



Raider Red Meats BBQ & Ribeye Championship Cook-Off

Texas State Championship



Calling all College Students,

Do you love BBQ? Wanting to elevate your smoked meat skills? Or, are you simply looking for friendly competition among different colleges around the area?

On August 18-19, 2023, Raider Red Meats will be hosting our annual Raider Red Meats BBQ and Ribeye Championship, **Collegiate Cookoff**, and VIP Concert. Our partnership with the KCBS and their 19,000 members allows for us to bring a whole new level of BBQ to our area. This is the only KCBS sanctioned BBQ contest in Lubbock. Barbecue teams and sponsors from our area will have the opportunity to meet and compete against teams from across the country as well as a few BBQ celebrities who will be coming to our event. This cook-off allows for a fun, competitively spirited, community involved way for us to raise scholarship funds for students in the Davis College of Agricultural Sciences and Natural Resources at Texas Tech University. This event directly benefits our students and our community. Thank you for your consideration of support. Cooking will begin Friday followed by sponsors dinner and entertainment.

Raider Red Meats' true mission is much larger than offering the highest quality steak. Promoting servant hood through meat sales signifies our true passion. Students not only obtain academic knowledge while at Texas Tech, they are exposed to a business model that serves as the catalyst in helping other individuals in need outside our family. We work hard to instill a strong, confident work ethic in our undergraduate workers, all while keeping the humble base of a servant's heart. We strive to teach our students just as much outside of the classroom as they learn inside it. We take pride in developing students who have the knowledge and skills to be viable assets in their future careers in the agricultural industry and beyond.

There will be prizes, food, and of course a great time. So come on out and spend the weekend with us at the Animal and Food Science's Livestock Arena! You don't want to miss this!

A handwritten signature in black ink that reads "Tate Corliss".

Director, Raider Red Meats
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(505) 705-5545
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2023



RAIDER RED MEATS BBQ & RIBEYE CHAMPIONSHIP

Collegiate Division

**AUGUST 18-19TH
TEXAS TECH UNIVERSITY
LIVESTOCK ARENA**

**FOR MORE INFORMATION
VISIT WWW.RAIDERREDMEATS.COM**



Presented By:



**RAIDER
RED
MEATS**



Sanctioned By:



BBQ & RIBEYE CHAMPIONSHIP TEXAS STATE CHAMPIONSHIP

OPEN TO PUBLIC

ALL AGES EVENT

\$275 PER TEAM

THE WINNER OF THE STEAK PORTION WILL QUALIFY FOR...
WORLD FOOD CHAMPIONSHIP LIVE FIRE CATAGORY

\$15,000 IN CASH & PRIZES

**AUGUST 18-19, 2023
TEXAS TECH UNIVERSITY**

SPONSOR DINNER

Includes Prime Rib dinner, drinks, live & silent auctions, Raider Rumble Celebrity Cook Off and live music!

8 Person Table: \$1,000

BACKYARD BBQ WORKSHOP

Meat experts will teach you simple, yet delicious BBQ techniques to impress your guests at your next backyard BBQ!

FREE TO THE PUBLIC!



TEXAS TECH UNIVERSITY
Agricultural Sciences & Natural Resources
Davis College



Brisket

Brisket, may be submitted chopped, pulled, sliced, or diced as the cook sees fit; as long as there are six separate pieces or enough for six judges.

Brisket may be a whole brisket, a flat, or a point. CORNED BEEF BRISKET IS PROHIBITED.

Wrapping the brisket after you achieve the desired amount of smoke will help keep it from drying out.



Top mistakes Cooks make

- Used illegal garnish (Red leaf lettuce, Napa cabbage)
- Did not put in a minimum of six separate samples in the turn in box
- Did not have team number on top of the turn in box
- Had a sloppy presentation (product should look good)
- Had a bad smell (product should smell appetizing)
- Sculpting / marking (don't get too creative with presentation)
- Turned in undercooked meat
- Turned in the wrong meat
- Missed the turn in time (Time management is important)
- Did not turn in one of the 4 main categories
- Used their competition meat for Friday's dinner

