

Rosenberg Masonic Lodge #881

A. F. & A. M.

11th Annual Texas State Championship IBCA Cook Off

March 13th and 14th, 2015

*Fort Bend County Fair Grounds
Outside Pavilion*

***Raffle, 50/50 Pot
Silent Auction
Live Auction***



***Benefiting the Lodge's College
Scholarship Fund***

Over \$4000 in Cash Prizes!!!

**Barbeque Cook Off Categories:
Brisket / Chicken / Pork Spare Ribs / Beef Fajitas /
Pinto Beans / Dessert**

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

Albert Davis 281-682-1692

Troy Burditt 281-239-8507

Ted Brown 281-633-1216

Scott McElrath 979-308-7786

Or go to www.rml881.org Or www.ibcabbq.org

Rosenberg Masonic Lodge #881 A.F. & A.M.
11th Annual Texas State Championship
BBQ Cook Off Scholarship Fundraiser
March 13th & 14th 2015
Fort Bend County Fairgrounds
Entry Form

Team Name: _____
Head Cook: _____
Mailing Address: _____

Phone #s: H: _____ C: _____
E-Mail _____

_____ \$175 to enter all categories. Brisket, pork spare ribs, chicken, beef fajitas, pinto beans and dessert.

_____ \$100 for an extra space (40 x 40)

_____ \$50 for porta-can rental MUST BE ORDERED IN ADVANCE

Total Paid \$ _____ Check # _____ Space # _____

Please call Albert Davis at 281-682-1692, or Troy Burditt at 281-239-8507 to reserve porta-can and pick your spot on the map.

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 6th, 2015

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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. Prize money and trophies will be awarded in the Brisket, Chicken, and Pork Spare Ribs categories with prize amounts being: 1st Place \$200, 2nd Place \$150, 3rd Place \$100, 4th Place \$75 and 5th Place \$50. Prize money and trophies will be awarded in the Beef Fajitas, Pinto Beans, and Dessert categories with prize amounts being: 1st Place \$125, 2nd Place \$100, 3rd Place \$75, 4th Place \$50 and 5th Place \$25.
5. An Overall Champion will be determined by a point system based on the judging of the brisket, chicken and pork spare rib categories, and will be awarded a trophy and a **Grand Prize** money amount of **\$750.00** and receive a free entry into next year's event. The **1st Runner Up** will be awarded a trophy and a prize amount of **\$250.00**.
6. No pre-seasoned or precooked meat will be allowed, with the exception of beef fajitas. All meat must be cooked on site, the day of the contest.
7. 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.
8. Each team must provide a fire extinguisher.
9. 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.
10. 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.
11. It is the contestant's responsibility to clean their designated area after the contest ends.
12. 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 13th, 2015, between 8 am and 7 pm.
13. Electricity will not be provided, generators are allowed.
14. Entry containers will be distributed at the **Mandatory Head Cooks Meeting**, Friday night at 7:00 pm in the pavilion 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 13th	Mandatory Head Cooks Meeting in the pavilion area.
8:30 pm Friday 13th	Beef Fajitas: May be pre-seasoned, <u>no</u> garnish
9:30 am Saturday 14th	Dessert: This is a separate category. It can be cooked on site, on the pit, or at home.
10:30 am Saturday 14th	Pinto beans: Dry pinto beans cooked on site, there can be nothing larger than the bean in turn-in cup.
12:00 pm Saturday 14th	Chicken: 1/2 fully jointed domestic chicken that includes a breast, wing with tip, thigh, and drumstick. With 50+ teams there will be two (2) half chickens turned in. Larger tray will be provided.
1:30 pm Saturday 14th	Pork Spare Ribs: 7 individual ribs (bone-in).
3:00 pm Saturday 14th	Brisket: 7 full width slices (approx. 1/4" to 3/8" thick)

