

BBQ COOK-OFF
March 20 & 21, 2015
At
LAKE RAY ROBERTS AREA ELKS LODGE #2862
1601 Marina Circle
P.O. Box 462
Sanger, Texas 76266

The Elks Lodge offers a full service restaurant and bar. Hours of operation during the cook-off are as follows:

Friday - Lodge and Bar will open at 4:00 for contestant registration. Kitchen will open at 5:30 (fish is our specialty) Lodge closes at 12:00

Saturday - Lodge and bar will open at 9:00 a.m. Breakfast will be served from 9 to 10:30 Kitchen will open at 12:00 for lunch - sandwiches only. The full service kitchen will open at 5:30. Lodge closes at 1:00 a.m.

Camping is available:

Self-contained campers may park on the field with the cookers. No charge for the cookers - \$25 for all others. Camping in the Light House Cove RV Park (which is directly adjacent to the Lodge parking lot and the cookers field) is available and reservations may be made by calling the Lake Ray Roberts Marina [940-458-7343]. Camping spots include water, electricity and sewer. Campers may cook in RV area but must cook on the rock driveway (no cooking on grass in RV park).

The Lake Ray Roberts Area Elks Lodge has a TABC license - therefore no alcoholic beverages are permitted on the Lodge parking lot nor may they be brought into the building. Beverages are available in the Lodge at a reasonable price.

We will be offering Silent Auction items for your consideration as well as several unique 50/50 drawings.

We hope that you will join us for a fun-filled weekend. Questions may be directed to contest coordinator Barbara Scheffler at (940- 595-6326)

This is an IBCA (International BBQ Cookers Assn.) sanctioned event.

LAKE RAY ROBERTS AREA ELKS #2862
BBQ COOK-OFF
IBCA SANCTIONED
MARCH 20 & 21, 2015

WEEK-END SCHEDULE OF EVENTS

March 19th (Thursday)

12:00 Cookers may begin to move in

March 20th (Friday)

4:00 Elks Lodge Opens/Cooker registration begins
5:30 Lodge kitchen opens (Fish is our specialty)
6:30 Rib-eye registration closes
7:00 1st Rib-Eye Turn-In
7:30 Sauce Contest Turn-In
7:45 Rib-Eye Top Ten announced – containers for Final Table distributed
8:30 Final Top Ten Rib-Eye turn in / Lodge Kitchen closes
9:00 Announce Rib-Eye Winner/Sauce Contest Winner
Cook's Meeting
Cook's Calcutta
12:00 Lodge closes

March 21st (Saturday)

9:00 Lodge Opens/Breakfast served from 9 to 10:30 a.m.
11:00 Beans Turn-In
12:00 Chicken Turn-In
1:00 Pork Spare Ribs Turn-In
2:00 Brisket Turn-In
3:00 Dessert Turn-In
5:00 Awards
5:30 Lodge kitchen opens
7:30 Entertainment begins
1:00 a.m. Lodge closes

Turn in times subject to change dependent on number of entrants

LAKE RAY ROBERTS AREA ELKS LODGE
BBQ Cook-Off Entry Form
IBCA Sanctioned
March 20 & 21, 2015

TEAM NAME: _____

Head Cook: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Email: _____

Entry Fee: **\$125 CASH or CREDIT CARD ONLY** (Visa or MasterCard)

Payback: 80% of entry fees

This is an IBCA sanctioned event. IBCA rules can be found on the IBCA web site
(www.ibcabbq.org)

. Contestant agrees to indemnify and hold the IBCA and the Lake Ray Roberts Area Elks Lodge, its employees and volunteers harmless from any and all claims made against the IBCA and the Lake Ray Roberts Area Elks Lodge, including and without limitation, all costs, liabilities, judgments, expenses, damages and attorney's fees arising out of or in connection with :

- 1.) Any structure erected by Contestant
- 2.) Apparatus, equipment or personal property used by Contestant
- 3.) Any act or omission to act of Contestant, it's agents, invitees, participants, representatives, employees, servants and agents
- 4.) Claims made on account or resulting from contestants participation in contest

No Electricity or water will be provided

Cook's Meeting - 9:00 p.m. (3/20)

Head Cook: _____ Date: _____

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

We are pleased to invite you to our first sanctioned IBCA event hosted by the Lake Ray Roberts Area Elks Lodge #2862.

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).
- PORK SPARE 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 LODGE
Rib-eye Cook-Off Entry Form
Friday - March 20, 2015

TEAM NAME: _____

Head Cook: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Email: _____

Entry Fee: \$50 CASH or CREDIT CARD ONLY (Visa or MasterCard)

Payback: 100% of entry fees

I agree to abide by all rules set forth by the Rib-Eye Cook-Off. I have been made aware of these rules and where they are posted for public viewing. Contestant agrees to indemnify and hold the IBCA and the Lake Ray Roberts Area Elks Lodge, its employees and volunteers harmless from any and all claims made against the IBCA and the Lake Ray Roberts Area Elks Lodge, including and without limitation, all costs, liabilities, judgments, expenses, damages and attorney's fees arising out of or in connection with

- 1.) Any structure erected by Contestant
- 2.) Apparatus, equipment or personal property used by Contestant
- 3.) Any act or omission to act of Contestant, its agents, invitees, participants, representatives, employees, servants and agents
- 4.) Claims made on account or resulting from contestant's participation in contest

Your signature on this form serves as an acknowledgment of receipt of contest rules.

First Turn-In – 7:00 p.m. – Top Ten will be announced at 7:45; an additional steak will be needed for the Top Ten for the finals table; Finals Table turn in time is 8:30 p.m.

No Electricity or water will be provided

Registration - 4:00 to 6:30 (3/20)

First Steak Turn In - 7:00

Head Cook: _____ Date: _____

LAKE RAY ROBERTS AREA ELKS LODGE

Rib-Eye Cook-Off Rules

March 20, 2015

- Registration for this contest begins at 4:00 (3/20) and ends at 6:30 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 - 7:00 p.m. 7:45 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 8:30 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 LODGE
Beans, Dessert and Sauce Entry Form
March 20 & 21, 2015

TEAM NAME: _____

Head Cook: _____

Address: _____

City: _____ State: _____ Zip _____

Phone: _____ Email: _____

Entry Fee: **\$10 per Contest - CASH or CREDIT CARD ONLY** (Visa or MasterCard)
Payback: 100% of entry fees

CONTEST ENTERED:

_____ BBQ Sauce - Turn In - 7:30 p.m. Friday (3/20)
Winner announced - 9:00 p.m. (3/20)

_____ Beans - Turn In - 11:00 a.m. (3/21)
IBCA Sanctioned - Dry pinto beans - cooked on site
Nothing larger than the bean to be put in the turn in cup
No canned beans

_____ Dessert - Turn In - 3:00 p.m. (3/21)
IBCA Sanctioned - to be cooked on site

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.

Head Cook: _____ Date: _____

**LAKE RAY ROBERTS AREA ELKS
BBQ COOK-OFF
March 20 & 21, 2015**

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 motel 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.
- The Marina will also be hosting the state High School Bass tournament the same week-end. If you intend to camp in the RV park, we recommend you make reservations ASAP.