Helpful Hints

- Make notes of temp, cook time, results
- Let meats rest wrapped in foil or hot box, before cutting, pulling, chopping
- Draft a time line and stick to it
- Taste everything, then add to your notes
- Take pictures of all of your turn ins
- Read the judging procedures, it will let you know what the judges are asked to look for while judging
- Read the KCBS rules
- Respect your neighbors
- All meats may be trimmed at home but not seasoned, injected or marinated
- Pick up your scores after the awards



**KANSAS CITY
BARBEQUE
★ SOCIETY ★**

Tips for New Competition Cooking Teams

Kansas City Barbeque Society
2519 Madison Ave.
Kansas City, MO 64108
1-800-963-5227 or 1-816-765-589
WWW.KCBS.US

Chicken

CHICKEN-NOT POULTRY

Chicken includes Cornish Game Hen and Kosher Chicken.

Chicken, may be prepared for a contest whole, half, pieces or any combination as the cook chooses.

Chicken may be submitted chopped, pulled, sliced, or diced as the cook sees fit, as long as there are six separate pieces or enough for six (6) judges.



Ribs

Ribs must include a bone. COUNTRY STYLE RIBS OR CHOPPED RIB MEAT ARE PROHIBITED.

Ribs may be presented with either 1 or 2 bones.

A properly cooked rib should have texture, moisture, and the meat should have a slight tug and come clean from the bone only where the bite has been taken.

Always make sure the ribs are cut completely cut through as the judges will not pull them apart.



Pork

PORK SHOULDER OR BUTT

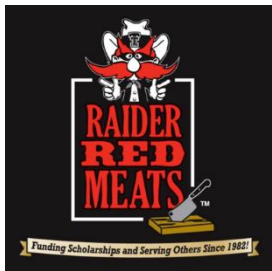
Pork is defined as Boston Roast, Butt, Picnic and or Whole Shoulder weighing at least four pounds at the time of inspection.

Pork may be presented pulled, chopped, sliced or any combination of the above.

Pork must be cooked whole with bone in or bone out.

Always taste your product, Pork should not be mushy.





Raider Red Meats BBQ & Ribeye Championship

Texas state championship

TEAM REGISTRATION FORM

College

TEAMS ONLY

August 18th – 19th, 2023



KCBS Rules apply to all BBQ entries. Please indicate which categories your team will be competing in:

Chicken Brisket Pork Ribs Steak

BBQ Team Name _____

Head Cook _____ Head Cook KCBS # (Not required) _____ Head Cook T-Shirt Size _____

Phone Number _____ Email _____

Address _____ City, State, Zip _____

Team Members _____

ENTRY FEE: Sponsored by **Cactus Cares**

No meat is provided by the cook-off. All BBQ categories will follow the KCBS rules. Steak must be a 14oz boneless Ribeye turned in whole.

