



When & Where:
 Sunday, October 4, 2026
 Downtown Gonzales
 400 Block of St. George &
 600 Block of St. Paul Streets

Entry Fees:

T-Bone \$65
 Half Chicken \$50
 Pork Ribs \$50
 Chili \$25
 Beans \$25
 Sausage Appetizer \$25
 Cast Iron/Dutch Oven Kids Dessert \$25
 Fall Flavor Margaritas \$25
 BBQ Sauce \$25
 Fire Roasted Salas \$25
 Gibleet Rice \$25

During Come & Take It Celebration

Sponsorship:

\$500 Includes entry in all categories, business logo & name on all promotional materials

\$250 Includes entry in 5 of 11 categories of choice & business name on promotional

Cash Prizes (bragging rights included):

T-Bone 1st Place \$300 2nd Place \$150 3rd Place \$75

Chicken	Ribs	Chili	Margaritas	Beans
1 st Place \$250	1 st Place \$250	1 st Place \$100	1 st Place \$100	1 st Place \$100
2 nd Place \$120	2 nd Place \$120	2 nd Place \$50	2 nd Place \$50	2 nd Place \$50
3 rd Place \$75	3 rd Place \$75	3 rd Place \$25	3 rd Place \$25	3 rd Place \$25
Appetizer	BBQ Sauce	Salas	Kids Dessert	Gibleet Rice
1 st Place \$100	1 st Place \$100	1 st Place \$100	1 st Place \$100	1 st Place \$100
2 nd Place \$50	2 nd Place \$50	2 nd Place \$50	2 nd Place \$50	2 nd Place \$50
3 rd Place \$25	3 rd Place \$25	3 rd Place \$25	3 rd Place \$25	3 rd Place \$25

Gonzales Noon Lions Club CTI Cook-Off

T-Bone, Chili, Beans, Kids Dessert, Appetizer, Margaritas, Chicken, Pork Ribs, Giblet Rice,
Fire Roasted Salas, BBQ Sauce

Confederate Square in Downtown Gonzales
Sunday, October 4, 2026

Sponsorship Form

Business Name _____

Contact Person: _____ Phone: _____

Address: _____ E-mail: _____

City/State/Zip: _____

☐ **\$500** Sponsor to include entry into all categories, business logo & name on promotional signs.

☐ **\$250** Sponsor to include entry into 5 categories of 11 choices & business name on promotional signs.

Team Name: _____

Team Members: _____

Which categories will you be participating in please?

- ☐ T-Bone ☐ Chili ☐ Beans ☐ Sausage Appetizer ☐ Fall Flavor Margaritas
☐ Half Chicken ☐ Full Rack Pork Ribs ☐ Giblet Rice ☐ Fire Roasted Salas ☐ BBQ Sauce

☐ Cast Iron/Dutch Oven Kids Dessert (Children 5 - 13 must do 90% of the work!) Name: _____

Sponsorship is non-refundable

Please complete & return sponsorship & payment by September 18, 2026

By Mail:
Gonzales Noon Lions Club
PO Box 1881
Gonzales, TX 78629

Drop Off:
Gonzales Texas Farm Bureau
Lion Melissa Gomez
Lion Britney Jones-Caka
1731 Seydler Street
Gonzales, TX 78629

Call for Pick-up:
Evelyn Young
713-515-0333

Only Paid Sponsors are allowed to promote their businesses at booths during this cookoff.

Gonzales Noon Lions Club CTI Cook-Off

T-Bone, Chili, Beans, Kids Dessert, Appetizer, Fall Flavor Margaritas, Half Chicken, Pork Ribs, Fire
Roasted Salas, Giblet Rice, BBQ Sauce

Confederate Square in Downtown Gonzales
Sunday, October 4, 2026

Entry Registration Form

Team Name: _____

Contact Person: _____ Phone: _____

Address: _____ E-mail: _____

City/State/Zip: _____

Team Members: _____

Which categories will you be participating in?

☐ T-Bone \$65 ☐ Chili \$25 ☐ Beans \$25 ☐ Appetizer \$25 ☐ Margaritas \$25 ☐ Giblet Rice \$25
☐ Half Chicken ☐ Full Rack Pork Ribs ☐ Fire Roasted Salas ☐ BBQ Sauce

☐ Cast Iron/Dutch Oven Kids Dessert \$25 Name: _____
_____ (Children 5 – 13 must do 90% of the work!)

