

**LAKE RAY ROBERTS AREA ELKS #2862**  
**BBQ COOK-OFF**  
**IBCA SANCTIONED**  
**September 8 & 9, 2017**

**WEEK-END SCHEDULE OF EVENTS**

**September 8 (Friday) – 8:00 Cookers Begin arriving**

- 4:00 Elks Lodge Opens/Cooker registration begins
- 5:30 Lodge kitchen opens (Fish specialty – 2 Fish baskets for \$12)  
Rib-Eye registration closes
- 6:30 1<sup>st</sup> Rib-Eye Turn-In
- 7:00 Salsa Contest Turn-In
- 7:15 Rib-Eye Top Ten announced – containers for Final Table distributed
- 8:00 Final Top Ten Rib-Eye turn in / Lodge Kitchen closes
- 8:30 Announce Rib-Eye Winner/Salsa Contest Winner  
Cook's Meeting  
Cook's Calcutta in the Lodge
- 12:00 Lodge closes

**September 9 (Saturday)**

- 9:00 Lodge Opens/Coffee and donuts; Bloody Mary's
- 11:00 Beans Turn-In
- 12:00 Chicken Turn-In
- 1:00 Ribs Turn-In
- 2:00 Brisket Turn-In
- 3:00 Dessert Turn-In
- 5:00 Awards - Lodge Happy Hour 5 to 7  
Announce Raffle and Silent Auction winners
- 5:30 Lodge kitchen opens
- 1:00 a.m. Lodge closes

**Turn in times subject to change dependent on number of entrants**

## **LAKE RAY ROBERTS AREA ELKS LODGE**

### **Rib-Eye Cook-Off Rules**

**September 8, 2017**

- Registration for this contest begins at 4:00 (9/8) and ends at 5:30 p.m.
- Turn-in containers will be supplied at time of registration.
- There will be NO cook's meeting and the below rules will apply. Your signature on entry form acknowledges that you are aware of these rules.
- First turn-in time – 6:30 p.m. 7:15 p.m. Top Ten will be announced; an additional steak will be needed for the Top Ten and turn in time for the Final Table will be 8:00 p.m.
- Cooking teams will provide their own rib-eye steaks (1 to 1 1/4 inch thick). The team will provide an ice chest for storage
- All steaks are to be handled in a sanitary manner. Plastic gloves are to be used in handling the steaks at all times
- Cooking teams may use any type of fuel desired. Cooking teams are responsible for any type of fuel or lighter necessary
- Unclean grills will be disqualified
- Cooking teams will provide all seasonings
- Steaks may not be removed from your cooking area. Any violation will result in disqualification
- Steaks should be cooked medium plus (warm pink center up to well done)
- Only grill marks on steaks/no other markings
- No garnish allowed
- Steaks will be judged on : taste, texture, appearance, doneness and overall impression
- Steaks must be submitted in boxes provided
- Steaks must be whole and only one steak in the box
- Will be blind judged by a panel of judges. If a tie occurs, the following will be order of tie breaker 1.) taste 2.) doneness 3.) texture 4.) appearance

**SOME TYPE OF FIRE EXTINGUISHING  
DEVICE SHOULD BE READILY AVAILABLE TO EACH  
COOKER**

**LAKE RAY ROBERTS AREA ELKS  
BBQ COOK-OFF  
September 8 & 9, 2017**

**ABSOLUTELY NO COOKER MOVE-IN UNTIL 8:00 a.m. FRIDAY**

- Ice will be available for purchase at the Lodge.
- Porta Potties will be placed around the cooking field
- The Lodge is out in the country and sits directly next to the lake.
- The town of Sanger is approximately 4 1/2 miles from the Lodge. Sanger has a grocery store, several gas stations as well as a number of fast food places and restaurants.
- The Sanger Inn is the only motel in town (940-458-7910). Denton is approximately 12 miles and has a number of hotels and motels available.
- The physical address of the Lodge is 1601 Marina Circle; Sanger 76266. Directions from I-35 W - exit the freeway at FM 455. Go East from the freeway on FM 455 to FM 1190 (comes in from the left only) - turn left. Lodge is approximately 1 mile - turn in the Marina entrance and follow the signs.
- No cookers will be allowed to park on the Lodge parking lot. Calcutta Auction will be held in the Lodge.
- RV's, campers and tents allowed on the cooking field. No water or electricity. Portable light sticks on the cooking field for lights at night.
- No ATV's – Golf Cars Only and driver must have current driver's license
- The cook is on State park property and quiet times are from 10:00 p.m. to 7:00 a.m. Music must be off by 11:00 p.m

**LAKE RAY ROBERTS AREA ELKS LODGE**  
**Entry Form**  
**September 8 & 9, 2017**

TEAM NAME: \_\_\_\_\_

Head Cook: \_\_\_\_\_

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

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

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

**CONTEST ENTERED:**

\_\_\_\_\_ Salsa Sauce – Entry Fee \$10 – 90% Jackpot

\_\_\_\_\_ Rib-Eye – Entry Fee \$50 – 90% Jackpot

\_\_\_\_\_ Beans – Entry Fee \$10 – 90% Jackpot

\_\_\_\_\_ Dessert – Entry Fee \$10 – 90% Jackpot

\_\_\_\_\_ Meats (3) – Entry Fee \$125 – 80% Jackpot

\_\_\_\_\_ Elks Champion – Entry Fee \$10 – 90% Jackpot  
(Must be a current Elk member – highest placings in Meats (3) category)

Paybacks dependent on number of entries in each contest

Contestant agrees to indemnify and hold harmless IBCA and the Lake Ray Robert Area Elks Lodge, its employees and volunteers harmless from any and all claims made against the IBCA and Lake Ray Roberts Elks Lodge.

Payment Method - Cash, check or Credit Card (Visa or MasterCard) to pre-enter. Cash or Credit Card the day of the event.

Pre-Entries may be mailed to Lake Ray Roberts Area Elks Lodge #2862; P.O. Box 462; Sanger, Texas 76266 – Makes checks payable to LRRR Elks

Head Cook: \_\_\_\_\_ Date: \_\_\_\_\_