

LAKE RAY ROBERTS AREA ELKS LODGE
Entry Form
March 18 & 19, 2016

TEAM NAME: _____

Head Cook: _____

Address: _____

City: _____ State: _____ Zip _____

Phone: _____ Email: _____

CONTEST ENTERED:

_____ BBQ 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 or Credit Card (Visa or MasterCard) on day of 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 LRRRA Elks

Head Cook: _____ Date: _____

LAKE RAY ROBERTS AREA ELKS #2862
BBQ COOK-OFF
IBCA SANCTIONED
March 18 & 19

WEEK-END SCHEDULE OF EVENTS

March 17 (Thursday)

- 12:00 Cookers may begin to move in
- 5:00 Lodge Opens - St. Patrick's Day celebration
Kitchen open from 6 to 8:30

March 18 (Friday)

- 4:00 Elks Lodge Opens/Cooker registration begins
- 5:30 Lodge kitchen opens (Fish specialty – 2 Fish baskets for \$12)
Rib-Eye registration closes
Rib-Eye Cook's Meeting
- 6:30 1st Rib-Eye Turn-In
- 7:00 Sauce 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/Sauce Contest Winner
Cook's Meeting
Cook's Calcutta in the Lodge
- 12:00 Lodge closes

March 19 (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
- 5:30 Lodge kitchen opens
- 7:30 American Eagle Karaoke
- 1:00 a.m. Lodge closes

Turn in times subject to change dependent on number of entrants

LAKE RAY ROBERTS AREA (LRRRA) ELKS BBQ COOK-OFF

RULES AND REGULATIONS:

- Competition meat will be subject to inspection by LRRRA Elks or their representative.
- All meats will be cooked on site. No pre-cooked meat allowed
- You may cook with sauce but no sauce, marinade or juice may be added to the turn-in container.
- **Only one entry (Head Cook) will cook on a given pit.**
- Any commercial or homemade, trailered or untrailered, pit or smoker normally used for competitive barbeque is permitted. BBQ pit may include gas or electricity for starting wood combustion but may not be used to complete cooking. Pits should be a permanent design that contains separate individual cooking chambers and heat sources. **NO SHARING OF HEAT SOURCES.**
- The Head Cook will be responsible for turn in of all categories he/she entered as well as for their team members and guests in area. All areas are to be kept neat and clean. Trash is to be bagged and placed in dumpster. Please do not discharge grease. If smoker leaks, use a drip pan. Failure to leave area clean will subject contestant to fines.
- Excessive use of alcoholic beverages will be grounds for disqualification.
- **Alcoholic beverages may not be brought onto the Lodge parking lot or in the Lodge proper – Will be strictly enforced.**
- CHICKEN - Turn-in time - 12:00. One half fully jointed domestic chicken with skin that includes breast, wing with tip (visible not tucked under), thigh and drumstick. (No Cornish Game Hens).
- RIBS - Turn-in time - 1:00. Pork spare ribs - seven (7) individual cut ribs (bone in - St. Louis cut acceptable). Ribs must be placed top side up - lying parallel to the front.
- BRISKET - Turn-in time - 2:00. Seven (7) full slices, approximately 1/4" to 3/8" thick. All blocking must be done before cooking. The fat cap maybe trimmed or cut away before the slices are placed in the tray.
- Turn in times subject to change
- The Head Judge will inspect all trays at the time of turn in in order to assure compliance with the turn in criteria. No décor may be used.

DECISIONS OF THE CONTEST JUDGES ARE FINAL

QUESTIONS: Please contact contest co-coordinator Barbara Scheffler at bscheffler@rocketmail.com or (940) 595-6326.

**LAKE RAY ROBERTS AREA ELKS
BBQ COOK-OFF
March 18 & 19, 2016**

OTHER NOTES OF INTEREST

- Ice will be available for purchase on the Lodge parking lot.
- 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.