



ΛΧΑ

Lambda Chi Alpha Fraternity
Iota Theta Zeta Chapter
Arkansas State University
P.O. Box 926
State University, AR 72467



We need your participation!

**Be a part of the Red, White, and Blue Barbecue
August 26, 2017, Arkansas State University
Benefitting a US Army Veteran through Retrieving Freedom**

On Saturday, August 26, 2017, the Iota Theta chapter of the Lambda Chi Alpha fraternity will be hosting the 2nd Annual Red, White, and Blue Barbecue with all profits benefitting a retired U.S. veteran in need of a service dog. All funds raised through the event will be used to provide a companion dog for the veteran in need, and efforts to provide the service dog will be done through Retrieving Freedom, a non-profit organization that specializes in breeding and training service dogs. The cook-off will take place on Arkansas State University's campus at the Lambda Chi Alpha house (910 University Loop). Extra room for cooking teams will be provided in a section of the Fowler Center parking lot directly next to the Lambda Chi Alpha house. Teams will make their best barbecue dishes for a panel of judges as well as extra dishes for attendees. Each team will have a tip jar by their designated area, and the team with the most tips at the end of the day will receive the People's Choice Award. Each individual team can decide whether to keep their tips or donate them to our cause. Our goal is to raise at least \$5,000 for Retrieving Freedom while providing a fun event for the community and allowing participants and attendees to support and celebrate a veteran who has sacrificed his time to serve our country. In order to achieve success with our philanthropy, we are asking for your help through submitting a team for the event.

Our first annual event, which took place on Saturday, August 27, 2016, was very successful. With an initial goal of \$3,000, we almost doubled it by raising an incredible \$5,500 through the event. With this amount, we helped to offset the cost to provide Macie, a black Labrador retriever, to U.S. Army veteran David Hudson. With your help, we have the possibility to change yet another veteran's life through our efforts.

Retrieving Freedom, Inc. (RFI) is a non-profit organization that specializes in training service dogs for people in need. Specifically, RFI focuses on breeding and training service dogs for veterans, children affected by autism, and children affected by diabetes. These dogs have specialized schedules for 24 months in order to meet the needs of their human counterparts. Through this organization, RFI aims to improve the lives of veterans, children, and adults who are dealing with conditions beyond their control by providing a dog to unconditionally support them throughout life.

- Teams who want to sign up for the cook-off can register from now until Monday, August 21st. Registration for teams will be \$150 and can be handled through our website (www.asulxa.com) or through an actual team form provided below. The address for the event is listed on the registration website (910 University Loop, State University, AR 72467 / Fowler Center Parking Lot) and teams are welcome to check in/register/set up between 5am and 7am. All cooking can begin at 6am, and registration will be this early so that all contestants will have ample time to cook the meat for judging. The judging times for each category are listed below:
 - Chicken: 1pm
 - Pork Ribs: 2pm - Ribs shall include the bone.

Side events and music/entertainment will begin at 11am, and attendees who are not competing in the cook off will be invited to the event around that time. We thank you for your support of the first Red, White, and Blue Barbecue, and as the motto goes at Retrieving Freedom, “Where some see limitations, we bring opportunities.” If you have any questions, please don’t hesitate to give me a call at (501) 786-0444, or send me an email at robert.morris@smail.astate.edu.

Sincerely,
Robert Morris
External Vice President / Philanthropy Chair
Lambda Chi Alpha – Iota Theta Zeta Chapter



**Red, White, and Blue Barbecue
Team Registration Form (\$150 per team)**

Head Cook (first and last name): _____

Team name: _____

Email: _____

Mailing Address: _____
City _____ State/Province _____ Zip/Postal Code _____

Mailing Address #2 (optional): _____
City _____ State/Province _____ Zip/Postal Code _____

Contact Phone Number: _____

Alternate Phone Number: _____

All event rules, regulations, and judging procedures will be listed below. We thank you for your support of the first Red, White, and Blue Barbecue, and as the motto goes at Retrieving Freedom, “Where some see limitations, we bring opportunities.” If you have any questions, please don’t hesitate to give me a call at (501) 786-0444, or send me an email at robert.morris@mail.astate.edu.

