS
3 - 4	Hamilton, TX - Hamilton Band BBQ Cook-off	J. C. Jackie	DETAILS
10 - 11	Hearne, TX - Allen Samuels Birthday Bash BBQ Cook-off	J.C. Marnie & Bettsey	DETAILS
10 - 11	Big Lake, TX - 2nd Annual St. Vincent's Barbecue Cook-off	J.C.	DETAILS
17 - 18	Red River, New Mexico - Hot Chili Days, Cool Mountain Nights Music Festival & Cook-off	<u>\$5,000 Guaranteed</u> J.C David & Madonna	DETAILS
8/31 - 9/1	Junction, TX - 4th Annual Kimble County Cook-off	<u>\$5,000 Guaranteed</u> J.C. Robynn & Lorrena	DETAILS
8/31 - 9/1	Center Point, TX - Labor Day BBQ Cook-off and Bash On The Guadalupe	J.C. Vicki	DETAILS
September			
1 - 2	LaGrange, TX - Fayette County Fair BBQ Cook-off	J.C. Jimmy R	DETAILS
7 - 8	Academy, TX - Little River Catfish Association Pinto Bean/Barbecue Cook-Off	J.C. Jill	DETAILS
7-8	Columbus, TX - Colorado County Fair	Eddie Orange, J. C Harvey & Jean	
7-8	Rising Star' TX - Redneck Woodstock BBQ	J. C. Teresa	DETAILS
7 - 8	Buffalo, TX - Buffalo Stampede	J.C. Deborah & David Chandler	DETAILS
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.	DETAILS
14 - 15	Elgin, TX - VFW Post 6115 & Auxiliary Barbeque Cook-off	J.C. Marnie & Bettsey	DETAILS
14 - 15	Early, TX - Early Texas Showcase	J.C. Debbie W.	DETAILS
14 - 15	Cisco, TX - Big Dam Brisket Cook-off	J.C. Eddie W.	DETAILS
14 - 15	Bartlett, TX - Bartlett Friendship Fest	J.C. Jill & Mike	DETAILS
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	DETAILS

21 - 22	Cottonwood Shores, TX - CWSVFD 3rd Annual Fire Hall BBQ Cook-off J.C. Harvey & Jean	DETAILS	
21 - 22	Richland Springs, TX - 6th Annual Feedlot BBQ Cook-off J.C. Debbie Williams		
22 - 24	Comanche, TX - Comanche Pow Wow **State Championship** 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	DETAILS	

October

5 - 6	Granbury, TX - 6th Annual Oktoberfest Bar-B-Que & Chili Cook-off J.C. Elizabeth and Bobbie	DETAILS	
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	DETAILS	
12 - 13	Longview, TX - Kare for Kids BBQ Cook-off J.C. Deborah & David Chandler	DETAILS	
12 - 13	Mason, TX - Fort Mason Cookoff & Wild West Extravaganza J.C. Marnie	DETAILS	
12 - 13	Kenedy, Tx - Cadillac Jack Fall Fest J.C. David & Madonna	DETAILS	
12 - 13	Magnolia, TX - Jeffery Ingram Memorial Foundation BBQ Cook-off J.C. Phyllis		
19 - 20	Vernon, TX - Red River Battle & Bacon Fest STATE CHAMPIONSHIP J.C. David & Madonna		
19 - 20	Austin, TX - Gunslingers MC 2nd Annual BBQ Cook-off J.C. Mike & Jill	DETAILS	
19 - 20	Clear Lake, TX - Clearlake Elks Lodge 2322 Barbecue Cook-off J.C. Jimmy & Gloria	DETAILS	

November

9 - 10	Conroe, TX. Cooking 4 Courage \$10,000 Payout J.C.	DETAILS	
16 - 17	Burnet, TX Lone Star State Championship **State Championship** 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 _____