

2nd Annual SMOK'N FIREHOUSE BBQ COOK OFF

Official Rules – 2010

RULES

1. Competition will be held in the categories of pork ribs, beef brisket and chicken. Contestant must cook all three meats.
2. Mandatory cookers meeting Friday, July 23rd at Wilmot City Park at 8 pm.
3. All competition meat will be provided, however a contestant may bring more than what is provided. The Cook Off staff will provide one brisket, 3 racks of ribs and 1 whole chicken. The contestant will receive these upon checking in, provided the entry fee has been paid in full. If a competitor brings in more meat for cooking, it will be inspected upon arrival.
4. All meat must start out raw. No pre-seasoned or marinated meats. Once meat has been inspected, it cannot leave the contestants site.
5. All meats must be on ice or refrigerated before being cooked. Holding temperature must be 40 degrees or less. After cooking, all meat must be maintained at minimum temperature of 140 degrees.
6. Contestants must provide all needed equipment and supplies, **NO ELECTRICITY WILL BE PROVIDED.**
7. Cookers, props, trailers, motor homes, vehicles, tents and any other equipment, including generators may not exceed the boundaries of the team's assigned cooking space.
8. Contestants will be allowed to use gas, charcoal grills or other cooking devices normally used for a cook-off. No open pits, holes or fires are permitted.
9. It is the responsibility of the contestant to see that the team's assigned cooking space is kept clean and policed following the contest. Grease containers must be used and maintained throughout the cook-off. Spilling of grease may result in a disqualification. Any cooking space left in disarray or with loose trash may disqualify a team from future cook-offs.

Causes for Disqualification

1. Excessive use of alcoholic beverages by a team, its members or guests. Under no circumstances are alcoholic beverages to be distributed to the general public by contestants and/or guests.
2. Use of controlled substances by a team, its members and/or guests.
3. Foul, abusive or unacceptable language by a team, its members and/or guests.
4. Excessive noise generated from speakers or PA systems.

Entry Fees

Entry fees for the competition will be \$40

Cooking Area/Setup

Each team of cooks will be given a 20' by 20' area for preparation of their dishes. This will be on a first come basis. There will be additional space off site available for a camper without electricity.

Judging

Judging for the categories will be as follows:

3:15 pm Chicken
4:15 pm Ribs
5:00 Brisket

Meat samples must be turned in by the times listed. Any late entries will result in disqualification of the meat. Each contestant must turn in at least 4 different samples in the container provided by the Smok'n Firehouse BBQ staff. Meat runners must be provided by the cooking teams. Entries will be judged by the following criteria.

1. Taste (65%)
2. Tenderness (20%)
3. Presentation (15%)

If you cover your meat with sauce, it will be judged that way. If you submit it dry (no sauce), it will be judged that way.

Garnish is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce (no kale, endive, or red tipped lettuce) and/or common curly parsley, flat leaf parsley or cilantro.

Prizes

Prizes will be awarded for the 1st through 3rd places in each division.

1. 1st Prize \$100 + trophy
2. 2nd Prize \$50 + trophy
3. 3rd Prize \$25 + trophy
4. People's Choice - \$125 + trophy

People's Choice

With purchase of Firemen's meal patrons will receive a sample cup to present to cooks for samples. All patrons will be able to vote for their favorite.