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Rules and Regulations

- Each team shall consist of a chief cook and as many assistants as the chief cook deems necessary. Chief cooks are/or assistant cooks may only cook for this designated team at the contest.
- Each team will be assigned a cooking space the size of 3-4 parking spaces. Pits, cookers, props, trailers, vehicles, tents or any other equipment (including generators) shall not exceed the boundaries of the team's assigned cooking space. All seasoning and cooking of product shall be done within the assigned cooking space. Teams shall not share an assigned cooking space or cooking device.
- Contestants shall provide all needed equipment, supplies and electricity, except as arranged for in advance. Contestants must adhere to all electrical, fire, and other codes. A fire extinguisher shall be near all cooking devices.
- It is the responsibility of the contestant to see that the team's assigned cooking space is clean and orderly following the contest. All fires must be put out and all equipment removed from site. It is imperative that cleanup be thorough.
- Contestants shall provide all needed equipment, supplies and electricity, except as arranged for in advance. Contestants must adhere to all electrical, fire, and other codes. A fire extinguisher shall be near all cooking devices.
- All beverages must be in cups with no exceptions. Each head cook is responsible for ensuring that there will be no open containers of beverages at the event.
- The meat categories are as follows:
 - Chicken
 - Pork Ribs: Ribs shall include the bone.
- All teams are welcome to check in/register between 5am and 7am, and all cooking can begin at 6am. Registration will be this early so that all contestants will have ample time to cook/smoke butts for judging. The judging times for each category are listed below:
 - Chicken: 11am
 - Pork Ribs: 1pm

The following cleanliness and safety rules will apply.

- No use of any tobacco products while handling meat.
- Cleanliness of the cook, assistant cooks, cooking device(s) and the team's assigned cooking space is required.
- Shirt and shoes are required to be worn.
- First aid is not required to be provided by the contest, except at the election of the contest organizer.
- Prior to cooking, meat must be maintained at 40° F or less.
- There will be no refund of entry fees for any reason, except at the election of the contest organizer.

Causes for disqualification and eviction of a team, its members and/or guests

- Excessive use of alcoholic beverages or public intoxication with a disturbance.
- Serving alcoholic beverages to the general public.
- Use of illegal controlled substances.
- Foul, abusive, or unacceptable language of any language causing a disturbance.
- Fighting and/or disorderly conduct.
- Theft, dishonesty, cheating, or any act involving moral turpitude.

Awards available at the event

Grand Champion of the Red White and Blue Barbecue – This award will be decided by the scores given by the judges throughout the day, and a trophy will be awarded to the winning team.

First Runner Up – This award will be decided by the scores given by the judges throughout the day, and a trophy will be awarded to this team.

Second Runner Up – This award will be decided by the scores given by the judges throughout the day, and a trophy will be awarded to this team.

People's Choice Award – This award will be decided by the most amount of tips given to a team by people attending the event.

Judging Procedures

1. The panel will be made up of 5 judges.
2. Judges may not fraternize with teams on turn-in day until conclusion of judging.
3. Judging will be done by a team of 5 persons who are at least 16 years of age. Only judges, Contest Reps and necessary support staff are allowed in the judging during the judging process. No other activities are permitted in the judging area during the judging process.
4. The scoring system is from 9 to 2, all whole numbers between two and nine may be used to score an entry. 9 excellent, 8 very good, 7 above average, 6 average, 5 below average, 4 poor, 3 bad, and 2 inedible.
5. A score of one (1) is a penalty or disqualification and requires approval by a Contest Rep. Grounds for penalty/disqualification: All judges will give a one (1) in Appearance for prohibited garnish, pooled sauce or less than 6 samples of meat. All judges will give a one (1) in all criteria for sculptured meat, a marked turn-in container, foreign object in the container, incorrect meat. All judges not receiving a sample will give a one (1) in all criteria.
6. The low score will be thrown out. Results will be tallied. If there is a tie in one of the categories, it will be broken by the computer, as follows: The scores will be compared (counting all five judges) for the highest cumulative scores in taste, then tenderness, then appearance. If still tied, then the low score, which was thrown out, will be compared and the higher of the low scores will break the tie. If still tied, then a computer generated coin toss will be used. In the event of lost, destroyed or missing score cards the remaining score cards will be averaged in each category and those averages shall be used as the missing scores on replacement score cards. After there are six total score cards the normal procedure will be followed for dropping the low score.
7. Cumulative points for only the three (3) categories will determine the Grand Champion of the Red White and Blue Barbecue.