

SUMMERVILLE MASONIC LODGE No. 234

SMOKE AT THE LODGE

15th ANNUAL SUMMERVILLE MASONIC LODGE BBQ COOKOFF

CONTEST DATES **April 6, 2018**

DINNER SALE **April 7, 2018 - 11am – 5pm**

LOCATION **SUMMERVILLE MASONIC LODGE, 111 N. MAIN STREET, SUMMERVILLE, SC
(ADJACENT TO THE RAILROAD TRACKS)**

WEBSITE www.summervillelodge.net

EMAIL jackwaiboer@gmail.com
(1-843-270-8430)

GENERAL INFORMATION

Welcome to the Summerville Masonic Lodge's 15th Annual BBQ Cook off to be held in beautiful, downtown Summerville on April 6, 2018– April 7, 2018. The contest will be held at the Summerville Masonic Lodge located at 111 N. Main Street adjacent to the railroad tracks. Teams comprised of no more than four persons will compete for the title of **“Best Barbeque at the Lodge.”**

Summerville Lodge is deeply involved in local charities and scholarship awards, and the proceeds raised from this event will go to increase our humanitarian efforts. All BBQ meat will be retained by the Lodge for it's Annual BBQ Dinner Sale on Saturday, April 7, 2018, from 11 am – 5 pm.

All events are open to the public, and we cordially welcome all participants, judges, supporters, and attendees.
Thank you for your support!

Cooking Instructions & Rules

Entries for the contest may be prepared using wood, gas or charcoal cookers, and may be prepared in any fashion preferred, as long as it is suitable to be served to the public. The teams must prepare the entries on Lodge property. Butts will be supplied by Summerville Masonic Lodge, and may be picked up beginning at 5 pm on Friday, April 6, 2018. Contestants choosing to compete in Ribs as well must provide their own Ribs.

Each team will have a cooking area of 15' x 20' (If additional space is needed it must be approved by Bob Kuziak or Terry Reaves). No two story structures will be allowed, and no expansion beyond the allotted area will be allowed. All belongings, including grill, trash cans, chairs, etc... must be entirely contained within the 15' x 20' area. We ask everyone to respect the Lodge's property and be careful not to damage any landscaping or other property.

Each team must supply their own ingredients, oil, grills, tools, and materials as needed for the competition. If power is required for your team, it is best to rely on a personal generator. All teams are requested to respect the rights of other teams and those in attendance with special emphasis against loud music, profane language, and infringement on adjoining sites. **TEAMS MUST CONDUCT THEMSELVES IN A PROFESSIONAL MANNER.**

NO ALCHOLIC BEVERAGES ARE PERMITTED. The teams may not sell food or beverages to the public. **UNDER NO CIRCUMSTANCES ARE ALCHOLIC BEVERAGES TO BE DISTRIBUTED TO THE PUBLIC BY THE TEAMS. NO PETS ARE ALLOWED. YOU MUST HAVE GLOVES, CHOP THE PORK UNDER COVER, AND MUST HAVE A HAND WASHING STATION.**

Any person violating the rules of this contest or found to be in violation of any city, county, or state codes and ordinances may be asked to leave the premises and be disqualified from the event.

SPECIAL EVENTS **“NO PORK NIGHT” CONTEST – FRIDAY EVENING, April 6, 2018**

A “No Pork Night” Contest will be held Friday evening, April 6, 2018. The teams are encouraged to participate by cooking anything but pork for this night. No entry fee is required to participate. Entered teams will cook one item not pork. We encourage you to provide small samples for at least 200 people to taste. The entries will be judged, and a winner awarded Friday night. Judging to occur around 7 pm Friday evening, but more information will be provided at the cook's meeting Friday afternoon.

ENTRY DEADLINE - March 15th, 2018

Entry forms must be postmarked or received before MARCH 15th, 2018

ENTRY FEE - BAR B Q COOKOFF - \$200.00

ENTRY FEE - RIB SLAP DOWN - \$ 50.00

Checks should be made payable to: **SMOKE AT THE LODGE**. Please include name on your check. No refunds will be made once a contestant is accepted.

REGISTRATION: Each team must register at the lodge upon arrival on Friday, April 6, 2018. The contestant's number & cooking area assignment will be issued at this time. All head cooks must attend a cook's meeting to be held Friday evening at 5 PM inside the lodge, when the rules will be discussed further.

SBN JUDGING: Turn in will begin at 9:00 AM Pork and 10:00 AM Ribs on Saturday, April 7, 2018. Turn in time will be confirmed at the cook's meeting Friday evening, and blind judging will immediately follow turn in of the entries. Judging rules will be explained further at the cook's meeting Friday evening. The Head Cook of the team shall be the only person permitted to present the BBQ during the judging process. Once judging has commenced, NO COOK TEAMS will be allowed in the judging area. Any team that fails to have their entry completed for judging will be disqualified (i.e. failure to arrive on time), but the BBQ shall be cooked in order to meet the needs of the event. All SBN rules and regulations apply. For a full list go to WWW.SBBQN.COM

AWARDS: "NO PORK NIGHT" 1st place - Trophy and \$100.00 - 2nd & 3rd place - Gift Certificates

"RIB SLAP DOWN" 1st place - \$300.00 - 2nd place \$100.00

"B.B.Q. PORK" 1st place - Trophy and \$1000.00 - 2nd place - Trophy and \$500.00
3rd place - Trophy and \$250.00 - 4th place - Trophy and gift.
5th place - Trophy and gift

GRAND CHAMPION: \$500.00

Awards for the "Smoke At The Lodge", "No Pork Night", "Rib Slap Down" and "Grand Champion" contest will be awarded immediately following the tally of the Judging Scores.

S.B.N., POINTS to be awarded for "RIB SLAP DOWN" and B.B.Q. PORK. Grand Champion wins an automatic bid for the next SBN Invitational contest.

CLEAN UP: All teams are required to clean up their assigned area and return the site to pre-competition condition before 5 PM Saturday, April 7, 2018 and the head cook will be responsible for fulfilling this requirement.

SPECIAL REQUEST: Upon completion of the judging, the Summerville Masonic Lodge will begin serving the public, and we are asking the teams to help us process the meat after the judging (pans will be provided.) This is a request only and is not a required part of the competition. Your help would be greatly appreciated.