



# HOUSTON YACHT CLUB

## BBQ ON THE BAY VIII - an Old Smokey Challenge!!

An Amateur Event using Old Smokey Grills

MARCH 23, 2019

### CONTEST HANDBOOK AND ENTRY FORM

As of 11.28.18

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CONTEST RULES and AWARDS, BY CATEGORY

There will be seven (7) Categories of Judging, as follows:

- PEOPLE'S CHOICE – all teams must compete in Peoples' Choice. Page 4
- THE NEW "BIG 3" - all teams must compete in all three Categories Page 5  
**This replaces the OLD "BIG THREE" (brisket, ribs, chicken). All three of these entries must be cooked on the Old Smokey Charcoal Grill that will be provided to each team.**
  - CATEGORIES
    1. ANYTHING BACON-WRAPPED - The Entry Must Include At Least One Protein (in addition to the bacon) or one Vegetable. See page 11 for lists of approved proteins/veggies.
      - a. In addition to the bacon and protein or vegetable component of this entry, and any cooked-on sauce (no pooled sauce) anything else can be added such as breading, cheese, wraps, etc. LET YOUR IMAGINATION RUN WILD!!!
      - b. Turn-in quantity = 7 slices, or 7 pieces if individually cooked
    2. CHICKEN WINGS – Creativity will rule the day!!
      - a. 7 chicken wings to include the drumette, the flat/wingette, and the tip for turn -in.
    3. BEEF FAJITAS – 7 individual slices of the Fajitas only for turn-in. It ain't just Tex-Mex!!
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**A summary of the Old Smokey Challenge**  
**and other changes to the competition from prior years**

The “model” for the BBQ on the Bay has been changed this year. These changes have been incorporated into the Event and have been established with the following considerations and intended results for this Event. However, the Event will remain a competition and there will continue to be rules to assure (1) fairness in judging and (2) safety (zero safety incidents) for everybody involved.

**COMPETITION CHANGES**

**I. The brisket, chicken, and ribs competitions (the “Old Big 3”) are being replaced by the following:**

• **Competition Name: The “New Big 3”- PROTEINS/VEGETABLES Cooked on an Old Smokey.**

○ **CATEGORIES**

1. **ANYTHING BACON-WRAPPED – Must include at least one protein (in addition to the bacon) or one vegetable**
2. **CHICKEN WINGS**
3. **BEEF FAJITAS**

- **All the New Big 3 entries must be cooked on the Old Smokey Grill that will be provided to each team.**
- **The Old Smokey Grill can also be used for Peoples’ Choice and or Desserts, but that is not required.**
- **The Team keeps the Grill after the Event.**
- **The cost of the Grill is included in the Entry Fee.**
- The intention is that this new competition Entry and these new Categories will:
  - Require more creativity;
  - Require less work;
  - Substantially reduce the cost to compete for all the Teams. .
    - Create a Saturday-only event - there will be nothing that requires overnight cooking.
- We hope this new model will create more teams, resulting in:
  - An overall increase in the numbers of people participating and attending the Event;
  - And more competition.

**II. The Peoples’ Choice competition will now be a required Entry for all teams.**

III. We will continue with the Bloody Mary morning competition and with the Desserts competition.

- **Each team must compete in either the Bloody Mary competition or the Desserts competition.**
  - **They may choose to compete in both.**

IV. We are keeping the Skits competition; **we are eliminating the Space Decorations** competition.

- The judging for Skits will include costumes and decorations the Team includes, but with limited judging value.

• There will continue to be a “Best New Team” award and we hope this becomes a very competitive Category.

**CHANGE IN SPACE SIZES**

**All team spaces will be 15’ wide (left to right) X 20’ deep (front to back).**

A Team can purchase one additional adjoining space.

**See Page 11 for lists of allowed proteins and vegetables.**

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**TEAM OBLIGATIONS FOR PROVIDING FOOD SAMPLES TO ATTENDEES:**

*Other than for the **People's Choice** competition (which requires that attendees taste each People's Choice Entry in order to vote) and the **Bloody Mary** competition (which calls for complimentary public tasting of samples of each Bloody Mary entry), Teams are under no obligation to, and are not expected to, provide samples of their entries or any other food items, to the general attendees at the BBQ On the Bay.*

*To the extent that Teams choose to offer samples of their **NON-COMPETITION** food or drink items throughout the course of the Event, they are encouraged to do so at their sole discretion. In that case Teams are responsible for providing the necessary serving and eating utensils, containers and napkins.*

