



# 2026 Ellinger Chamber of Commerce BBQ Cook-off & Steak Shootout May 29 – 30, 2026

## FRIDAY NIGHT SPECIALS...Anything but BBQ or Steak!:

- \* Bartender's Choice, Chips & Salsa, Entree and Dessert

## SATURDAY CATEGORIES:

- \* Farmer's Breakfast, Adult Breakfast Beverage and Beans
- \* Chicken, Pork Spare Ribs, Pork Butt and Brisket
- \* Steak Shootout - \$1,000 payout

<b>Friday: Bartender's Choice</b>	<p>Entries will be judged on taste and showmanship (container / presentation). 10 individual cups will be provided and used for judges. Designated area for drink presentation setup in the ECC Main Hall. May use any container; however no distinguishable marks or team name/logo. Must be 21 to participate in the contest or to be a judge. Officials are at liberty to check for ID.</p>	<b>6:45 pm Set Up Opens, 7:00 pm TURN-IN TIME</b> Double Glass Doors open at <b>6:45 pm</b> for setup and it must be completed by <b>7:00 pm</b> .
<b>Friday: Chips &amp; Salsa</b>	<p>A three compartment container will be provided. Lid must close. It is not required that the dish be cooked on site.</p>	<b>6:50-7:00 pm TURN-IN TIME</b>
<b>Friday: Entree (No Steak Allowed)</b>	<p>A single compartment container will be provided. Lid must close. No steak allowed. Dipping sauces allowed. Only edible items should be submitted for judging, with the exception of the provided condiment cup. Label cards will be provided to identify your dish. Not required that the dish be cooked on site.</p>	<b>7:20-7:30 pm TURN-IN TIME</b>
<b>Friday: Dessert</b>	<p>A single compartment container will be provided. Lid must close. Dipping sauces allowed. Only edible items should be submitted for judging, with the exception of the provided condiment cup. Label cards will be provided to identify your dish. It is not required that the dish be cooked on site.</p>	<b>7:20-7:30 pm TURN-IN TIME</b>
<b>Saturday: Farmer's Breakfast</b>	<p><b>Requires the use of a Tomato ingredient.</b> (Examples: fresh tomato, salsa, ketchup, tomato paste, etc) Entries will be judged on taste, presentation, and use of the tomato ingredient. A single compartment container will be provided. Only edible items should be submitted for judging, with the exception of the provided condiment cup. Lid must close. Label cards will be provided to identify your dish.</p>	<b>8:05 - 8:15 am TURN-IN TIME</b>
<b>Saturday: Adult Breakfast Beverage</b>	<p>Entries will be judged on taste and showmanship (container / presentation). 10 individual cups will be provided and used for judges. Designated area for drink presentation setup in the ECC Main Hall. May use any container; however no distinguishable marks or team name/logo. Must be 21 to participate in the contest or to be a judge. Officials are at liberty to check for ID.</p>	<b>9:00 am Setup Opens, 9:15 am TURN-IN TIME</b> Double Glass Doors open at <b>9:00 am</b> for setup and it must be completed by <b>9:15 am</b>
<b>Saturday: Pinto Beans</b>	<p>Entries will be judged on taste, pinto beans should be the main ingredient. One 20 oz cup will be provided. Lid must close.</p>	<b>11:05 - 11:15 am TURN-IN TIME</b>
<b>Saturday: Chicken</b>	<p>Turn in one halved chicken, uncut. Lid must close. Entries judged on appearance, texture and taste.</p>	<b>11:50 am - 12:00 pm TURN-IN TIME</b>
<b>Saturday: Pork Spare Ribs</b>	<p>Turn in up to 10 ribs. Lid must close. Entries judged on appearance, texture and taste.</p>	<b>12:50 - 1:00 pm TURN-IN TIME</b>
<b>Saturday: Pork Butt</b>	<p>Turn in up to 15 bite-sized pieces and up to 10 slices (any length). Lid must close. Entries judged on appearance, texture and taste.</p>	<b>1:50 - 2:00 pm TURN-IN TIME</b>
<b>Saturday: Beef Brisket</b>	<p>Turn in up to 15 bite-sized pieces and up to 10 slices (any length). Lid must close. Entries judged on appearance, texture and taste.</p>	<b>2:50 - 3:00 pm TURN-IN TIME</b>
<b>Saturday: Steak Shootout</b>	<p>Turn in one Ribeye Steak, whole and uncut, no garnish, on top of the provided foil sheet. Entries are judged on Appearance, Doneness (Medium), Taste, Texture, and Overall Impression.</p>	<b>3:50 - 4:00 pm TURN-IN TIME</b>



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## BBQ COOK-OFF REGULATIONS & SHOWMANSHIP THEME

### Showmanship Theme: America 250

All winners for Friday & Saturday events will be announced during Awards Ceremony Saturday at 5:30 PM.

