



KATY ELKS LODGE #2628

Bar-B-Que Cook-Off

Rules & Regulations

GENERAL

1. All entry fees must accompany the application; the fee is \$25. Brisket, Pork Ribs, Half Chicken(2) and Anything on the pit, \$25.00 entry fee for each category. Spaces will be allocated on a first come – first serve basis. There will be no electricity available. Generators will be permitted but must have a quiet muffler. There will be water available in the general cook-off area.
2. It is the responsibility of the BBQ cooking team to keep their area clean and assist in garbage disposal. All teams must provide garbage can(s) and trash bags for their own use. Each team is responsible for bagging and disposing of their trash into the dumpster provided.
3. Check in will begin at 10:00 a.m. on Friday, September 24th. For early check in you must make arrangements in advance with the BBQ chairperson.
4. Each cooking team must provide all supplies and equipment as needed. There will be ice available for purchase.
5. Holes, dug pits or open flames in boxes or other containers resting on or less than two feet above the ground are not permitted. No open flames of any kind are permitted (i.e. tiki torches, campfires, etc).
6. Each cooking team will be required to have at least one 2A10BC type fire extinguisher in full view at all times.
7. No pets of any kind (except Seeing Eye dogs) will be allowed in the contest area or the adjacent parking lot.
8. For safety reasons, the contestants will not be allowed to have golf carts, bicycles, motorcycles, water balloons, sling shots, firearms, etc. in the contest area.
9. This will be a BBQ cook-off, not a battle of the amps! ALL music will be kept to a reasonable roar and must be turned off by 12:00 midnight.
10. Each chief cook will be responsible for the conduct of his/her team members and all guests. Under no circumstances are alcoholic beverages to be distributed to the general public by contestants. Each team must keep their alcohol supply out of sight. No open display of large quantities will be allowed. Please be as discreet as possible. All alcoholic beverages must be consumed within the perimeters of the cook-off area only.
11. The bar area of the Lodge will be off limits to all contestants during the cook off. There will be a bar, and restrooms available within the Lodge Hall.

NOTE: STATE LAW REQUIRES THAT YOU BE 21 YEARS OF AGE TO CONSUME ALCOHOL. STATE LAW ALSO STIPULATES THAT NO PERSONAL ALCOHOL MAY BE BROUGHT INSIDE THE BAR AREA. ANYONE VIOLATING THESE LAWS WILL BE HELD ACCOUNTABLE FOR THE CONSEQUENCES.

COOKING & JUDGING

1. Contest will be conducted under Texas Gulf Coast BBQ Cookers Association rules.
2. Fires must be of wood or wood substance. No gas or electric fires will be permitted.
3. No contest meat can be cooked, salted, seasoned or marinated prior to arrival at cook-off. Meat will be inspected upon arrival at the cook-off.
4. All entries must be cooked on a pit or open fire grill. No frozen, previously prepared or raw items shall be turned in. This rule is for all categories..
5. Chief Cooks Meeting will be held Saturday at 9:00 a.m. Only the Chief Cook need attend this mandatory meeting. At this time, you will be given your containers for the contest.
6.

<u>Categories</u>	<u>Turn-In Time</u>
Anything on the Pit	Saturday, 11:00 a.m.
Chicken (see rule #7 below)	Saturday, 1:00 p.m.
Pork Spare Ribs	Saturday, 2:00 p.m.
Brisket (Minimum 10 lbs.)	Saturday, 3:00 p.m.
Awards (approximately)	Saturday, 5:00 p.m.
7. **JUDGING TRAY CONTENTS** - TGCBCA requires that promoter and/or Head Judge advise all cooks of the exact quantities and cuts of meats that will be placed in the judging trays. This will be accomplished at the cook's meeting. The Head Judge or designated representative will inspect all trays at the time of turn-in to assure compliance with the turn-in criteria. All garnishes and condiments are prohibited, as they do not reflect true quality of the cooked meats. Meats may be cooked with sauces, but once the cooking is complete, sauces or seasonings cannot be added before the meat is placed in the judging tray. Amounts are as follows:
 - **Brisket** - Seven (7) full slices approximately 1/4 to 3/8 thick.
 - **Pork Spare Ribs** - Seven (7) individual cut ribs (bone-in).
 - **Chicken** – **Two each (2)** half (1/2) chickens fully jointed (to include wing, breast, leg, thigh).
 - **Note:** If an event has 65+ teams, it is recommended that the brisket and pork spare ribs submitted for judging be adjusted to nine (9) instead of seven (7).
8. No more than one cook allowed on one pit.

ADMINISTRATION

1. Katy Elks Lodge reserves the right to modify or expand the rules and regulations as warranted.
2. Decisions of the Chairperson and Judges will be final.

DISCLAIMER

Security and safety are the sole responsibility of each contestant. Katy Elks Lodge are not responsible for theft of or damage to the property of a contestant; its members or guests. Further, Katy Elks Lodge are not responsible for any injury to any such person. It is the contestant's responsibility to protect machinery, perishables, and exhibits so no injury will result to the public visitors, guests, persons or property. If property does not appear to be properly maintained it will be promptly withdrawn from the cook-off site. All property of the contestant including food stuffs and other perishables is understood to remain in the contestant's care, custody and control in transit to, from or within the confines of the cook-off area, and are subject to the rules and regulations expressed within. The contestants upon signing the application,

expressly release, hold, keep, save harmless and indemnify the persons and entities, names organizations and committees, and individuals from all claims for such loss, damage or injury.