**PLEASE NOTE THE FOLLOWING REGARDING PROVIDING SAMPLES OF COMPETITION FOOD OR DRINK:**

*Excluding the required samples for the People's Choice category, and the complimentary samples from the Bloody Mary category:*

- *If a Team chooses to offer samples of its **COMPETITION** food items to the general attendees;*
- *And to assure that the judging of competition food entries is not impaired by samples provided in advance;*
- **Teams may not provide samples of their **COMPETITION** entries until the turn-in for that category has occurred.**

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### JUDGING CATEGORY – PEOPLES' CHOICE

### ALL TEAMS MUST COMPETE IN THIS CATEGORY

**12:00 PM PEOPLE'S CHOICE** Judging Packets go on sale and voting begins.

Teams can serve People's Choice entries beginning at 12:00 PM or can delay serving until a time of their choice. Serving stops at 5:00 PM.

**The cut-off for turn-in of Scoring Sheets is 5:00 PM. The winner will be announced at the Trophy Presentation.**

- Teams must inform the Event Chair no later than 10:00 AM on the Event date of the name of their Peoples' Choice entry.
  - Each Entry must be **clearly identified by the Name of the Entry and must be clearly labeled at the location where it is being served** to the public so that voters can see what they are sampling.
  - **These requirements will be strictly enforced.**
  - There can be **ONLY ONE** People's Choice entry per team.
    - *If non-People's Choice (non-competition) food or drinks are being served by a Team during the same time that the Team is serving a People's Choice entry, **clear signage must indicate that the non-competition food or drinks are not a People's Choice entry.***
    - **This requirement will be strictly enforced.**
  - **Failure to comply with the above rules will disqualify that Team's People's Choice entry.**
- Any food item, **OTHER THAN anything bacon-wrapped, chicken wings or beef fajitas** can be entered as a People's Choice Entry.
- Alcoholic beverages do not qualify AND CANNOT BE ENTERED AS a People's Choice Entry item.
- All Peoples' Choice Entries must be:
  - Prepped from scratch in the Team Space only;
  - Cooked, if necessary, onsite;
    - **"Onsite" (applies to the cooking portion) means within the Team Space using wood and/or natural charcoal or pellets, propane or electricity; OR at the Beachcomber using electricity.**
    - **It is not required to use the provided Old Smokey grill for Peoples' Choice entries.**
    - **Teams can bring in pits, pellet cookers, Green Eggs ( or similar) or electrical appliances for cooking their Peoples' Choice entry. However, only 15 amps of electricity will be provided.**
    - **If using charcoal, natural charcoal (no charcoal made with fillers) only is allowed. See page 11.**
  - Assembled within and served from the Team Space.
- Commercially prepackaged dry or wet mixes, blends, breads, etc. can be used in onsite preparation. Purchased entries cannot be entered as a Peoples' Choice, even if "doctored" or "further prepared" after the fact.  
*EXAMPLE: If a team is preparing pizza as a People's Choice entry, they CAN use an uncooked, pre-made pizza crust dough to begin their entry. However, they CANNOT use an uncooked, pre-made pizza to begin their entry.*
- Samples are to be just that – SAMPLES. Teams are required to serve only a one-bite sample for this category of competition. The Team must provide whatever eating utensils/napkins will be required.
- Judging will be by the vote of the people who participate in the People's Choice Vote by purchasing Judging Packets. Participation involves purchasing and turning in Scoring Sheets and marking the choice for their top People's Choice Team, meaning the Team that the voter concluded had the best Peoples' Choice entry.
- The Team receiving the highest number of votes will be the winner, and that Team will win the People's Choice Award and Trophy.
- Scoring Sheets are \$5.00 each and can be purchased in unlimited numbers. Team members can purchase Scoring Sheets and can vote for their own entry.

**There will be only one People's Choice Award.**

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JUDGING COMPETITION NAME – THE NEW ‘BIG THREE’

**GENERAL**

- Each Team is required to participate in each of the NEW BIG THREE Categories.

