

BPOE #2524 Annual

COOKIN' FOR THE CAUSE

A Tall Elks Fundraiser



August 26th, 2017

Forks Elks Lodge

Forks, WA 98331



Winner takes all event. Grand prize to be determined. Bragging rights are guaranteed for First place. Others can brag if they so choose. \$40.00 Entry fee per team includes cooking space and meat for competition. This will be a single meat event. Pork Ribs Only. Meat will be provided, no outside meat will be allowed. Contestants will provide their own cooking equipment. Registration due no later than August 12th , 2017. Open to the public at noon. Judging at 3 pm. We guarantee there will be no professional judges used, and therefore may have no clue what they are doing. Food service at 4 pm. \$10 per plate. R.V Spots and camping locations available on site, first come first serve basis. No reservations.

For more information, rules, sponsor opportunities, donations, or to register:

email bpoe2524@centurytel.net, call 360-374-2524, or stop by the Lodge and pick up a copy.



BPOE#2524 BBQ Competition Registration Form 2017

Team Name _____ Head Cook _____

Contact Person _____ Lodge _____

Mailing Address _____ City/ State/ Zip _____

Phone _____ Email _____

- 1. Completed application, to include entry fee, must be post marked no later than **12 August 2017**. All entry fees are non-refundable. Make Checks Payable to: BPOE#2524.

Cookin for the cause
 P.O. Box 2524
 Forks, WA 98331

- 2. Entry fee of \$40.00 includes a cooking area approximately 10 x 20. All preparation and cooking must be performed within this designated area.
- 3. Camping and full hookup RV spots are available for an additional fee on a first come, first serve basis. No reservations will be taken or allowed.
- 4. Teams can begin setting up Friday 26 August after 5 pm. All cook stations must be ready to begin by 8 am Saturday Morning August 27th.

General Release and Waiver of Liability

I understand and acknowledge that participation in this event can be hazardous, and I assume full responsibility for all liability to include property damage, personal injury or loss, including death, which may result from my participating in this event. I, my heirs, executors, administrators, family members, and any and all persons pursuing a claim on my behalf hereby hold harmless, release, waive, forever discharge and agree not to bring legal action or claim against the BPOE#2524, its members, agents, employees, officers, officials, and sponsors for any and all claims or demands I may have by reason of any accident, illness, injury or death, or damage to or loss or destruction of any property, arising or resulting directly or indirectly from my participating in the event.

Any photos taken during the event become the property of BPOE#2524 and may be used for promotional purposes. I, the undersigned, agree, without any right of payment or editing, to allow BPOE#2524 to use the images of me and/or my children, including reproductions of photos, video, audio or other reproductions, for use in all types of media for public relations purposes.

By signing below you are agreeing that you understand and agree to all terms.

1. Printed Name _____ Signature _____

2. Printed Name _____ Signature _____

3. Printed Name _____ Signature _____

4. Printed Name _____ Signature _____

5. Printed Name _____ Signature _____

BPOE#2524 COMPETITION INSTRUCTIONS FOR COOKS

COMPETITION EVENT RULES 2017

1. COOKING TEAM

- a. Each team must have a designated Head Cook, who may not participate with other teams nor enter more than one team in the same event. The Head Cook is responsible for the team's adherence to the event's rules and BPOE#2524's Rules of Conduct, and for the timely submission of the team's entries.
- b. Members of each team are responsible for making themselves familiar with the rules such that they arrive at the event prepared to comply with the requirements.
- c. The BPOE#2524 strongly recommends that at least one team member have a current food handlers permit.
- d. Shirts, pants, shorts, kilts, etc., and shoes are required to be worn by all team members.
- e. Team size must not exceed 5 members.

