

**TEXAS ELKS CHILDREN'S SERVICES ANNUAL HOMECOMING**  
**ANNUAL CHILI, PINTO BEAN & BBQ BRISKET COOK-OFFS**  
**SEPTEMBER 17, 18, 19, 2010**  
**CONTESTS RULES & REGULATIONS**

- Chairpersons:** David & Debbie Musso, Brownsville #1032  
Email: [david.musso@plittrigging.com](mailto:david.musso@plittrigging.com) or [dkmusso@hotmail.com](mailto:dkmusso@hotmail.com)  
David Cell (956) 455-4035  
Debbie Cell (956) 572-3242
- Space Selection:** Located in the center of the Doyle Pollard Elks Care R.V. Park, across the road from the Center. Space assigned on first-come, first-serve basis.  
**NOTE:** Because of space limitations, individual booth areas should not exceed 20' long, 12' deep. Exceptions must be cleared with the chairman.
- Entry Fees:** \$15.00 per individual contest  
\$25.00 any two (2) contests  
\$40.00 all three (3) contests
- Registration:** Pre-registration – Available thru September 15, 2010  
***On Site Registration located in the Rally Room in the RV Park***  
On Site: Friday, September 17, 2010 - 3 PM - 6 PM  
On Site: Saturday, September 18, 2010, 7:00 AM – **8:00 AM CUT OFF**
- NOTE: Registration of a team is done in the name of the head cook, not the team name. There can only be one head cook per entry.**
- Eligibility:** All cook off contests are open to **ELKS FAMILIES ONLY.**  
Team members may be requested to present Elk membership cards.
- Equipment:** Each team must provide their own cooking equipment, supplies, tables, chairs, etc.
- Awards:** There will be one (1) overall showmanship award, which covers the entire cook-off, and two (2) individual awards will be presented for cooking quality in each of the three contests, i.e. chili, brisket, pinto beans
- Showmanship:** Showmanship judging will be continuous during the cook off, from 11AM-2 PM.  
Showmanship will be based upon the following:
- Theme (originality, etc.)
  - Costumes
  - Booth Set-up and appearance
  - Action/Participation
  - Audience Appeal

General Rules:

- 1.....Ingredients used in all contests, must be prepared from scratch, using raw, uncooked food product and **MUST BE COOKED ON SITE.**
- 2.....Cooking for all contests must be performed during the contest published hours of operation, no cooking before and reheating will be permitted.
- 3.....All judges' decisions are final.
- 4.....Head cooks & teams must turn in food for judging for all contests on time, per the time specified for each contests.
- 5.....Propane stoves or Coleman stoves are permitted, however **NO OPEN FIRES ARE PERMITTED ON THE SITE.**
- 6.....Common sense sanitary conditions must prevail at all time.
- 7.....All raw uncooked food products for all contests are subject to pre-contest Inspection.
- 8.....Maintain a litter free environment in cooking area at all times.
- 9.....When breaking down your booth and leaving the cooking area, remove all props, such as hay bales, lumber, etc., leave the site as you found it.

Judging:

The process for all contests will be "Blind Judging". Judges will NOT know which team or head cook's entry they taste at anytime. They will know the outcome when the winner's ticket number is matched up at the time of the awards. The Chairperson will select individual judges from several Lodges on the day of the cook off.

**JUDGES CREED** will be in effect, whereas, each selected judge will be fair and impartial with each and every contest entry, with a commitment to understand that each entry is virtually important to someone who worked hard all day to make them! **ALL JUDGES MUST SIGN AND COMMIT!**

Conduct:

Elks are American ladies & gentlemen and are expected to conduct themselves accordingly. Disorderliness of any team member could lead to disqualification of the entire team. The head cooks are responsible for the actions of the entire team.

***GOOD LUCK!***

## **BARBECUE BRISKET COOK OFF**

**Meat:** In fairness, only USDA approved beef brisket is permitted to enter this contest. Shank portions, shoulder cuts, roasts will **NOT** be permitted.

**Start Time:** Due to the typical long cooking process of beef brisket, contestants may begin their prepping/cooking process at **3:00 PM Friday, September 17, 2010**. If contestants' respective recipes dictate a marinade process, raw meat pre-marinating is permitted with no time limit.

**Product Inspection:** All raw beef brisket meat must be inspected prior to cooking.

### **Judging**

**Food Container:** A suitable container for each entry will be provided to all contestants. The container will have a small brown envelope fastened to it. At the time you are issued your official container, you will be issued your official entry claim ticket for judging purposes, the matching other half of the ticket, will be inserted into the envelope of your container in your presence. Contestants must turn in entries for judging in the container issued; no other containers will be accepted

**Finished Product:** Judges will be looking for the following in all BBQ Beef Brisket entries:

AROMA  
COLOR  
FLAVOR/TASTE  
TEXTURE/TENDERNESS

**Quantity of Judging Product:** Contestants will turn in no less than ten (10) full Brisket length, slices no less than 1/4" in thickness for judging. Contestants may turn in thicker slices if desired.