WAIVER OF LIABILITY: IN CONSIDERATION OF THE TEXAS TECH UNIVERSITY'S ACCEPTANCE OF THIS ENTRY FORM, I, FOR AND ON BEHALF OF MYSELF AND EACH OF THE PERSONS ON MY BBQ TEAM, ASSUME ANY AND ALL LIABILITY AND HOLD HARMLESS AND FOREVER RELEASE AND DISCHARGE THE TEXAS TECH UNIVERSITY, ITS BOARD OF DIRECTORS, COMMITTEES, COMMITTEE MEMBERS, OFFICERS, MANAGERS, EMPLOYEES, AGENTS AND REPRESENTATIVES, AS WELL AS THEIR SPOUSES, CHILDREN, AND THEIR RESPECTIVE HEIRS, PERSONAL REPRESENTATIVES, SUCCESSORS, AND ASSIGNS, AND ALL PERSONS OR ENTITIES RELATED TO OR AFFILIATED WITH ANY OF THEM (COLLECTIVELY, THE "TEXAS TECH PARTIES") OF AND FROM ANY AND ALL RIGHTS, CAUSES OF ACTION, SUITS, PROCEEDINGS, DEMANDS, DAMAGES, COSTS, EXPENSES, CLAIMS AND ALLEGATIONS OF LIABILITY ("CLAIMS") WHICH I AND ANY OF THE MEMBERS OF MY BBQ TEAM AND OUR RESPECTIVE HEIRS, PERSONAL REPRESENTATIVES, SUCCESSORS OR ASSIGNS, HAVE OR MAY HAVE AGAINST ANY OF THE TEXAS TECH PARTIES WHICH RESULT FROM, ARISE OUT OF, OR ARE IN CONNECTION WITH, OR IN ANY WAY RELATE TO MY PARTICIPATION OR THE PARTICIPATION OF ANY MEMBER OF MY BBQ TEAM IN THE BEST OF THE RAIDER RED MEATS BBQ & RIBEYE CHAMPIONSHIP COOKOFF ORGANIZED BY TEXAS TECH UNIVERSITY, INCLUDING, WITHOUT BEING LIMITED TO, ANY CLAIMS ARISING FROM THE TEXAS TECH PARTIES' NEGLIGENCE, AND I, FOR AND ON MY OWN BEHALF AND ON BEHALF OF EACH OF THE MEMBERS OF MY BBQ TEAM, AGREE TO INDEMNIFY AND HOLD THE TEXAS TECH PARTIES HARMLESS FROM ANY AND ALL CLAIMS MADE BY ANY OTHER PARTY AGAINST THE TEXAS TECH PARTIES THAT RESULT FROM, ARISE OUT OF, ARE IN CONNECTION WITH, OR ARE IN ANYWAY RELATED TO MY PARTICIPATION OR THE PARTICIPATION OF ANY OF THE MEMBERS OF MY BBQ TEAM IN THE BEST OF THE RAIDER RED MEATS BBQ & RIBEYE CHAMPIONSHIP COOKOFF ORGANIZED BY THE TEXAS TECH UNIVERSITY. I HEREBY IRREVOCABLY AND FOREVER GRANT PERMISSION TO THE TEXAS TECH UNIVERSITY, INCLUDING, WITHOUT LIMITATION, ITS OFFICERS, DIRECTORS, COMMITTEES, COMMITTEE MEMBERS, EMPLOYEES, AGENTS AND REPRESENTATIVES, TO UTILIZE, DISSEMINATE, PUBLISH, OR OTHERWISE DISCLOSE (WHETHER OR NOT FOR MONETARY GAIN) ANY PHOTOGRAPHS, VIDEOTAPES, MOTION PICTURES, RECORDINGS AND ANY OTHER RECORD OF THE EVENT CONTEMPLATED BY THIS ENTRY FORM FOR ANY PURPOSE DEEMED LEGITIMATE BY THE TEXAS TECH UNIVERSITY IN ITS SOLE AND ABSOLUTE DISCRETION. I AGREE TO ABIDE BY ALL RULES AND REGULATIONS PROMULGATED BY THE TEXAS TECH UNIVERSITY WITH RESPECT TO THE EVENT CONTEMPLATED BY THIS ENTRY FORM, INCLUDING, WITHOUT LIMITATION, THE FOLLOWING RULES AND REGULATIONS:

1. THERE ARE TO BE NO OPEN FLAMES ANYWHERE ON THE PREMISES. ALL FIREBOXES MUST BE CONTAINED.
2. NO COALS OR ASH ARE TO BE DUMPED UNLESS DOUSED THOROUGHLY WITH WATER AND DISPOSED OF IN DESIGNATED AREAS
3. CIGARETTE BUTTS ARE TO BE DISPOSED OF PROPERLY AND ARE TO BE PUT OUT IN DESIGNATED AREAS.
4. PLYWOOD MUST BE PLACED UNDER PITS THAT ARE NOT SELF CONTAINING.
5. THIS IS A FAMILY FRIENDLY EVENT. ANY VERBAL OR PHYSICAL ALTERCATIONS BETWEEN ANYONE ON YOUR TEAM OR VISITING YOUR TEAM OR CAMP WILL NOT BE TOLERATED. THIS WILL RESULT IN AN AUTOMATIC DISQUALIFICATION OF YOUR TEAM WITH NO REFUND. ANY TEAM THAT IS DISQUALIFIED, AND OR VISITING GUEST WILL BE ASKED TO LEAVE.
6. **NO 4 WHEELERS, ATV'S OR GOLF CARTS ARE ALLOWED ON THE PREMISES.**

Signature of Head Cook _____ Date _____

Please send this agreement to the address below.

Signature _____

PLEASE MAIL TO: RAIDER RED MEATS, ATTN: TATE CORLISS, PO BOX 42141 LUBBOCK, TX 79409

For more info: www.raiderredmeats.com raiderredmeats.staff@ttu.edu