**COOKING EQUIPMENT FOR PROTEINS/VEGETABLES (DOES NOT APPLY TO PEOPLE’S CHOICE OR DESSERTS)**

- Teams **must use the Old Smokey grill provided by the Event for their Proteins/Vegetables entries.**

**THE NEW BIG 3 CATEGORIES AND TURN-IN TIMES:**

- **ANYTHING BACON-WRAPPED** (must include at least 1 protein other than the bacon or one vegetable). **Cooked on Sauce is allowed and anything else can be added such as breading, cheese, wraps, etc. Go Crazy!!** turn in at 2:00
- **CHICKEN WINGS** – **Go bonkers with being creative. Coca Cola has a great recipe.** turn in at 3:00
- **BEEF FAJITAS** – **It ain’t just Tex-Mex. Think globally!!!** turn in at 4:00

**Results will be announced and posted during the Trophy Presentation scheduled to begin at 6:00 pm.**

- For this portion of the Event, only fires from wood, and/or natural charcoal and/or wood pellets **burning in the Old Smokey provided by the Event**, are permissible.
- Teams may cook more than one item of each Category (e.g., two or more bacon-wrapped selections, two or more types of chicken wings, two or more styles of fajitas). **Only one entry of each Category will be judged.**
- Each Team must use the “sample containers” provided, no other containers will be accepted, judged or scored.
- All turn-in quantities must fit totally within the provided containers.
- Sauce, if used, must be cooked onto the entry. No pooled sauce or side sauce in the provided sample container is permitted. Sauce DOES NOT need to be cooked onsite and DOES NOT need to be from scratch.
- The container **MUST NOT BE** marked in any way. Any markings will result in disqualification of the entry.
- The use of aluminum foil in the turn-in container is optional.
- **No garnish/bedding/decoration, etc. of any kind is allowed on these Categories. Any entry with garnish, bedding, or decoration will be disqualified.**
- **Any entry that is determined by the Judges to be undercooked will not be judged.**

**TURN-IN QUANTITIES**

- Bacon-wrapped - 7 individual slices or 7 individual pieces.
- Chicken Wings– 7 complete chicken wings (the drumette, the flat/wingette, and the tip) not separated.
- Beef Fajitas – 7 individual slices – the beef only.

**JUDGING CRITERIA for all three Categories:**

Appearance, Texture and Tenderness, Aroma Taste – each of equal importance

**THE FOLLOWING AWARDS WILL BE GIVEN IN EACH OF THE PROTEINS/VEGETABLES**

**CATEGORIES:** Champion  
1<sup>st</sup> Runner Up  
2<sup>nd</sup> Runner Up

**SEE PAGE 11 for lists of allowed PROTEINS (35+) and VEGETABLES (70+) for the bacon-wrapped competition.**

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**JUDGING CATEGORY – BLOODY MARY**

**All teams must participate in either Bloody Mary or Desserts but can participate in both if desired.**

**Public Tasting from 10:30 AM until 12:00 PM**

**Turn in at 11:00 AM - Winners will be announced at 11:30 AM and repeated during the Trophy Presentation.**

- **All entries must be: (1) prepared onsite; (2) cooked (if necessary) onsite; and (3) assembled completely onsite.**
  - Preparation can include the use of retail bloody mary mixes as the “base”.
  - The use of mixes obtained from restaurant and/or bar establishments is not allowed.
  - Commercially available seasonings (Worcestershire sauce, Tabasco sauce, other hot sauces, horseradish, etc.) are all acceptable.
  - **VODKA is the only permitted alcohol ingredient. Infused vodka is allowed.**
- Entries can be refreshed throughout the competition.
- Only one entry per Team.
- Public Tasting starts at 10:30 am. – SAMPLES ONLY, recommended for public tasting.
- Turn-in cups and lids, and the turn-in container, will be supplied.
  - 7 cups – the use of lids is required
  - No ice
  - Garnish is allowed – as much as you want – but the entire entry must fit inside the provided container.
  - All turn-in quantities must fit within the approved container.

**JUDGING CRITERIA** - each of equal importance.

1. Taste
2. Presentation and garnish combined
3. Originality
4. The overall “WOW” factor

**SCORING METHOD**

- The scoring method will be a simple 1 to 10 scale for each of the four criteria, with 10 being the highest possible score a judge can give for each criterion and 1 being the lowest possible score a judge can give for each criterion.

**BLOODY MARY AWARDS:**

- Champion Bloody Mary
- There may be up to two Honorable Mentions (at the judges’ discretion)

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## JUDGING CATEGORY – DESSERTS

Turn-in at 4:45 pm; judging immediately after turn-in; winners announced during the Trophy Presentation.

**All teams must participate in either Bloody Mary or Desserts but can participate in both if desired.**

The Desserts competition includes three categories, as follows:

### Category 1

- A dessert requiring no cooking whatsoever

### Category 2

- A dessert requiring heating or cooking with the heat being generated by electricity or propane/gas.