**Judging Time:** Head cooks must turn in entries in the container provided by cook off officials **NO LATER THAN 2:00 PM, Saturday, September 18, 2010**, at the cook-off registration room.

# ***GOOD LUCK!***

## **CHILI COOKOFF**

Traditional "Red Chili" is defined by the International Chili Society as any kind of meat or combination of meats, cooked with red chili peppers, various spices and other ingredients, with the exception of BEANS which are strictly forbidden.

**Meat:** In fairness, any type of meat product is permitted to use as the main ingredient to enter this contest. Wild Game meat is permitted, however please remember please note Item #6 under Cook-Off General Rules, regarding "common sense sanitary conditions." Meat can be pre-ground but NOT PRE-COOKED.

**Other Ingredients** All other ingredients used in the cooking process must be raw & uncut, such as onions, tomatoes, etc. Contestants may begin chopping only when the contest begins.

**Start Time:** Contestants may begin cooking chili at **8:00 AM Saturday, Sept. 18, 2010**

**Product Inspection** All contestants may be subject to product inspection, before and/or during the contest.

### **Judging**

**Food Container:** A suitable container for each entry will be provided to all contestants. The container will have a small brown envelope fastened to it. At the time you are issued your official container, you will be issued your official entry claim ticket for judging purposes, the matching other half of the ticket, will be inserted into the envelope of your container in your presence. Contestants must turn in entries for judging in the container issued; no other containers will be accepted

**Finished Product:** Judges will be looking for the following in all Chili entries:

AROMA  
COLOR  
FLAVOR/SPICE BALANCE TEXTURE OF MEATS  
CONSISTENCY

**Quantity of Judging Product:** Contestants will turn in no less than one (1) US quart for judging.

**Judging Time:** Head cooks must turn in entries in the container provided by cook off officials **NO LATER THAN 12:00 NOON, Saturday, September 18, 2010**, at the cook-off registration room.

***GOOD LUCK!***

## **BEAN COOKOFF**

- Beans:** Only **PINTO BEANS** may be cooked in this contest. It is suggested contestants cook a minimum of 4 pound of raw beans.
- Other Ingredients** All other ingredients used in the cooking process must be raw & uncut, such as onions, tomatoes, meats etc. contestants may begin chopping only when the contest begins.
- Start Time:** Contestants may begin cooking beans at **8:00 AM Saturday, Sept. 18, 2010.**
- Product Inspection** All contestants may be subject to product inspection, before and/or during the contest.

### **Judging**

**Food Container:** A suitable container for each entry will be provided to all contestants. The container will have a small brown envelope fastened to it. At the time you are issued your official container, you will be issued your official entry claim ticket for judging purposes. The matching other half of the ticket, will be inserted into the envelope of your container in your presence. Contestants must turn in entries for judging in the container issued; no other containers will be accepted.

**Finished Product:** Judges will be looking for the following in all pinto bean entries:

AROMA  
CONSISTENCY TASTE

**Quantity of Judging Product:** Contestants will turn in no less than one (1) US Quart for judging.

**Judging Time:** Head cooks must turn in entries in the container provided by cook off officials **NO LATER THAN 1:00 PM, Saturday, September 18, 2010**, at the cook-off registration room.

***GOOD LUCK!***

**COOK-OFF REGISTRATION FORM**

*Saturday, 7:00 AM, September 18, 2010  
Doyle Pollard R. V. Park*

NAME OF TEAM: \_\_\_\_\_  
HEAD COOK: \_\_\_\_\_  
TEAMMEMBER: \_\_\_\_\_  
TEAM MEMBER \_\_\_\_\_  
TEAM MEMBER \_\_\_\_\_  
TEAM MEMBER \_\_\_\_\_  
ELKS LODGE AFFILIATION \_\_\_\_\_  
ON SITE CELL PHONE CONTACT NUMBER \_\_\_\_\_

*Enter any one (1) contest = \$15.00  
Enter any two (2) contests = \$25.00  
Enter any three (3) contests = \$40.00*

*Please check one or more contests:*

\_\_\_\_\_ BRISKET COOK-OFF  
\_\_\_\_\_ PINTO BEAN COOK-OFF  
\_\_\_\_\_ CHILI COOK-OFF

ONE CONTEST	\$ _____
TWO CONTESTS	\$ _____
THREE CONTESTS	\$ _____
<b>TOTAL</b>	<b>\$ _____</b>

***Make all checks payable to: Texas Elks Children's Services, Inc.***

*Mail all entry forms & payments to:*

*David or Debbie Musso, Cook-Off Chairpersons  
C/O Texas Elks Children's Services, Inc.  
1963 FM 1586  
Gonzales TX 78629-9613*