We Need Teams to Join Us!

Any Group Masonic or non-Masonic, is welcome to come and have a wonderful time, while supporting our Masonic Home and its kids.

10th Annual Masonic Homecoming Festival
BBQ Cook-off

Important Notes

Place - Masonic Home for Children, Oxford.
Date - October 7-9, 2022. Come to have fun!

General rules:
$100 Entry Fee. Proceeds go to MHCO.
Open to Blue Lodge and Prince Hall Masons, Shriners, and community teams who love to cook BBQ and can follow our rules and regulations. Up to five members per team including one team captain. No pets allowed in cooking area.

Final food amounts may vary from what is published in this brochure at the discretion of MHCO.

Awards, other than People’s Choice, will be announced and presented at the main stage at the conclusion of the parade. The “People’s Choice Award” will be published in various media and participating teams will be notified as soon as practical.

Teams must provide their own electrical extension cords, water hoses, “Y” connectors to attach to the limited available power and water resources. No dishwashing stations are provided.

Food trucks will be primary source for guest meals this year. BBQ teams are to provide free samples to the public guest as they will be encouraged to sample from all teams and vote for a “People’s Choice Award.” Small condiment cups will be provided for samples.

Teams are requested to advertise their team’s name and/or Masonic Affiliation by a sign or banner the appropriate size for the cook team space. The School of Graphic Arts (SGA) at MHCO can assist with banners and signs if needed. Please contact the SGA Manager at least one month in advance for pricing and production at 919-603-3909.

Friday, October 7
• Noon till 5:00 p.m. - Teams arrive and are positioned by the BBQ Contest Coordinator.
• 5:00 p.m. Team meeting and Q&A session (no meat will be distributed before this meeting).

Saturday, October 8
• Meats provided by the Masonic Home for Children
  Chicken - 18 quarters
  Pulled Pork - 5 Boston Butts

“Come and Cook With Us!”
1. Contestant: A contestant is referred to as a cooking team. Each team will be comprised of a head cook and no more than Four (4) assistants.

2. Equipment & Supplies: Each team must supply all of the equipment and cooking supplies necessary for preparation and cooking of their entry, including a cooker, wood, charcoal, gas, wood chips/ pellets or quiet generator (if needed). No team may share a cooker or grill with any other team. You must bring a Large Cooler/Coolers for meat; Ice will be available on site.

3. DHEC and/or Fire Marshal Requirements: Plastic or rubber gloves, meat thermometer, and each site must have a fire extinguisher. Open flame cookers cannot be located under canopy. Adequate space will be provided to each cooking team for this provision. Event organizers will explain any unique fire codes as applicable.

4. Meat Inspection: All meat must be maintained at a temperature maximum of 40 degrees F prior to cooking, then maintained at 140 degrees F after cooking and held in a covered container until turned in for judging or collection by contest organizers. Also, contest organizers may visit each site checking meat temperature to ensure compliance.

5. Cooked On-site: The teams must prepare the meats and sauces on-site. No pre-cooking or pre-marinating will be allowed. All contest meat must remain on team’s site, once issued, until turned in for judging or collected by contest organizers.

6. Cooking Fuels: Approved cooking fuels are wood, charcoal, propane or butane gas, or electricity (Quiet generators are allowed).

7. Approved Cookers: Any cooker, homemade or commercially manufactured, which fits the cooking site, will be allowed to compete. Electric or hand operated rotisseries or manual rotating shelves are permitted. No in-ground cooking allowed.

8. Contestant’s Site: Each team will be assigned a cook site of approximately 20’ x 20’ or larger. All equipment, including cooker, canopy, trailers which house cooker, and all other team belongings must be contained within this space. No two-story structures will be allowed, and no expansion beyond the allotted area will be allowed. Additional space requests must be obtained in writing from the contest organizer prior to the event date. Vehicles will not be allowed to remain in cooking area after cooker is in place. It is requested that each team provide their own team banner or sign.

9. Behavior: Each team, including members and guests, are expected and required to exhibit proper and courteous behavior at all times. Teams must respect MHCO property and the rights of other teams, MHCO staff, and those volunteers, including the judges, giving their time to provide the competition. Failure to do so may result in disqualification and/or expulsion from the contest. No alcoholic beverages are allowed on campus. All contestants and their guests must adhere strictly to the rules and regulations of the Masonic Home for Children at Oxford while on campus property, at all times.

10. Cleanliness and Sanitation: All teams are to maintain cook sites in an orderly, safe and clean manner. They are to use good sanitary practices during preparation, cooking, handling, and judging processes. The use of sanitary gloves is required at all times while handling food. Failure to use sanitary gloves could result in disqualification. No pets allowed. Teams are responsible for cleanup of their site, once competition has ended. Any violations shall be corrected immediately and/or the team may be subject to disqualification.

11. Categories: Meat consisting of Pork (pig and/or Boston butts), and chicken quarters will be supplied to each team. When cooked, and after entered for judging, contestants are requested to process meat for the public.

12. Registration: Each team must register upon arrival so that a cooking site may be assigned. Pre-registration is suggested, using the form below.

13. Cook’s Meeting: All head cooks must attend a cook’s meeting to be held on Friday evening at 5:00 PM. Rules will be explained, and judging trays and meat will be distributed after this time.

14. Judging: The contest judging will consist of total points of 100. 5 categories (appearance, taste, texture, aroma, and overall) worth up to 20 points each. Presentation on tray is not judged.

15. Turn in Times (ten minute window 5 minutes before - 5 minutes after)

9:15 am for chicken
10:00 am for pork

Any team that fails to have their entries submitted for judging due to failure to meet the turn-in times will be disqualified. However, the meats will be cooked and turned in to the contest organizers for consumption by the general public.

16. Awards: Awards will be given on Saturday following the judging process and scoring. 1st, 2nd and 3rd place will be awarded for chicken and pork. An overall grand champion will also be awarded.

17. Clean-up: All teams are required to clean up their assigned site area following the event, and return their respective area to pre-competition conditions.

18. Housing Availability: Tents and campers are allowed; however, space is limited so please make plans to be there early Friday to insure a space. The Masonic Home for Children appreciates your involvement in the barbeque competition. Your adherence to the above rules and regulations is required for your participation in the events.

Pre-registration Form

Team/Name/Participant Name

Address

City, State, Zip

Phone Number (cell number preferred)

Email Address

Lodge or Masonic affiliation (if applicable)

This form can be mailed or emailed to the following addresses:

Charles Barrett
301 Kincaid Ave., NW
Wilson, NC 27893

or
cbarrett@myglnc.com

For further information, please contact:
Charles Barrett cell phone #252-299-0482