### Category 3

- A dessert requiring heating or cooking with the heat being generated using wood, and/or natural charcoal, and/or wood pellets (no electricity or propane/gas).
- **All entries must be: (1) prepared onsite; (2) cooked (if necessary) onsite; and (3) assembled completely onsite.**
  - **Commercially prepackaged dry or wet mixes, blends, etc. CAN be used in onsite preparation of the entry or any toppings.**
  - **Purchased entries cannot be entered as a Dessert, even if “doctored” or “prepared” after the fact by the Team.**
  - **Commercially available sprinkles and other “decoration” are allowed.**
- A Team can enter in one, two or all three Categories, but only one entry per Category is allowed.
- You are required only to prepare enough to provide servings for 7 judges. Each entry must fit in one turn-in container which will be provided. Teams may turn in as much as desired within the confines of the turn-in container. Teams can turn in 7 individual servings of their dessert entry, but all the individual servings, and any containers in which the servings are turned in, must fit in the single turn-in container that will be provided.
- The container must not be marked in any way.
- The dessert may be arranged, decorated and/or garnished as the Team sees fit for judging and scoring.
- If items require cooling after preparation, the team is solely responsible for that. (HYC cannot accommodate assisting with refrigerating any dessert entries.)
- If items are in Category 2, please take into consideration you will have only 15 amps of power to work with in your space. 15 amps will accommodate a mid-sized microwave, or a small table-top oven, but not both at the same time. However, additional 15-amp outlets are available at the Beachcomber.
- **SCORING**
  - The scoring range will be a simple “1 to 10” for each of the three criteria, with 10 being the highest possible score a judge can give for each criterion and 1 being the lowest possible score a judge can give for each criterion.
  - Entries in each Category will be initially judged only within that Category. This will be round 1 judging.
  - The top entry from each Category will then be judged against each other on the same three criteria. This will be round 2 judging.
  - The top scoring entry from round 2 will be declared the Champion Dessert entry.
  - Excluding only the Champion Dessert entry, the round 1 and round 2 scores for each of the remaining entries will be added, and the entries with the two highest combined scores will be declared the 1<sup>st</sup> and 2<sup>nd</sup> runner up winner, respectively.
- Entries will be judged on the following criteria, with equal consideration given to each criterion:
  - Taste
  - Presentation
  - Creativeness

## DESSERTS AWARDS:

Champion Dessert    1<sup>st</sup> Runner Up    2<sup>nd</sup> Runner Up  
Up to two Honorable Mentions at the Judges’ Discretion

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**JUDGING CATEGORY – BEST TEAM SKIT**

**Any team that meets all the other participation/competition requirements qualifies to compete in the Team Skit Competition.**

**Skit performances are scheduled to begin at 5:15 pm but timing will be adjusted as necessary.**

**Skits will be limited to a maximum of 4 minutes, with a 15 second grace period. Any skit lasting more than the allowed time (INCLUDING THE GRACE PERIOD) will be penalized 25% of their judges' score for final tabulation of the Winner.**

**The judging for Skits will include costumes and decorations the Team includes, but with limited judging value.**

**MUSIC**

- Music and sound reinforcement for all skits will be provided by the Event, if requested by the Team.
- Requests for music must be made at least two weeks prior to the Event date.
- All music compilations must be completed no later than the weekend before the Event. Contact the Event Chair to discuss in detail.

**JUDGING CRITERIA – The age of the Skit Performers will be considered only for the Performance Criteria, and in that case only to the extent that the Skit participants produce an age-consistent quality in their performance.**

- Creativity and Originality – Judges are looking for original material creatively performed, including humor and artistry
- Sets/props
  - Includes items purchased or built to augment the skit. Judges are looking for preparation and effort regardless of dollars spent.
  - Includes costumes and the choice of music as the music relates to the theme of the skit.
- Performance - Was the skit
  - Clearly understandable?
  - Entertaining?
  - Engaging?
  - Funny?
- Preparation - Was the skit
  - Well-rehearsed?
  - Did the performers know their lines (higher scores) or were they reading from a script (lower scores)?
  - Did the performers know the choreography?

**JUDGING PROCESS**

- The number of judges for this competition may vary from year to year.
- Each Criteria is scored from 1 to 10 individually by each judge on provided scoring sheets, with 10 being the highest possible score for any criteria and 1 being the lowest possible score for any criteria.
- Final scores will be tabulated by the Skits Chief Judge with assistance from the Event Treasurer.