2. COOKING AREA

- a. Teams will be assigned a cooking space, approximately 10 feet wide x 20 feet long. All equipment must fit within the assigned space.
- b. Whenever possible, teams should arrange their cook sites in such a way that teams, their visitors and the public are prevented from making contact with hot cook pits.
- c. The use of canopies, sidewalls, or tents are allowed. All food preparation areas must be covered at all times.
- d. Teams must provide their own cooking equipment and supplies.
- e. Teams requiring electricity must annotate this on their registration form.
- f. Each team must maintain a clean cooking area.
- g. Each team's cook site should have an approved 2A40BC or 3A40BC (or larger) fire extinguisher. The needle on the extinguisher's gauge must be in the green area.
- h. Each team must have a sanitizing bleach bucket with towel (1 teaspoon bleach to 1 gallon water). Teams are strongly encouraged to use test strips for ensuring the proper strength of cleaning solution.
- i. The use of disposable gloves, hair restraints, and any other similar protective items is strongly recommended to help maintain good hygiene and a germ-free work area. Health departments require these sanitation measures when handling food ready to eat, i.e., vending at event, public sampling, etc.
- j. Pets are at no time allowed in the cooking/food preparation area.
- k. All materials and garbage must be disposed of by the team. Each team's entire assigned area must be cleaned at the end of the event.

3. COOKER

- a. Each team will provide a pit or pits to be used exclusively by that team within the team's assigned cooking space. No cooking of food entries from two or more teams are allowed in the same pit(s) at the same time.
- b. The heat source for cooking the competitive foods may be from charcoal, wood, and/or wood pellets, Gas, or electric.
- c. Electric accessories – such as spits, augers, or fans – are permitted.
- d. Teams are reminded that they should utilize a protective barrier under their pits to keep grease, ash, etc., off the ground at the event venue.

4. DISQUALIFYING ACTIONS

- a. Violation of the BPOE#2524 Rules of Conduct by teams or their visitors can result in immediate disqualification from the event by the Head Judge of the event.
- b.
- c. Disqualification penalties/duration will be determined by the BPOE#2524 Board within 30 days of the event in question; otherwise the disqualification shall not exceed 30 days from that event.

5. INSPECTION

- a. All competition foods must be presented for inspection during a site visit at the beginning of the event before food preparation work can commence. All on-site team containers will be inspected.
- b. At their discretion the Head Judge or designee can return to your cook site at any time during a contest.
- c. The Head Judge shall make the final decision as to whether any competitive food product is to be allowed.
- d. Competition meats may not be pre-cooked, marinated, cured, etc., prior to the food inspection. Meats may be pre-trimmed.
- e. These items may be reviewed during inspection:
 - i. Cooler temperature - Ensure all coolers contain enough ice to maintain safe food temperatures
 - ii. Fire extinguisher – if present - needle in green.
 - iii. Digital meat thermometer - To ensure that the meats are held at the proper chilled or cooked temperatures.
 - iv. Bleach bucket - Bucket with sanitizing solution, cloth cleaning rag
- f. Teams with Incomplete/unsatisfactory inspections will not be issued turn-in boxes until requirements have been met.

6. FOOD PREPARATION

- a. Following inspection, all storage, preparation, seasoning, cooking, finishing and boxing of competition foods (excluding garnish) shall be done within a team's cooking site. All equipment related to the preparation and cooking of the competition foods shall be contained within the boundaries of the team's assigned cooking site, as defined for that event by the coordinator. Other than pre-trimming of competition meats, food preparation away from the space is not allowed.
- b. If the event allows an RV or enclosed trailer within a team's designated cooking site, the RV or trailer are subject to inspection by the Head Judge or his/her designee.
- c. All meats must be held at safe temperatures – before cooking, meat must be on ice or refrigerated so that the meat maintains a temperature of 40°F or less; after cooking, meat must be maintained at a minimum temperature of 140°F.

7. MEATS, GENERALLY

- a. All competition meats will be supplied to the teams by the event organizer.

8. ENTRY REQUIREMENTS

- a) The turn-in schedule and official clock time are announced at the Cook's meeting and posted at the turn-in area.
- b) There is no public notification of approaching entry turn-in times. Teams are responsible for turning in their entries on time.
- c) The designated turn-in table for entries opens at 5 minutes prior to the announced turn-in time, and closes 5 minutes after the posted turn-in time. Entries in line at the table prior to closing will be accepted. Late (or early) arriving entries will not be accepted. The official time will be strictly observed.