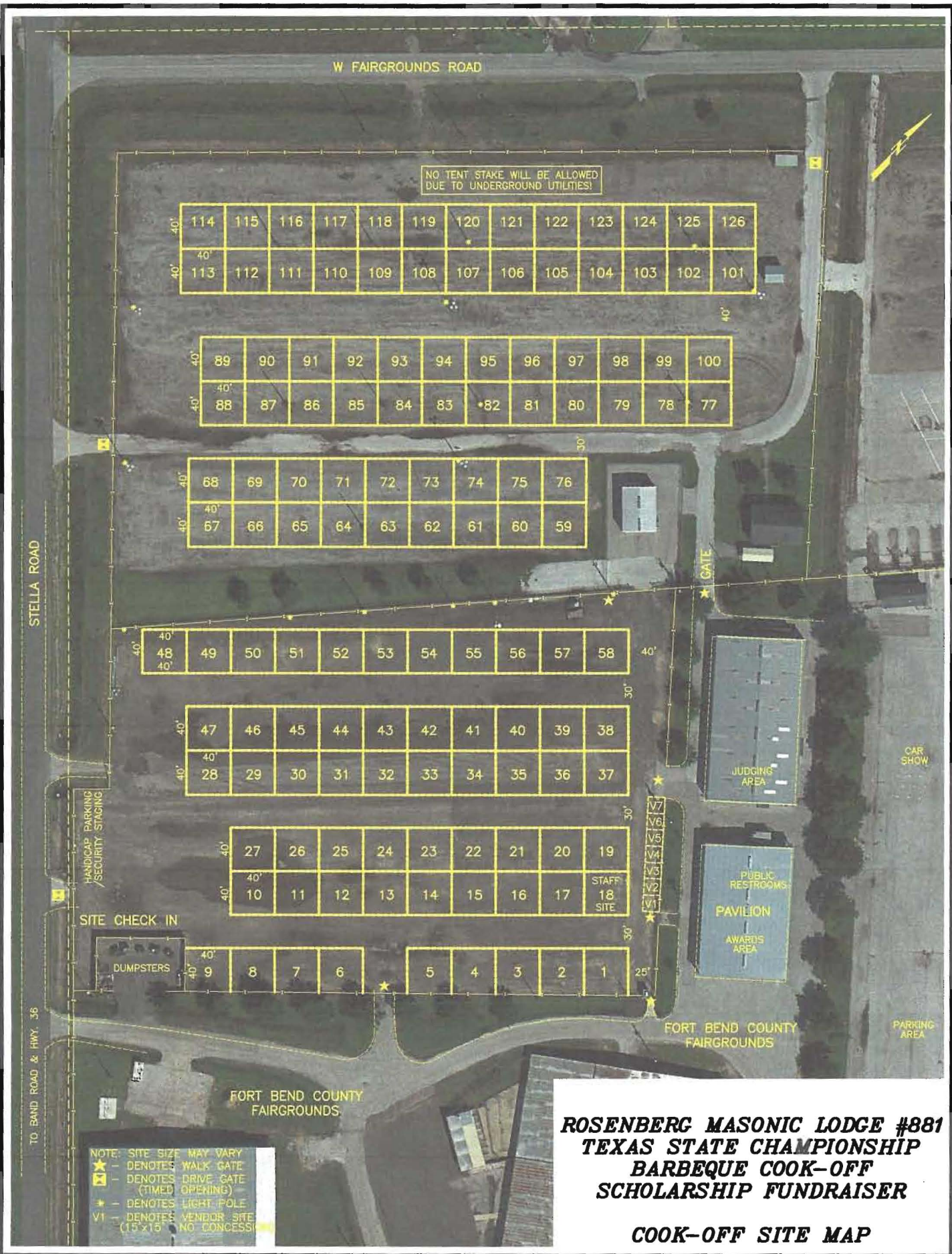
15. All loud music will be turned down by 11:00pm both nights. Please be respectful to your neighbors and turn your speakers in towards your cooking area. Failure to comply may result in disqualification.
16. There will be no food or beverage items sold or distributed by any contestant.
17. No stakes can be used to anchor tents or canopies. Water barrels or weights must be used.
18. Winners will be announced and trophies will be awarded at 5 pm Saturday March 14th.
19. A raffle will be held immediately after the judging and before the awards.
20. A live auction will be held just 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.
25. Head cook is responsible for the actions of team members and guests.

If you have any questions please contact:

Albert Davis	281-682-1692
Ted Brown	281-633-1216
Troy Burditt	281-239-8507
Scott McElrath	979-308-7786

dbros2@sbcglobal.net
tbrown@vtechas.com
tburditt@kellykaluza.com
bdaddymac@gmail.com

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



**ROSENBERG MASONIC LODGE #881
TEXAS STATE CHAMPIONSHIP
BARBEQUE COOK-OFF
SCHOLARSHIP FUNDRAISER**

COOK-OFF SITE MAP