- MANDATORY Chief Cooks' Meeting at 10:00 am, Saturday, May 30 inside the ECC Main Hall.** Judging containers will be distributed at this meeting. The Chief Cook will be required to sign all tickets at the time of container pickup.
- Secret Double Ticket Numbering:** Two tickets with the same number will be used for each category. One ticket firmly attached to the top of the judging tray which hides the number and the other ticket easily removed by the Head Cook and signed. Winning ticket numbers in each category will be announced at Saturday Awards Ceremony. Must show signed ticket to judges to confirm winning.
- Judging Opportunity:** Each team will have the option to provide one judge for the cook-off. Categories to be judged will be decided by a random drawing at the chief cooks' meeting. *No person may judge more than one category.*
- Turn-in Guidelines:**
  - Concealed official entry ticket should be undisturbed on the top outside lid of each entry. Lid must close.
  - No foil or sauce in chicken, pork spare ribs, pork butt or beef brisket containers.
  - Promptly turn in containers at the Double Glass Doors of the ECC Main Hall.
  - An official clock will be posted at the turn-in table. Turn in window begins 10 minutes before published turn in time. (Example: Turn in window 7:20-7:30 pm. Clock turns to 7:30:00 doors will be locked and no other entries will be accepted. Entries at 7:30:01 will NOT be accepted).**
- Meat may be pre-seasoned.
- Sauces may be used during cooking, but should not be submitted for judging.
- The Team Chief Cook is responsible for the behavior of their team.
- Each team will furnish all needed equipment and supplies.
- ALL FIRES MUST BE CONTAINED. NO HOLE or DUG pits are permitted.
- PIT** - Any commercial or homemade, trailered or untrailered, pit or smoker normally used for competitive barbeque. A BBQ pit may include gas or electricity for starting the combustion of wood or wood products but NOT to complete cooking. NO gas, electric or pellet grills will be allowed for beef, pork, ribs or chicken.
- Any cooking source may be used for Friday Night Categories, Farmer's Breakfast, and Bean Contest.
- All cooking facilities for the cook-off must be located on one of the two ECC blocks, EXCEPT for the Friday Night events.**
- The covered pavilion near the glass door entrance will not be available to cook-off participants.
- RVs using generators will be allowed on the block across from FM 2503.
- A limited number of hook-ups are available on a **first-come, first-served** basis for a fee of \$100 per night, per RV. You must supply your own power cords, hoses, faucet splitters, etc. RVs on the main block **must be removed by 6 am Sunday morning**. They may be parked on the block across FM 2503.
- NO FIREARMS ALLOWED
- Showmanship Theme: America 250
- Contest committee RESERVES THE RIGHT to make additional regulations as situations warrant.
- ALL DECISIONS of the COMMITTEE CHAIRMAN and JUDGES are FINAL.

### **Registration and Payment: Send completed registration forms and payment to**

**Mail:** Ellinger Chamber of Commerce Attn: BBQ Cook-off PO Box 37 Ellinger, TX 78938

**Onsite:** Friday, May 29 at 4:30 pm-6:30 pm, or Saturday, May 30 at 8:00-9:00 am. Inside the double glass doors of the ECC Main Hall. **Venmo** to @EllingerTexas **Email:** ellingtexas@hotmail.com

**Contact Information:** Paula Urban, BBQ Cook-off Chairman, 713.252.2774 (text any time, call after 6 pm weekdays and any time on weekends) or send email to EllingerBBQ@gmail.com

**We are always looking for new teams, so feel free to forward this information and entry forms.**



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## STEAK SHOOTOUT REGULATIONS

All winners for Friday & Saturday events will be announced during  
Awards Ceremony Saturday at 5:30 PM.

