

SUMMERVILLE MASONIC LODGE No. 234



2024 - OFFICIAL ENTRY FORM
Event Dates: April 5th & April 6th, 2024

Please Print Official Team Name: _____

To Whom do you want the Check made out if one is deserved: _____

Head Cook's Name: (#1) _____ Phone No.: _____

Mailing Address: _____

City: _____ State: _____ Zip Code: _____

Email Address: _____

Team Members' Names: (#2) _____ (#3) _____

(#4) _____

Smoke at the Lodge (SATL) reserves the right to reject any application. For applications that are not accepted, SATL will return the application fee. However, there will be no fee refunds after the application has been taken and accepted for the contest. Any photos taken of your team become the property of the Summerville Masonic Lodge and may be used for promotional purposes. **PLEASE REMEMBER NO PETS OR ALCOHOL ALLOWED.**

Contestants agree to indemnify and hold Summerville Masonic Lodge, its employees, agents, sponsors, and volunteers harmless from any claims against Summerville Masonic Lodge, its employees, agents, sponsors, and volunteers, including, without limitation, all costs, liabilities, judgments, expenses, damages, or reasonable attorney's fees arising out of or in connection with (1) any structure erected by contestants, (2) any apparatus, equipment, or personal property used by contestants, (3) any act of omission on the part of contestants, its agents, invitees, participants, representatives, employees, and servants, and (4) any claims made on account or resulting from contestants' participation in the contest.

The teams competing will include both the Pork and RIB category with the RIBs being an option. The entree fee is \$250, and checks must be received along with the entry form and postmarked or hand-delivered no later than March 15, 2024.

Please indicate your participation in the following discretionary events:

"No Pork Night" (no charge): Yes ___ No ___ Ribs: (no charge) Yes ___ No ___

For additional questions, please email us at www.summervillelodge.net or contact:

Tom Clemons jvssville@aol.com

Phone 843-991-1012

Brent Turner Turnerbrent1971@gmail.com

Phone 843 514-3556

Checks should be made payable to: **SMOKE AT THE LODGE**

Complete this form and mail, along with the entry fee, to:

SMOKE AT THE LODGE

P.O. Box 733

SUMMERVILLE, SC 29484-0733

Head Cook's Signature (Required)

Date

SUMMERVILLE MASONIC LODGE No. 234

SMOKE AT THE LODGE

19th ANNUAL SUMMERVILLE MASONIC LODGE BBQ COOKOFF

CONTEST DATES April 5th, 2024

DINNER SALE April 6th, 2024 – 11 am – 5 pm

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

WEBSITE www.summervillelodge.net

EMAIL Jvssille@aol.com
(843-991-1012)

GENERAL INFORMATION

Welcome to the Summerville Masonic Lodge's 18th Annual BBQ Cook off to be held in beautiful, downtown Summerville on April 5th, 2024 - April 6th, 2024. The contest will be held at the Summerville Masonic Lodge located at 111 N. Main Street adjacent to the railroad tracks. Teams comprised of not 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 its Annual BBQ Dinner Sale on Saturday, April 6th, 2024, 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 Noon, Friday, April 5th, 2024. 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 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 ALCOHOLIC 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 5th, 2024

A "No Pork Night" Contest will be held Friday evening, April 5, 2024. The teams are encouraged to participate by cooking a dish that does not feature pork as the main ingredient. No entry fee is required to participate. You may use pork products as a seasoning ingredient. We encourage you to provide small samples for at least 200 people to taste. The entries will be judged, beginning at 7 pm Friday evening and awards presented on Saturday. More information will be provided at the cook's meeting Friday afternoon.

ENTRY DEADLINE - March 15th, 2024

Entry forms must be postmarked or received before MARCH 15, 2024.

ENTRY FEE - BAR B Q COOK-OFF & RIB Category - \$ 250.00

Checks should be made payable to **SMOKE AT THE LODGE**. Please include your 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 5th, 2024. 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 at 5 PM inside the lodge when the rules will be discussed further.

SBN JUDGING: Turn-in times will begin at 9:00 AM Pork and 10:00 AM Ribs on Saturday, April 6, 2024. Turn-in time will be confirmed at the cook's meeting on Friday evening, and blind judging will immediately follow the turn-in of the entries. Judging rules will be explained further at the cook's meeting on Friday evening. The Head Cook or his designate 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 to meet the needs of the event. All SBN rules and regulations apply. For a full list go to WWW.SBBQN.COM

AWARDS for the 2024 SATL

"NO PORK NIGHT" Prize money \$1000.00 (payout 3 places)

"RIB CATEGORY" Prize money \$700.00 (payout 3 places)

"B.B.Q. PORK". Prize money \$3000.00 (payout 6 places)

"GRAND CHAMPION" Prize money \$1,000.00 (payout 1 place)

"RESERVE GRAND CHAMPION" Prize money \$500.00 (payout 1 place)

Awards for the "Smoke At The Lodge", "No Pork Night" and "Rib CATEGORY" contest will be awarded immediately following the tally of the Judging Scores on Saturday.

S.B.N. POINTS to be awarded for RIB CATEGORY and B.B.Q. PORK CATEGORY. Grand Champion wins an automatic bid for the next SBN Invitational contest. (Participation in both Ribs and Pork is required for a bid to the 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 6, 2024, 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!