

# **SUMMERVILLE MASONIC LODGE No. 234** 2025 - OFFICIAL ENTRY FORM

Event Dates: April 4th & 5th, 2025

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)			
SATL will return the application fee. It accepted for the contest. Any photos to may be used for promotional purposes.  Contestants agree to indemnify volunteers harmless from any claims again cluding, without limitation, all costs, I of or in connection with (1) any structure by contestants, (3) any act of omission employees, and servants, and (4) any claim the teams competing will include.	However, there will be aken of your team become PLEASE REMEMBER by and hold Summerville Masor iabilities, judgments, expression on the part of contents aims made on account or deboth the Pork and RI ong with the entry form a the following discretion		en and ge and rs, and inteers, ing out ty used tatives, ntest.
For additional questions, please email u Ronnie Freitas, rfreitas@ardurra.com Carey Baxley, Summervillelodge234@g	Phone	843-270-0813	
Checks should be made payable to: <b>SM</b>	OKE AT THE LODG	E	
Complete this form and mail, along with	1 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

### 20th ANNUAL SUMMERVILLE MASONIC LODGE BBQ COOKOFF

**CONTEST DATES** April 4th, 2025

**DINNER SALE** April 5<sup>th</sup>, 2025 (11AM to 5PM)

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

**WEBSITE** www.summervillelodge.net

## **GENERAL INFORMATION**

Welcome to the Summerville Masonic Lodge's 20<sup>th</sup> Annual BBQ Cook off to be held in beautiful downtown Summerville on

April 4th, 2025- April 5th, 2025. 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 15th, 2025, 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 maybe prepared in any fashion preferred, as long 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 4th, 2025. Contestants choosing to compete in Ribs as well must provide their own Ribs. (Only the bone in butts that are provided by the Summerville # 234 Masonic Lodge can be used and presented for judging purposes in Saturdays Pork Money Competition). All other meats that will compete in the nothing Butt competition and the Rib Money competition will be purchased by the competitor.

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 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 CIRCUMTANCES ARE ALCOHOLIC BEVERAGES TO BE DISTRIBUTED TO THE PUBLIC BY THE TEAMS.

NO PETS ARE ALLOWED. YOU MUST HAVE GLOVES; ALL MEATS ARE TO BE CHOPPED 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 4th, 2025

A 'No Pork night "Contest will be held Friday evening, April 4th. 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 all competitors to provide 1 sample for at least 200 people to taste. The entries will be judged, beginning at7pm Friday and presented on Saturday. More information will be provided at the cook 's meeting Friday afternoon. Serving containers are supplied by the lodge.

#### ENTRY DEADLINE - JANUARY 15<sup>TH</sup> 2025

Entry forms must be postmarked or received before JANUARY 15TH. 2025.

ENTRY FEE - BBQ COOK-OFF and 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 4th, 2025. 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 5<sup>th</sup>, 2025. Judging rules will be explained further at the cook's meeting on Friday. The Head Cook or there 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 <a href="https://www.SBBQN.COM">www.SBBQN.COM</a>

AWARDS for the 2025

#### FRIDAY NIGHTS "ANYTHING BUT PORK"

PRIZE MONEY \$1000.00 TOTAL PAYOUT (NO TROPHIES)

1<sup>ST</sup> PLACE \$500.00 CHECK

2<sup>ND</sup> PLACE \$300.00 CHECK

3RD PLACE \$200.00 CHECK

#### SATURDAY RIB MONEY

PRIZE MONEY \$700.00 TOTAL PAYOUT (1<sup>ST</sup> PLACE TROPHY)

1<sup>ST</sup> PLACE \$400.00 CHECK PLUS TROPHY

2<sup>ND</sup> PLACE \$200.00 CHECK

3RD PLACE \$100.00 CHECK

#### SATURDAY PORK MONEY

PRIZE MONEY \$4000.00 TOTAL PAYOUT (1ST PLACE TROPHY)

1ST PLACE \$1500.00 CHECK + (TOP PORK BBQ) TROPHY

2<sup>ND</sup> PLACE \$700.00 CHECK

3RD PLACE \$600.00 CHECK

4th PLACE \$500.00 CHECK

5th PLACE \$400.00 CHECK

6th PLACE \$300.00 CHECK

"RESERVE GRAND CHAMPION" \$500.00 CHECK + TROPHY

"GRAND CHAMPION" \$1000.00 CHECK + TROPHY

NOTE: To be eligible for the GRAND CHAMPION and RESERVE GRAND CHAMPION, teams must compete in both the RIBS and PORK BBQ competitions.

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!