**Team Skit Awards:**

Best in Class      Honorable Mention      Best Male Performer      Best Female Performer





# BBQ ON THE BAY VIII - an Old Smokey Challenge!!

An Amateur Cooking Event

March 23, 2019

**ENTRY FORM – HYC CLUB CHARGES PREFERRED - CHECKS ACCEPTED**

## KEY INFORMATION and DATES

### **Sponsor:**

The 2019 BBQ on the Bay (the “Event”) is sponsored by The Houston Yacht Club (“HYC”). All Event proceeds, net of direct Event expenses, will be used for a specific capital improvement project (the “Event Project”) subject to all HYC approvals.

### **Address questions to:**

**EVENT CHAIR – John J. Peter** 281 300 4528

[johnjpeter@msn.com](mailto:johnjpeter@msn.com)

[jp@jpeterandassociates.com](mailto:jp@jpeterandassociates.com)

### **The BBQ on the Bay Competition is an AMATEUR event which is open to the following:**

- All HYC Members, as well as their families and invited guests on their Team.
- In addition, the current Commodore may make the following invitations to compete:
  - A team from each of two Galveston Bay reciprocal yacht clubs;
  - A Team from the Galveston Bay Cruising Association;
  - Up to three Teams from governmental or other organizations having purposes complimentary to the Purposes of the Houston Yacht Club.

All HYC members and their families and guests, as well as guests of Team members; and other guests from invited Teams are welcome to HYC on the day of the Event.

- To be considered “amateur” cooking teams cannot have competed during the past three years in a BBQ event:
  - Sanctioned/organized by the HLS&R World Championship BBQ Contest; or,
  - In a BBQ cookoff event where the winners receive cash prizes.

### **Key Dates:**

- Team Sign-Up Now Open for Registration
- Team Sign-Up is closed – All Entry Fees Due 03/17/19
- TEAM CAPTAINS and CHIEF COOKS MEETING 03/20/19
  - 7:00 PM in the HYC Centennial Room.
  - Old Smokey grills will be handed out to each team Captain or Chief Cook based on their entry form/fees paid.
    - **Assembly by the Team will be required.**
  - The Team Captain, or designate and/or the Chief Cook, or designate are required to attend.
  - All Team members are encouraged to attend.
  - Any final updates or Event changes will be announced.
  - Captain or Chief Cook questions will be answered. Judging criteria will be reviewed.
  - The Chief Cook packets will be delivered.
  - Space assignments will be drawn by lot.

### **Cancellation:**

Due to other Events scheduled at HYC after the Event Date, there is no backup date for this Event. In the case of Event cancellation, all Entry Fees will be refunded or, at the discretion of the Team Captain, may be donated to the Event Project. **Any cancellation due to weather or other circumstances will be announced no later than 12:00 PM (noon) on 03/20/19**

## ENTRY FORM – PAGE 2

Please register my team in the following category for the 2019  
**BBQ ON THE BAY VIII - an Old Smokey Challenge!!**

TEAM CAPTAIN INFORMATION: Name: \_\_\_\_\_

Cell Phone#: \_\_\_\_\_ Best email address: \_\_\_\_\_ HYC#: \_\_\_\_\_

Alternate Contact Person: Name: \_\_\_\_\_ Cell Phone Number: \_\_\_\_\_

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

**Entry fee - \$175.00 – includes 1 Old Smokey Jumbo 22” Smoker that the Team gets to keep after the Competition.**

One additional adjoining space, including an additional Old Smokey, can also be purchased at the same price. However, only one of the spaces will be provided with electricity.

**Must compete in all the following:**

1. People's Choice
2. Proteins/Vegetables
  - a. Any protein/vegetable bacon-wrapped – see page 11 for approved proteins and vegetables
  - b. Chicken Wings
  - c. Beef Fajitas

**Must compete in either of the following, but can compete in both if desired**

- Bloody Mary    yes \_\_\_\_\_    no \_\_\_\_\_
- Dessert        yes \_\_\_\_\_    no \_\_\_\_\_

**Any team that meets the above competition requirements is eligible to compete in the Best Team Skit competition**

- Team Skit        yes \_\_\_\_\_    no \_\_\_\_\_

• **ENTRY FEE INCLUDES:**

- One #22 Old Smokey **Jumbo** Charcoal Grill (\$69.99 at Academy Sports)
  - some assembly may be required
- 15' (wide) X 20' (deep) Space
- 15-amp power
- One trash can, trash can liners, trash pickup as scheduled.