- MANDATORY Chief Cooks' Meeting at 10:00 am, Saturday, May 30 following the BBQ meeting inside the ECC Main Hall.** Judging containers will be distributed at this meeting. The Chief Cook will be required to sign all tickets at the time of container pickup.
- Contestants must use **Ribeye steaks only, provided by the contestant.**
- Meat may be pre-seasoned.
- Steaks may not be marked or branded in any way. (Grill marks are not considered marking).
- No sauce or garnish is allowed in the turn-in box. A compound butter is allowed if it is melted on the steak. Pooling of NATURAL juices in the box is acceptable.
- Turn-in boxes and foil will be provided to each contestant.
- The steaks will be judged as presented in the box.
- Steaks are judged on Appearance, Doneness (Medium), Taste, Texture, and Overall Impression.
- Secret Double Ticket Numbering:** Two tickets with the same number will be used for each category. One ticket firmly attached to the top of the judging tray which hides the number and the other ticket easily removed by the Head Cook and signed. Winning ticket numbers in each category will be announced at Saturday Awards Ceremony. Must show signed ticket to judges to confirm winning.
- Judging Opportunity:** Each team will have the option to provide one judge for the cook-off. Categories to be judged will be decided by a random drawing at the chief cooks' meeting. *No person may judge more than one category.*
- Turn-in Guidelines:**
  - Concealed official entry ticket should be undisturbed on the top outside lid of each entry. Lid must close.
  - Turn in one Ribeye Steak, whole and uncut, on top of the provided foil sheet.
  - The provided foil sheet must be placed in the box, silver side up, and not folded in any way.
  - Promptly turn in containers at the Double Glass Doors of the ECC Main Hall.
  - An official clock will be posted at the turn-in table. Turn in window begins 10 minutes before published turn in time. (Example: Turn in window 7:20-7:30 pm. Clock turns to 7:30:00 doors will be locked and no other entries will be accepted. Entries at 7:30:01 will NOT be accepted).**
- The Team Chief Cook is responsible for the behavior of their team.
- Each team will furnish all needed equipment and supplies.
- ALL FIRES MUST BE CONTAINED. NO HOLE or DUG pits are permitted.
- PIT** - Any commercial or homemade, trailered or untrailered, pit or smoker normally used for competitive barbeque. A BBQ pit may include gas or electricity for starting the combustion of wood or wood products but NOT to complete cooking. NO gas, electric or pellet grills will be allowed for beef, pork, ribs or chicken.
- All cooking facilities for the Steak Shootout must be located on one of the two ECC blocks**
- The covered pavilion near the glass door entrance will not be available to cook-off participants.
- RVs using generators will be allowed on the block across from FM 2503.
- A limited number of hook-ups are available on a **first-come, first-served** basis for a fee of \$100 per night, per RV. You must supply your own power cords, hoses, faucet splitters, etc. RVs on the main block **must be removed by 6 am Sunday morning.** They may be parked on the block across FM 2503.
- NO FIREARMS ALLOWED
- Contest committee RESERVES THE RIGHT to make additional regulations as situations warrant.
- ALL DECISIONS of the COMMITTEE CHAIRMAN and JUDGES are FINAL.

**Registration and Payment: Send completed registration forms and payment to**

**Mail:** Ellinger Chamber of Commerce Attn: BBQ Cook-off PO Box 37 Ellinger, TX 78938

**Onsite:** Friday, May 29 at 4:30 pm-6:30 pm, or Saturday, May 30 at 8:00-9:00 am. Inside the double glass doors of the ECC Main Hall. **Venmo** to @EllingerTexas **Email:** ellingertexas@hotmail.com



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**BBQ Cook-off Best Overall Guidelines**

During the Awards Announcements on Saturday, May 30, 2026 at 5:30 pm, the top 10 places for these categories will be called: Chicken, Pork Spare Ribs, Pork Butt and Brisket. **The only way to win the Best Overall Category is by competing in all 4 meat categories.**

Each of the 10 places will receive points based on their place, and the points will be calculated to determine the Best Overall Winner. The Best Overall Winner will win a cash prize.

Points will be awarded as shown in the chart below.

**In order to award the Best Overall Category, each team announced should come forward to claim their place and points in the Best Overall calculation. Officials will check the signature on winning tickets to award the points to the correct team.**

Tickets are signed at container pickup to designate the Chief Cook name. In the event that a team enters multiple entries per category, they will be assigned a Team Name #1, Team Name #2, etc. Each team should determine the entry they want turned in with their different Team # tickets. Officials will be able to determine the team that receives the correct number of points based on the signature and team name on the ticket.

In the event that a tie occurs, the determining factor will be which team places highest in the Brisket category. For example, if Team A and Team B tied for Best Overall, the Officials will review Team placement for Brisket. If Team A placed 3rd in Brisket and Team B placed 8th in brisket, the Best Overall would be awarded to Team A.

ALL DECISIONS of the COMMITTEE CHAIRMAN and JUDGES are FINAL.