9. GARNISH

GENERALLY	Garnish is optional. Garnish must not extend beyond edges of box
ALLOWED IN CONTAINER	<ul style="list-style-type: none"> Green-leaf lettuce: Green leaf, butter, romaine, or iceberg lettuce. Flat leaf (Italian) parsley or common curly parsley, Cilantro
NOT ALLOWED IN CONTAINER	<ul style="list-style-type: none"> Kale, cabbage, endive, red-tipped lettuce, or any other leafy greens Dill weed, thyme, rosemary, sage, or any other herbs Flowers, decorative leaves, sliced/carved vegetables or fruit, or other vegetative miscellany Toothpicks, skewers, foil, brush bristles, or other foreign non-food materials

10. Entry Presentation

REQUIRED	<ul style="list-style-type: none"> Competitive food entries must be submitted in event-supplied presentation containers unless otherwise stipulated. Minimum of six, separate, identifiable food portions MUST be submitted. All portions must be visible when the box is opened for appearance scoring.
NOT ALLOWED	<ul style="list-style-type: none"> Containers of sauce or pooling (sauce flows from meat on to garnish or into bottom of box, or sits in pools on top of the meat), or sauce poured, squirted or squiggled onto meat to create a pattern. Sauce submitted must be attached to meat. Marking or sculpting of food that could identify the cook/team. Identifying or distinguishing marks placed in or on the container by contestant. Entries not complying with these requirements for meat, garnish or foreign objects will result in the Head Judge directing all six judges to give a DQ score of "1" for appearance.

11. JUDGING METHOD

BPOE#2524 judging uses a double-blind judging system facilitated by pieces of paper and sharpie pens. The entrants will randomly draw a number, and that number is to be written on the inside lid of the contestant's submission prior to approaching the judging table. The numbers have no correlation to the contestants' identities. Each entry is evaluated by a table of judges. For its competition events, BPOE#2524 strives to use untrained, uncertified BBQ judges who subjectively evaluate the food entries, in accordance with BPOE#2524 guidelines, to the best or worst of their ability. A table generally judges all the food turned in for a specific category. Scoring will be conducted based off an individual judges fairly loose interpretation of a random set of rules we threw together for this competition, all framed within the Three elements of evaluation, as described below.

12. THREE ELEMENTS OF EVALUATION

APPEARANCE	Evaluating eye-appeal components of color, arrangement, slice/trim, moist appearance, etc., and adherence to BPOE#2524 rules of entire meat presentation.
TENDERNESS/ TEXTURE	Evaluating meat's texture, based on judge's sample bites, to reflect tender, chewy, tough, moist, dry, mushy, etc.
TASTE	Evaluating overall flavor of entry, based on judge's sample bites, to reflect pleasant taste, balance of meat/smoke/seasonings, etc., or taste faults (salty, burned, creosote, etc.)

13. COMMENT CARDS

Comment cards maybe used to provide feedback to cooks. Cards allow judges to explain the basis of their scores. Judges are instructed to comment on each score element, and to keep their notes very brief and specific. If used, the cards are provided to the cooks along with the contest results at the end of the event.

14. SCORING RANGE

	Good			Average			Bad			
Score	10	9	8	7	6	5	4	3	2	1
Means:	Outstanding!	Great	Better	Good	Above average	Average	Worse than average	Waste of good meat	WTF???	Technical Disqualification * Given only by Head Judge ruling

15. BPOE#2524 COMPETITION SCORING SYSTEM

BASICS	<p>Each entry is evaluated at a table of judges, who provide scores for the three elements of appearance, texture, and taste. A judge's score is the total of his/her points given for all three elements.</p> <ol style="list-style-type: none"> 1) The scoring range for each element is 10 (highest) to 2 (lowest) points. 2) A score of 1 represents a disqualification, resulting from direction by the Head Judge.
CALCULATING ENTRY SCORES	<ol style="list-style-type: none"> 1. The entry score is the total of the judges' scores. 2. The scoring system weights the elements: Appearance-25% (10 points), Texture/Tenderness-25% (10 points), Taste-50% (20 points). 3. The maximum possible score per judge is 40 points.
TIE-BREAKER PROCESS	<p>If a tie occurs, winners are determined in this order:</p> <ol style="list-style-type: none"> 1. The highest total points (appearance + texture + taste) from all judges. 2. The highest total points of TASTE scores from all judges. 3. The highest total points of TEXTURE/TENDERNESS scores from all judges. 4. The highest total points of APPEARANCE scores from all judges. 5. Decided by the Event organizer, utilizing random draw raffle tickets.

