Rosenberg Masonic Lodge #881 A. F. & A. M.

Ninth Annual I.B.C.A. Sanctioned Barbeque Cook Off Scholarship Fundraiser



March 22nd and 23rd, 2013

Fort Bend County Fair Grounds Outside Pavilion

Raffle Silent Auction

Benefiting the Lodge's College Scholarship Fund Food Drive Benefiting Rosenberg Richmond Helping Hands Food Pantry

> 1st, 2nd, 3rd, 4th, and 5th Place Prize Money!!! **\$500 Grand Prize!!!**

Barbeque Cook Off Categories: Open / Brisket / Chicken / Pork Spare Ribs / Jackpot Beans / Dessert

For BBQ Cook Off Entry Form/Rules, Event Sponsorship and Donations, please contact:

Albert Davis 281-682-1692 Ted Brown 281-633-1216 Or go to www.rml881.org Or www.ibcabbq.org

Rosenberg Masonic Lodge #881 A.F. & A.M. Ninth Annual I.B.C.A. Sanctioned BBQ Cook Off Scholarship Fundraiser March 22nd & 23rd 2013 Fort Bend County Fairgrounds *Entry Form*

Team Name:		
Head Cook:		
Mailing Address:		
Phone #s: H:	C:	
E-Mail		

Entry fees and <u>NEW</u> turn in times:

Open	\$25	8:30 PM Friday 22nd
Dessert	\$10	9:30 AM Saturday 23 rd
Jackpot beans	\$10	10:30 AM Saturday 23 rd
Chicken	\$35	12:00 PM Saturday 23 rd
Pork Spare Ribs	\$35	1:30 PM Saturday 23 rd
Brisket	\$35	3:00 PM Saturday 23 rd
Extra space	\$100	-
Porta-Can Rental	\$75 N	AUST RE ORDERED IN ADVAN

Porta-Can Rental \$75 <u>MUST BE ORDERED IN ADVANCE</u> Please call Albert Davis or Troy Burditt to reserve porta-can and pick your spot on the map on the back of this form.

We are asking each team to please bring a bag of canned goods or other non-perishables for our food drive benefiting the Rosenberg Richmond Helping Hands food pantry.

Please check all that apply and send entry form and all fees to: Rosenberg Masonic Lodge #881 BBQ Cook Off P.O. Box 152 Rosenberg, TX 77471

Please send all entries in by March 19th, 2013

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Rules and Regulations

1. Rosenberg Masonic Lodge will not be held responsible for any theft, damage, or bodily injury.

2. This cook off is sanctioned by the I.B.C.A. and all I.B.C.A. rules apply to this event.

3. Only one team per pit.

4. Trophies will be awarded for 1^{st} , 2^{nd} , and 3^{rd} place in each category, except for jackpot beans, where 1^{st} , 2^{nd} , and 3^{rd} place winners will receive trophies and split the entry fees for that category, 50/30/20.

5. Prize money will be awarded in the Brisket, Chicken, and Pork Spare Ribs categories with prize amounts being: 1st Place \$125.00, 2nd Place \$100.00, 3rd Place \$75.00, 4th Place \$50.00 and 5th Place \$25.00.

6. An Overall Champion will be determined by a point system based on the judging of the brisket, chicken and rib categories, and will be awarded a trophy and a Grand Prize money amount of **\$500.00**

7. No pre-seasoned or precooked meat will be allowed. All meat must be cooked on site, the day of the contest.

8. Fires must be wood or charcoal. Pit may include gas or electricity to start natural substance, but not to complete cooking. Holes or open pits are not permitted, and fires may not be built on ground.

9. Each team must provide a fire extinguisher.

10. Only one vehicle per team will be allowed in the cooking area and must be contained within the teams designated space. Motor homes will be considered one vehicle.

11. All vehicle traffic in the cooking area will be stopped on Friday night by 9:00pm. Vehicles will be allowed in on Saturday morning, but traffic will be stopped again at 10:00am.

12. It is the contestant's responsibility to clean their designated area after the contest ends.

13. Cooking areas will be assigned upon check in, unless you have reserved a spot with Albert Davis or Troy Burditt. Check in will be Friday, March 22nd, 2013, between 8 am and 10 pm.

14. Electricity will not be provided, generators are allowed.

15. Entry containers will be distributed at the <u>Mandatory Head Cooks Meeting</u>, Friday night at 7:00 pm in the judging area. Any container that has been altered will be disqualified. If another container is needed, one will be provided. Head cook must attend cooks meeting.

Turn-in times and requirements for each category are as follows:

7:00 pm Friday 22 nd 8:30 pm Friday 22nd	Mandatory Head Cooks Meeting in the pavilion judging area. Open (Chef's choice): Meats other than listed. This category may include, but not limited to goat, mutton, fish, crustacean, wild game or fowl. All Open categories must be cooked on site on pit or grill.
9:30 am Saturday 23rd	Dessert: This is a separate category. It can be cooked on site, on the pit, or at home.
10:30 am Saturday 23rd	Jackpot beans: Dry pinto beans cooked on site, there can be nothing larger than the bean in turn-in cup.
12:00 pm Saturday 23rd	Chicken: one half (1/2) fully jointed domestic chicken that includes a breast, wing with tip, thigh, and drumstick.
1:30 pm Saturday 23rd	Pork Spare Ribs: 7 individual ribs (bone-in).
3:00 pm Saturday 23rd	Brisket: 7 full width slices (approx. ¹ / ₄ " to 3/8" thick)

16. All loud music will be turned down by 11:00pm both nights.

17. There will be no food or beverage items sold or distributed by any contestant.

18. No stakes can be used to anchor tents or canopies. Water barrels or weights must be used.

19. Winners will be announced and trophies will be awarded at 5 pm Saturday March 23rd.

20. A raffle will be held immediately after the judging and before the awards.

21. A silent auction will be held on Saturday, anyone wishing to donate an item for auction should contact Troy Burditt at 281-239-8507, or Albert Davis at 281-682-1692. Any donations will be greatly appreciated!

- 22. No skateboards, skates, bicycles, or golf carts allowed.
- 23. The Committee reserves the right to make additional regulations as situations may warrant.

24. Any team violating the rules and regulations is subject to disqualification.

If you have any questions please contact:

Albert Davis	281-682-1692
Ted Brown	281-633-1216
Troy Burditt	281-239-8507
John Coley	281-813-7944

dbros2@sbcglobal.net tbrown@vtechas.com tburditt@kellykaluza.com hawgman96@yahoo.com

See map of cooking area for reserving your spot in advance.