### SPACES LOCATION

All spaces will be on the main asphalt parking lot. Same as last year.

### SPACE DIMENSIONS NOTED ABOVE

- ARE MUCH SMALLER THAN PREVIOUS YEARS
- ARE APPROXIMATE DIMENSIONS

**ENTRY FORM TURN-IN:** You can turn in your entry forms one of three ways:

Email to the Event Chair at: [johnjpeter@msn.com](mailto:johnjpeter@msn.com)

Drop off in an envelope at the HYC Office, noting on the outside of the envelope “BBQ ENTRY FORM”

Mail to the HYC office at        3620 Miramar Shore Acres, TX 77571 ATTN: BBQ ENTRY FORM

# HOUSTON YACHT CLUB

## BBQ ON THE BAY VIII - an Old Smokey Challenge!!

MARCH 23, 2019

### THE FOLLOWING FOODS ARE ALL CONSIDERED TO BE PROTEIN FOR THE PURPOSES OF THE BBQ ON THE BAY:

- Beef; Pork; White-tailed, Red, Fallow and Axis Deer; Buffalo; exotic wild game (legally raised and shot); Sheep (ram, lamb, mutton); Goat.
- Fresh and Saltwater Fish, including Shellfish (consider shrimp, crab, clams, scallops, oysters, snapper, salmon, tuna, cobia, grouper, flounder, trout, bass)
- Alligator (no other reptiles)
- Poultry (Chicken, Turkey, Quail, Squab, Goose, Duck, Pheasant, Emu, Ostrich)

### THE FOLLOWING FOODS ARE ALL CONSIDERED TO BE VEGETABLES FOR THE PURPOSES OF THE BBQ ON THE BAY:

- This list is comprised of **plants that have a culinary role as vegetables**.
- Consequently, it includes a limited number of fruits (such as pumpkins and tomatoes) and edible flowers, but does not include herbs, spices, cereals (such as sweet corn), most other culinary fruits, culinary nuts, and sea vegetables.

#### Leafy and salad vegetables

Arugula	Beets (the greens only)	Bok Choy	Broccoli	Brussel Sprouts	Cabbage	Celery
Chicory	Collard greens	Dandelion	Endive	Grape (leaves only)	Kale	Lettuce
Mustard leaves	Pea sprouts and leaves	Radicchio	Spinach	Swiss chard	Turnip greens	Watercress
Water spinach	Wheat grass					

#### Fruits considered as vegetables from a culinary role

Avocado	Bell Pepper	Cucumber	Eggplant	Pumpkin	Squash	Sweet Pepper
Tomatillo	Tomato	Vanilla	Zucchini			

#### Edible Flowers considered as vegetables from a culinary role

Artichoke	Broccoli	Cauliflower	Daylily	Squash blossoms
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#### Podded Vegetables

American Groundnut		Black-eyed Pea	Chickpea	Common Bean	Garbanzo	Green Bean
Lentil	Lima Bean	Okra	Pea	Peanut	Snap Pea	Snow pea
Soybean						

#### Bulb and Stem Vegetables

Asparagus	Cardoon	Celery	Chives	Kohlrabi	Lemon Grass	Leek
Lotus root	Onion	Pearl onion	Potato onion	Scallion	Shallot	

#### Root and Tuberos Vegetables

Bamboo shoot	Beetroot	Camas	Canna	Carrot	Chinese Artichoke	Earthnut Pea
Ginger	Horseradish	Jicama	Parsnip	Potato	Radish	Rutabaga
Sweet Potato	Taro	Turmeric	Turnip	Wasabi	Water Chestnut	Yam

**Approved All-Natural Charcoal Products for use with all grills (please, no charcoal with fillers!).** Natural charcoal burns hotter, cleaner, and is environmentally safe. These briquettes contain no fillers, per manufacturers.

All listed below are available at Home Depot, either off-the-shelf or by special order.

B&B also offers a variety of all-natural charcoal products. They are available at Academy Sports and almost all HEB stores.

- Kingsford 11.1 pounds Professional Charcoal Briquettes - off-the-shelf at Home Depot.
- Royal Oak 15.44 lb. 100% All-Natural Hardwood Lump Charcoal – off-the-shelf at Home Depot.
- Vision Grills 100% Natural Mesquite Lump Charcoal 20 lb. – special order with free delivery from Home Depot.
- Louisiana Grills 20 lb. Premium Hardwood Lump Charcoal – special order with free delivery from Home Depot.

Note that all wood pellets used in smokers are 100% natural; meaning there are no fillers.