

# **TEXAS ELKS CHILDREN'S SERVICES, INC HOMECOMING ANNUAL CHILI, PINTO BEAN, & BARBECUE COOK-OFF**

**Saturday @ 7 a.m.  
Doyle Pollard Elks Care RV Park**

## **REGISTRATION**

**7:00 – 8:00 am, Saturday, Rally Room**

Registration: Begins Saturday, promptly at 7:00 a.m. and must be completed by 8:00 a.m. Pre-registration is encouraged, but is not mandatory. Registration of a team is done in the name of the head cook and the team name.

## **CONTAINER PICK UP**

**8:15 am, Saturday, Rally Room**

Container Pick Up: 8:15 a.m. - Head Cooks will pick up containers to be used for turn in at the Rally Room.

## **TURN IN**

**Rally Room**

- 10:00 a.m. Pinto Beans** - Head cooks turn in container of pinto beans.
- 11:00 a.m. Chili** - Head cooks turn in container of chili.
- 1:00 p.m. Ribs** - Head cooks turn in seven (7) ribs in the provided container.
- 2:00 p.m. Brisket** - Head cooks turn in seven (7) slices of brisket in the provided container.
- 2:30 p.m. Anything on the Pit** - Head cooks turn in seven portions (7) in the provided container.

## GENERAL RULES

1. Cook-Off officially opens at 7:00 am, Saturday.
2. ALL entries must be cooked on the premises on the day of the cook-off. Cooking may begin upon completion of ingredient inspection.
3. Brisket Exception - Cook-off officially opens at 7:00 am, Saturday, those who prefer to begin cooking their brisket earlier can do so, starting any time after NOON on Friday. Please notify the chairman accordingly so arrangements can be made to get your team registered and your ingredients inspected. Look for the registration table in the Cook-Off area.
4. ALL cooking must be done from scratch. Ingredients such as onions, etc., may be cut or chopped in advance, but must not be mixed prior to inspection.
5. All entries must be turned in, in the container issued by the Cook-Off Committee.
6. Space Selection: Located in the center of the Doyle Pollard Elks Care RV Park, across the road from the Center. Space assigned on first come, first served basis.
7. Due to space limitations, individual booth areas cannot exceed 20' long, 12' deep. Exceptions must be cleared with the Chairman.
8. Entry fees as set forth on entry form must be paid prior to container pick up.
9. Each team must provide their own tables and chairs.
10. This cook-off is open to ELK FAMILIES ONLY. Inspectors will ask to see membership cards. You can begin cooking when authorized to do so by the inspectors.
11. Butane stoves or Coleman fuel stoves may be used, but no OPEN FIRES are permitted.
12. Common sense sanitary conditions must prevail at all times.
13. Garbage bags will be provided. Keep the cooking area clean and free of litter at all times.
14. When breaking down your booth and leaving the cook-off area, remove everything that was brought in, including any lumber, hay bales, etc. If it was not there when you arrived it should not be there when you leave.
15. Elks are American gentlemen and women and are expected to conduct themselves accordingly. Disorderliness of any team member could lead to the disqualification of the entire team. The head cooks are responsible for the actions of their team.

## **JUDGING**

Pinto Beans: Three (3) awards will be presented for cook quality. Judging will be based on: Aroma, Color, Consistency and Aftertaste.

Chili: Three awards will be presented for cook quality. Judging will be based on aroma, color, consistency, taste and aftertaste.

Ribs: Three (3) awards will be presented for cook quality. Judging will be based on taste, visual appearance, aroma and tenderness

Brisket: Three (3) awards will be presented for cook quality. Judging will be based on taste, crust, smoke ring and overall presentation.

Anything on the Pit: Three (3) awards will be presented for cook quality. Judging will be based on presentation, taste, appearance and showmanship.

Showmanship: There will be three (3) overall Showmanship awards. Judging is based on theme (originality, etc.), costumes, booth set-up and appearance (remember size restrictions), action, and audience appeal.