<b>Team Placement</b>	<b>Points Awarded</b>
10th place	1 point
9th place	2 points
8th place	3 points
7th place	4 points
6th place	5 points
5th place	6 points
4th place	7 points
3rd place	8 points
2nd place	9 points
1st place	10 points

For questions, call/text Paula Urban at 713.252.2774 after 6 pm or email EllingerBBQ@gmail.com



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**AT-A-GLANCE SCHEDULE**

Friday, May 29	
4:30-6:30 pm	Check In/On Site Registration
6:45 -7:00 pm	Bartender's Choice Turn-in
6:50 - 7:00 pm	Chips & Salsa Turn-in
7:20 - 7:30 pm	Entree Turn-in (No Steak Entries)
7:20 - 7:30 pm	Dessert Turn-in
8:00 -11:00 pm	Entertainment by Airplane Band
Saturday, May 30	
8:00 - 9:00 am	BBQ Cook-off & Steak Shootout On Site Registration
8:05 - 8:15 am	Breakfast Turn-in
9:00 - 9:15 am	Adult Breakfast Beverage Turn-in
10:00 am	Chief Cooks Meeting for BBQ followed by Steak Shootout Mtg
11:05 - 11:15 am	Pinto Beans Turn-in
11:50 - 12:00 pm	Chicken Turn-in
12:50 - 1:00 pm	Pork Spare Ribs Turn-in
1:50 - 2:00 pm	Pork Butt Turn-in
2:50 - 3:00 pm	Beef Brisket Turn-in
3:50 - 4:00 pm	Steak Shooutout Turn-in
4:00 pm	Tomato Toss
5:30 pm	Award Ceremony
7:00 pm	Live Auction at ECC Hall Pavilion
Following Auction	Music: D.J.

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**Entry Form Page 1 of 2**

Team Name: \_\_\_\_\_

Chief Cook: \_\_\_\_\_

Address: \_\_\_\_\_

Phone #: \_\_\_\_\_ Email: \_\_\_\_\_

Team Members: \_\_\_\_\_

**REGISTRATION:** FRIDAY, May 29, 2026 at 4:30 pm - 6:30 pm and/or SATURDAY, May 30, 2026 at 8:00 - 9:00 am. inside the double glass doors of the ECC Main Hall. Submit completed entry form and pay all entry fees.

FRIDAY & SATURDAY CONTESTS		
Category	Entry Fee	Total Fee
<b>BEST VALUE - ULTIMATE Cook-off Package - Entry for <u>ALL</u> Friday and Saturday Categories! <i>includes: Friday-</i> Bartender's Choice, Chips &amp; Salsa, Entree and Dessert <i>Saturday-</i> Farmer's Breakfast, Adult Breakfast Drink, Pinto Beans, Chicken, Pork Spare Ribs, Pork Butt, Bristket and <b>Steak Shootout!</b> <b>SAVE \$155</b> </b>	<b>\$350</b>	

FRIDAY CONTESTS			
Category	# of Entries	Entry Fee	Total Fee
<b>Friday Night Special Cook-off Package</b> ( <i>includes:</i> Bartender's Choice, Chips & Salsa, Entree and Dessert) <b>SAVE \$20</b>		<b>\$100</b>	
Friday Night Bartender's Choice		\$30	
Friday Night Chips & Salsa		\$30	
Friday Night Entree		\$30	
Friday Night Dessert		\$30	

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<b>SATURDAY CONTESTS</b>			
Category	# of Entries	Entry Fee	Total Fee
<b>SATURDAY Special Cook-off Package – Entry for ALL Saturday Categories</b> <i>(includes: Breakfast, Adult Breakfast Drink, Pinto Beans, Chicken, Pork Spare Ribs, Pork Butt, Brisket and Steak Shootout)</i> <b>SAVE \$60</b>		<b>\$325</b>	
<b>3 Categories-Breakfast, Breakfast Drink &amp; Pinto Beans</b> <b>SAVE \$15</b>		\$75	
Breakfast Dish-Requires use of TOMATO ingredient		\$30	
Adult Breakfast Drink		\$30	
Pinto Beans		\$30	
<b>4 Meat Entries - Chicken, Pork Spare Ribs, Pork Butt and Brisket</b> <b>SAVE \$25</b>		\$195	
Chicken		\$55	
Pork Spare Ribs		\$55	
Pork Butt		\$55	
Brisket		\$55	
<b>Steak Shootout - \$1,000 Payout</b>		\$75	

<b>RV SPACE RESERVATION</b>				
RV Space	Fee	# of Spaces	# of Nights	Total Fee
<i>Limited availability, first-come first-served. Call or email early!</i>	\$100 per night			

<b>TOTAL REGISTRATION FEES:</b>	
<b>Payment Info/For ECC use only</b>	

For questions, call/text Paula Urban at 713.252.2774 after 5 pm or email EllingerBBQ@gmail.com