



LAKE RAY ROBERTS AREA ELKS LODGE
Entry Form
March 16 & 17, 2018

TEAM NAME: _____

Head Cook: _____

Address: _____

City: _____ State: _____ Zip _____

Phone: _____ Email: _____

CONTEST ENTERED:

_____ 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 - Check or Credit Card (Visa or MasterCard) to pre-enter before actual contest entry deadline. Cash preferred if entering the day of the 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 LRRR Elks

Head Cook: _____ Date: _____



**LAKE RAY ROBERTS AREA ELKS #2862
BBQ COOK-OFF
IBCA SANCTIONED
March 16 & 17, 2018**

WEEK-END SCHEDULE OF EVENTS

March 16 (Friday) – 8:00 Cookers Begin arriving

- 4:00 Elks Lodge Opens/Cooker registration begins
- 5:30 Lodge kitchen opens (Fish specialty – 2 Fish baskets for \$12)
Rib-Eye registration closes
- 6:30 1st Rib-Eye Turn-In
- 7:15 Rib-Eye Top Ten announced – containers for Final Table distributed
- 7:45 Final Top Ten Rib-Eye turn in
- 8:00 Lodge Kitchen closes
- 8:15 Announce Rib-Eye Contest Winner
Cook's Meeting
Cook's Calcutta in the Lodge
- 12:00 Lodge closes

March 17 (Saturday)

- 9:30 Lodge Opens/Coffee and donuts; Bloody Mary's
- 10:00 Kid's Pork Chop Turn-In
- 11:00 Beans Turn-In
- 12:00 Chicken Turn-In
- 1:30 Ribs Turn-In
- 3:00 Brisket Turn-In
- 3:45 Dessert Turn-In
- TBA Awards immediately following contest computations
Lodge Happy Hour 5 to 7
Announce Raffle and Silent Auction winners
- 5:30 Lodge kitchen opens
- 7:00 Karaoke with Jeffrey Joe
- 1:00 a.m. Lodge closes

Turn in times subject to change dependent on number of entrants



LAKE RAY ROBERTS AREA ELKS LODGE
Kid's Pork Chop Entry Form
Saturday – March 17, 2018

Contestant Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Email: _____

Entry Fee: \$10 CASH or CREDIT CARD ONLY

Contestant age limit – 12 Years and Under

Each contestant will be provided 2 boneless pork chops (3/4" thick).

Pork Chops and contest containers may be picked up at the cook's meeting Friday night.

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

Your parent or legal guardian's signature on this form serves as an acknowledgment of receipt of contest rules.

Turn-In – 10:00 a.m. Saturday

Registration – Begins Friday at 4:00 p.m.

[Early registration is advised to insure that there are and adequate number of Pork Chops available.]

Parent or Legal Guardian

Date: _____



International Bar-B-Que
Cookers Association

LAKE RAY ROBERTS AREA ELKS LODGE

Rib-Eye Cook-Off Rules

March 16, 2018

- Registration for this contest begins at 4:00 (3/16) and ends at 5:30 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 – 6:30 p.m. 7:15 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 8:00 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**