Total \$ Amount Due: _____ Paid by: ☐ Cash ☐ Check

Please complete & return with non-refundable payment before September 18, 2026, too:

By Mail:
Gonzales Noon Lions Club
PO Box 1881
Gonzales, TX 78629

Drop Off:
Gonzales Texas Farm Bureau
Lion Britney Jones-Caka or Lion Melissa Gomez
1731 Seydler Street

Gonzales Noon Lions Club CTI Cook-Off

T-Bone, Chili, Beans, Kids Dessert, Appetizer, Margaritas, Chicken, Pork Ribs, Giblet Rice,
Fire Roasted Salas, BBQ Sauce

Confederate Square in Downtown Gonzales
Sunday, October 4, 2026

General Rules & Information

Set-Up

6:00 am – 10:00 am

Contest will be held in downtown Gonzales on the 600 block of Saint Paul Street and the 400 block of Saint George St. There will be barricades downtown, you may drive into the area through the intersection of St. George & St. Paul to drop off your equipment, but please move your vehicles immediately and no later than 10:00 am. Vehicles can come back in to load up at 4:00 pm.

Registration/Check-In

8:00 am – 9:30 am

Team check-in and registration will be held on the corner of St. Paul & St. George from 8:00 – 9:30 am. All teams must check in and pick up appropriate containers and tickets for competition.

Turn In

Location will be announced during registration.

Sausage Appetizers at 11:00 am

BBQ Sauce at 11:15 am

Chili at 11:30am

Beans at 11:45am

Giblet Rice at 12:00pm

Fire Roasted Salsa at 12:20pm

Fall Flavor Margaritas at 12:40pm

Half Chicken at 1:00pm

T-Bone Steak at 1:30pm

Full Rack Pork Ribs at 2:00pm

Cast Iron/Dutch Oven Kids Dessert at 2:30pm

General Rules

1. No business promotions unless you are a pre-registered, paid sponsor.
2. No alcohol allowed to be brought in except for the cocktail contest. No samples of cocktails may be distributed to the public. Only alcohol allowed is to be turned in for judging at the assigned time. No entries by minors under the age of 21 and no judges for the cocktail contest allowed under 21.
3. No glass.
4. No pets.
5. Set up and take down only during allowed specified time frames due to pedestrians and the car show that are held simultaneously.
6. The kid category must be 90% of the participating kid, not an adult.
7. Teams are responsible for maintaining sanitation during cooking & for cleaning up their areas used, including ashes or coal.

Gonzales Noon Lions Club CTI Cook-Off

T-Bone, Chili, Beans, Kids Dessert, Appetizer, Margaritas, Chicken, Pork Ribs,
Giblet Rice, Fire Roasted Salas, BBQ Sauce

Confederate Square in Downtown Gonzales
Sunday, October 4, 2026

Detailed Category Rules:

Sausage Appetizer

Turn in at 11:00 AM

1. Sausage must be seasoned minced or ground meat such as pork, beef, or poultry ingredients may be included, but pre-cooked sausage is prohibited.
- Sausage may be ground/seasoned offsite, but all cooking must occur onsite within the team's assigned space.
2. Portion Requirements: Entries must include at least ten separate, identifiable portions.
- Portions must be clearly distinguishable; any identifying marks that reveal the team's identity result in disqualification.
3. Cooking & Preparation: All sausages must be cooked on-site within the assigned cooking space. GNLC heat-source and meat-prep rules apply. After check-in any heat source may be used to prepare the entry.
4. Presentation & Container Rules: The entry must fit in the container provided, and the lid must be fully closed. A team-number label must be placed on top of the container.
5. Disqualification Rules: Any attempt to mark the entry to identify the team leads to disqualification. If there's any question about legality, teams should consult a contest representative.

BBQ Sauce

Turn in at 11:15am

Contestants will enter 1 pint of a non-commercial, personal made sauce for blind tasting.

One approved non-marked container will be given per team entering a sauce from the host. The container should be filled with prepared sauce.

1. Sauce Categories Mild Tomato, Vinegar, Specialty, Mustard
2. The BBQ sauce must be homemade.
3. The BBQ sauce may be pre-made in advance, or the day of. It may be fresh or cooked.
4. Sauces will be evaluated on their own.
5. Sauces only (no rubs, marinades, jellies, relishes or bastes)
6. Scored on appearance, texture, and taste.