16. BPOE#2524 RULES OF CONDUCT

The Benevolent and Protective Order of Elks is a non-profit Fraternal Organization dedicated to the promotion of the cardinal principles of Charity, Justice, Brotherly Love, and Fidelity. The BPOE#2524 is committed to assisting the Fraternity in the furtherance and promotion of these principals through barbecue.

Members of the BPOE#2524 are all generally expected to be good ambassadors of our organization at BPOE#2524 events, at other unrelated events, and in the wider community view. A member's actions and behaviors should reflect

the values of respect, courtesy and good sportsmanship at all times, refraining from conduct which could damage, or may be detrimental to, the good of the organization.

BPOE#2524 Events are defined as any competition, class, meeting, and/or other gathering that was organized, sanctioned or represented to be associated with BPOE#2524.

The Rules of Conduct have been set forth to ensure that each and every BPOE#2524 event is a safe, friendly and respectful place for members, teams, guests, volunteers, judges, Officers, Board members and the general public to gather in the spirit of cooperation, relaxation, good will, fun and friendly competition. These rules apply to the conduct of everyone participating in a BPOE#2524 Event - either physically or electronically. The official Rules of Conduct shall be the most recent version in hand at any given time.

- A. EXPECTED BEHAVIOR - At all BPOE#2524-related events, participants and their guests will be courteous, respectful and professional in their dealings and communication with other participants. At cooking events, this expected conduct is extended to other teams, their guests, the head judge, judges, event volunteers, and the general public.
- B. RESPONSIBILITY - As well as being responsible for their own behavior, participants are responsible for the conduct of their guests/invitees at BPOE#2524 events. During competitions, the head cook is fully responsible for the actions and conduct of his team members and guests/invitees, and for their compliance with the competition rules and these Rules of Conduct.
- C. INTERACTION WITH OTHERS AT BPOE#2524 EVENTS - The use of audible or visible profanities, lewdness, or vulgarity is not allowed. Interference with, unsolicited/unwelcome contact with, or harassment of other teams, their guests, the head judge, judges, event volunteers, and the general public is not allowed - whether done physically, verbally, electronically, or otherwise. Loud, derogatory, insulting or otherwise abusive language directed toward other teams, their guests, the head judge, judges, event volunteers, and the general public is not allowed.
- D. ALCOHOL - Excessive intake of alcohol by event participants and/or their guests, resulting in a disruption to a BPOE#2524 event, is not allowed. This will result in the violator's removal from said event. In the case of competitions, it will result in disqualification and expulsion from the contest. Distribution of alcohol by event participants or their guests/ invitees to the general public is not allowed.
- E. ILLEGAL / CONTROLLED SUBSTANCES - Any use of Federally Defined illegal or controlled substances (to include marijuana) by event participants and/or their guests is not allowed. This will result in the violator's removal from said event. In the case of competitions, it will result in disqualification and expulsion from the contest.
- F. OTHER UNACCEPTABLE CONDUCT -Unsportsmanlike misconduct not allowed at BPOE#2524 events shall include physical confrontations, fighting or disorderly conduct; dishonesty or cheating; and willful or careless neglect of safety precautions. Excessive noise that interferes with an event is not allowed. This includes, but is not limited to, music, TV, PA systems through speakers or amplifiers. Pets belonging to either participants or visitors are at no time allowed in a food preparation area. At contests, violation of the BPOE#2524 Rules of Conduct by teams or their visitors can result in immediate disqualification from the event by the Head Judge of the event.

COOKS MEETING

Attendance by at least one team member at the event Cook's Meeting is mandatory.

Team Roll Call Welcome!

Introductions:

Head Judge(s)

Event Organizer

Sponsors

Event helpers

Description

Number of teams/qualifier?

Prizes /# of places awarded

Venue Information, Location overview/where to find:

Fresh water supply

Ash disposal

Garbage disposal

Gray water disposal

Restrooms

Review of the Cooks Rules

(If you already have copy of current rules, bring them to meeting)

Explanation of Categories

Judging criteria

Turn-in container(s)

Official Notification

Turn-in location

Turn-in times

Synchronize cooks with official clock

In Closing

Questions and answers

How/where to find or contact Head Judge or the event organizer

Distribution Of Boxes and competition meats.

Extra Assistance For New Teams

Matching Mentors With New Teams