BRISKET COOKOFF RULES

Chairman: John Oswalt PSP – Marshall Elks Lodge #683, Northeast District
Email – joswalt890@aol.com         Phone – 903-407-2586

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.

NOTE: Due to space limitations, individual booth areas cannot exceed 20’ long, 12’ deep

Exceptions must be cleared with the Chairman.

ENTRY FEE: As set forth on entry form,

Equipment: Each team must provide their own tables and chairs.

Saturday’s Schedule: 7:00 a.m.—Cook-off officially opens, however 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.

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.

Registration: Begins promptly at 7:00 a.m. and must be completed by 8:00 a.m. Please note the exception for brisket cooks under Saturday’s Schedule above. Pre-registration is encouraged, but is not mandatory. Registration of a team is done in the name of the head cook and not the team name.

THERE CAN ONLY BE ONE HEAD COOK PER ENTRY.

Head Cooks: 8:15 a.m. - will pick up containers used in judging in the Rally Room.

Turn in: 2 p.m. - Head cooks turn in container of brisket at the Rally Room.

Turn in will consist of (7) slices of Brisket

Brisket Judging: Three (3) awards will be presented for cook quality based upon: taste, crust, and smoke ring as well as overall presentation.
**CHILI COOK-OFF RULES**

**Chairman: John Oswalt PSP** – Marshall Elks Lodge #683, Northeast District  
Email – joswalt890@aol.com               Phone –903-407-2586  

**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.

NOTE: Due to space limitations, individual booth areas cannot exceed 20’ long, 12’ deep. Exceptions must be cleared with the Chairman.

**ENTRY FEE:** As set forth on entry form,

**Equipment:** Each team must provide their own tables and chairs.

**Saturday’s Schedule: 7:00 a.m.—**Cook-off officially opens. Look for the registration table in the Cook-Off area.

This cook-off is open to ELK FAMILIES ONLY. Inspectors will also ask to see membership cards. You can begin cooking when authorized to do so by the inspectors.

**Registration:** Begins 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 not the team name.

THERE CAN ONLY BE ONE HEAD COOK PER ENTRY.

**Head Cooks: 8:15 a.m.—**Head Cooks will pick up containers used in judging in the Rally Room.

**Turn in: 11:00 a.m.—**Head cooks turn in container of CHILI at the Rally Room.

**CHILI JUDGING:** Three awards will be presented for cook quality is based upon Aroma, Color, Consistency, Taste, and Aftertaste.
PINTO BEAN COOK-OFF RULES

Chairman: John Oswalt PSP – Marshall Elks Lodge #683, Northeast District
Email – joswalt890@aol.com  Phone –903-407-2586

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.

NOTE: Due to space limitations, individual booth areas cannot exceed 20’ long, 12’ deep.

Exceptions must be cleared with the Chairman.

ENTRY FEE: As set forth on entry form.

Equipment: Each team must provide their own tables and chairs.

Saturday’s Schedule: 7:00 a.m.—Cook-off officially opens.

Team registered and your ingredients inspected. Look for the registration table in the Cook-Off area. This cook-off is open to ELK FAMILIES ONLY.

Inspectors will also ask to see membership cards. You can begin cooking when authorized to do so by the inspectors.

Registration: Begins 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 not the team name.

THERE CAN ONLY BE ONE HEAD COOK PER ENTRY.

Head Cooks: 8:15 a.m.-Head Cooks will pick up containers used in judging in the Rally Room.

Turn in: 10:00 a.m.-Head cooks turn in container of PINTO BEANS at the Rally Room.

Pinto Bean Quality Judging: Three (3) awards will be presented for cook quality. Judging will be based on: Aroma, Color, Consistency and Aftertaste.
RIBS COOK-OFF RULES (YOUR CHOICE)

**Chairman:** John Oswalt PSP – Marshall Elks Lodge #683, Northeast District
Email – joswalt890@aol.com  Phone –903-407-2586

**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.

NOTE: Due to space limitations, individual booth areas cannot exceed 20’ long, 12’ deep.

Exceptions must be cleared with the Chairman.

**ENTRY FEE:** As set forth on entry form.

**Saturday’s Schedule: 7:00 a.m.**—Cook-off officially opens.

Team registered and your ingredients inspected. Look for the registration table in the Cook-Off area. This cook-off is open to ELK FAMILIES ONLY.

Inspectors will also ask to see membership cards. You can begin cooking when authorized to do so by the inspectors.

**Registration:** Begins 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 not the team name.

**THERE CAN ONLY BE ONE HEAD COOK PER ENTRY.**

**Head Cooks: 8:15 a.m.**—Head Cooks will pick up containers used in judging in the Rally Room.

**Turn in: 1:00 p.m.**—Head cooks turn in container of ribs at the Rally Room.

Turn in will consist of (7) individual ribs.

**Rib Judging:** Three (3) awards will be presented for cook quality. Judging will be based on: Taste, Visual Appearance (not overcooked or undercooked), Aroma, and Tenderness.
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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.

NOTE: Due to space limitations, individual booth areas cannot exceed 20’ long, 12’ deep.

Exceptions must be cleared with the Chairman.

ENTRY FEE: As set forth on entry form.

Saturday’s Schedule: 7:00 a.m.—Cook-off officially opens.

Team registered and your ingredients inspected. Look for the registration table in the Cook-Off area. This cook-off is open to ELK FAMILIES ONLY.

Inspectors will also ask to see membership cards. You can begin cooking when authorized to do so by the inspectors.

Registration: Begins 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 not the team name.

THERE CAN ONLY BE ONE HEAD COOK PER ENTRY.

Head Cooks: 8:15: a.m.-Head Cooks will pick up containers used in judging in the Rally Room.

Turn in: 2:30 p.m.-Head cooks turn in container of anything on the pit at the Rally Room.

Turn in will consist of (7) portions.

Anything on the Pit Judging: Three (3) awards will be presented for cook quality. Judging will be based on:

Presentation,
Tastes good,
Looks good,
GENERAL RULES

1. ALL entries must be cooked on the premises on the day of the cook-off. Cooking may begin upon completion of ingredient inspection. See Brisket exception Brisket Rules.

2. 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.

3. All entries must be turned in, in the container issued by the Cook-Off Committee.

4. Butane stoves or Coleman fuel stoves may be used, but no OPEN FIRES are permitted.

5. Common sense sanitary conditions must prevail at all times.

6. Garbage bags will be provided. Keep the cooking area clean and free of litter at all times.

7. 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.

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.

Showmanship

Awards: There will be three (3) overall Showmanship awards, which cover the cook-off. Judging is based upon:

1. Theme (originality, etc.)
2. Costumes
3. Booth set-up and appearance (remember size restrictions)
4. Action
5. Audience appeal

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