Chili

Turn in at 11:30am

1. Chili must be turned in within ten minutes of turn in time.
2. Chili must be cooked from scratch, starting with raw meat on site, complete commercial chili mixes are not allowed.
3. Beans, pasta, rice, or other filler ingredients are not permitted.
4. One chili per team, no more than one judging sample can be taken from any one pot.
5. Chili must be turned in in the cup provided. Once cups have been issued, each team is responsible for their team's cup. Do not remove or tamper with the ticket on the outside of the cup. Retain your portion of the ticket, as this must be presented at the time of awards to claim your winning prize!

Beans

Turn in at 11:45am

1. Beans must be turned in within ten minutes of the turn in time.
2. Beans must be cooked from scratch, starting with uncooked beans on site, no canned beans allowed.
3. Nothing larger than the bean to be put in the turn in cup.
4. One pot of beans per team, no more than one judging sample can be taken from any one pot.
6. Beans must be turned in in the cup provided. Once cups have been issued, each team is responsible for their team's cup. Do not remove or tamper with the ticket on the outside of the cup. Retain your portion of the ticket, as this must be presented at the time of awards to claim your winning prize!

Giblet Rice

Turn in at 12:00pm

- **On-Site Preparation:** Rice must be cooked entirely on-site within your assigned team space, utilizing any heat source permitted by the event.
- **Core Ingredients:** The dish must include primary ingredients: rice, and traditional poultry giblets (gizzards, hearts, and livers).
- **Garnish Restrictions:** Finely chopped green onions or parsley are universally allowed to be mixed into the rice or used as an integrated topping.
- **Blind Judging:** Trays must not have any identifying marks and are judged strictly on **flavor, originality, consistency, and presentation**.
- **Mandatory Temperatures:** You must adhere to strict food-safety rules.

Fire Roasted Salsa

Turn in at 12:20pm

- **On-Site Preparation:** All vegetables must be brought to your site raw and unseasoned. You must chop, char, and process everything at your designated cooking space.
- **No Pre-Cooking:** Parboiling or pre-charring ingredients prior to the official cook-off start time is strictly prohibited.
- **Cooking Method:** Vegetables must be fire-roasted over natural wood or charcoal. The use of electric burners, ovens, or blenders powered by off-site outlets might be restricted depending on the specific event's power grid rules.
- **Judging Constraints:** Turn-ins generally consist of a set volume (e.g. 16 oz to 32 oz cup) of salsa without any garnishes or chunks sitting outside the primary liquid. Salas will be judge on **appearance, texture, balance of flavor, and smoke integration**.

Fall Flavor Margaritas

(Must be 21 or older to participate, proof of age required at entry)

Turn in at 12:40pm

A fall flavor margarita competition focuses on seasonality, requiring entrants to creatively swap traditional summer ingredients for autumn profiles (e.g., apple cider, cranberry, cinnamon, or maple). General rules typically require original recipes, on-site mixing, specific pour sizes, and blind judging to prevent bias.

- **Appearance:** Color, clarity, and overall presentation.
- **Aroma:** Does it smell inviting and autumnal?
- **Taste & Balance:** Smoothness, proper balance of sweetness to acidity, and prominence of the fall flavor.
- **Alcohol Strength:** The margarita must not be too strong (overpowering the flavor) or too weak.
- Cocktails must be turned in in the cup provided. Once cups have been issued, each team is responsible for their team's cup. Do not remove or tamper with the ticket on the outside of the cup. Retain your portion of the ticket, as this must be presented at the time of awards to claim your winning prize!
- **On-Site Mixing:** All drinks must be mixed on-site. Pre-mixing is generally prohibited to ensure fairness, and all ingredients are typically inspected before the contest.
- **Recipe Originality:** Recipes must be completely original. They must use tequila as the base spirit.

Half Chicken

Turn in at 1:00pm

Half-chicken entry must consist of **one fully intact breast, wing, thigh, and drumstick** with the skin naturally attached. To prevent teams from piecing together parts from different birds, the half-chicken must be split cleanly down the breastbone and backbone, with the skin firmly anchored to the meat.

1. Meat Prep & Sanctioning Constraints

- **Raw Inspection:** The chicken must be completely raw, unmarinated, and unseasoned until the official meat inspection is cleared by the Head Judge.
- **The "Intact" Rule:** You cannot turn in separate chicken pieces. The wing, breast, thigh, and leg must remain physically connected by their natural joints.
- **Disallowed Elements:** You are strictly prohibited from using stuffing, twine, skewers, toothpicks, or metallic pins to hold the skin or meat together.
- **Skin Management:** The skin can be trimmed or pulled back during preparation to apply rub underneath, but it must be smoothed back over the meat before cooking and turning in. Missing or completely detached skin results in severe scoring
- **The Turn-In Box:** The half-chicken must fit completely inside the standard 9x9-inch Styrofoam or clam-shell container provided by the organizers. The lid must close completely without squeezing or crushing the meat.

T-Bone

Turn in at 1:30pm

1. The steaks are to be prepared to medium. Steaks need to be 1.5 to 2 inches thick.
2. We are only judging based on taste. Presentation is not part of the judging.
3. Steaks must be turned in within five minutes of the designated turn-in time.
4. Steaks may be cooked on any fire or heat source. You must pack out any coals or ashes used.
5. **Turn-in:** Submit one steak, whole and uncut, on top of the foil. Compound butter is allowed, but no pooling of sauce or liquids
6. Steak may be trimmed before, but not after cooking.
7. No marking or branding in any way, only use the tags given to you at check in.
8. Foil and paper will be provided for your steak turn-in. You will place the ticket on the supplied foil/paper permitted. Retain your ticket, as it must be presented at the time of awards to claim your winning prize!

Pork Ribs

Turn in at 2:00pm

Spare, St. Louis cut, or baby back, Boneless styles are strictly prohibited. Every bone must be cut separately, and the membrane (silverskin) must be removed before cooking.

- **Minimum of 6 Portions:** You must provide at least six individual rib bones, sliced cleanly.
- **Arrangement:** The ribs can be arranged in any way you prefer in the standard Styrofoam turn-in box.
- **No Garnish:**
- **No Foreign Objects:** No toothpicks, skewers, or foil may be in the box.
- **Bone-In Only:** Country-style or boneless ribs will result in immediate disqualification.
- **Remove the Membrane:** Judges expect the tough membrane on the bone side to be peeled off completely.

Cooking & Judging Criteria

- **Tenderness:** The meat should bite cleanly off the bone but not be "falling off the bone" mushy. Judges want to see a clean "bite mark" left in the meat.
- **Appearance:** Ribs should have a deep mahogany color, an even sheen from the sauce (glaze), and no jagged cuts.
- **Taste:** The flavor profile usually balances sweet, savory, and a touch of smoke or vinegar without being overly salty or hot.

Cast Iron/Dutch Oven Kids Dessert

Turn in at 2:30pm

Youth competitors must prepare, cook, and present their Dutch oven dessert entirely themselves, though adults can supervise and handle the charcoal. Teams must bring their own cast iron, ingredients, and utensils. Entries must be baked on-site using only charcoal or wood coals, with the final dish presented for judging inside the pot or inverted on the lid.

Core Competition Rules for Youth Divisions

- **Independence:** All prep, cooking, and plating must be completed by the youth cook. Adults may only provide verbal advice and assist with hot coals for safety.
- **Heat Source Restrictions:** Only charcoal briquettes or wood coals are permitted; electric, battery, or propane heat sources are strictly prohibited in most traditional cast-iron contests.
- **Cooked On-Site:** All ingredients must be combined, mixed, and baked at the event location rather than prepared at home.
- **Presentation:** The dessert must be cooked in a standard factory-made Dutch oven and typically presented to the judges in the pot or on the lid with basic edible garnishes.

Judging Criteria & Best Practice

- **Taste and Texture:** The dish must be properly baked through (without burnt bottoms) and showcase distinct, balanced flavors.
- **Dutch Oven Execution:** The dessert should demonstrate a proper understanding of coal placement (e.g., using the 2 to 1 ratio of top-to-bottom coals for baking).
- **Appearance:** A clean presentation with appealing color and texture upon opening the lid.
- **Creativity:** Original twists on classic campfire desserts (e.g., adding salted caramel, toasted nuts, or unique fruit combinations)

