



2nd Annual GREAT AMERICAN SMOKE OUT BBQ COOK-OFF



OFFICIAL CONTEST RULES AND ENTRY FORM

Applications are due by Friday, October 23, 2015

1. Check in and set up time is between **6 – 8 pm on Friday, October 23, 2015**. Spaces will be assigned on a first come, first served basis. A team member must stay in or around their cooking area at all times to ensure safety. **Judging will begin at 10:30 A.M. on Saturday, October 24, 2015.**
2. The committee is not responsible for theft, damage of personal property, or injury to any contestants, or to any contestant's family members or guests.
3. Teams will be held financially responsible for any damages caused to the streets, parking lots and sidewalks of Marshall, Arkansas or any structure, landscape, building, etc. within the event area.
4. Teams must provide all their own supplies.
5. No electricity or water will be provided.
6. Judges will be chosen by the festival committee. Decisions of the Committee and Judges are final.
7. Fire extinguishers must be provided by cooks.
8. Consumption of alcoholic beverages and unacceptable conduct will be grounds of disqualification, forfeiture of awards, and removal from the event.
9. The following cleanliness and safety rules will apply:
 - a. No use of tobacco products.
 - b. Cleanliness of the cook, assistant cooks, cooking device(s) and the team's assigned cooking space is required.
 - c. Shirt and shoes are required to be worn.
 - d. Sanitizing of work area should be implemented.
 - e. Each contestant will provide a separate container for washing, rinsing and sanitizing of utensils.
10. Each team member is responsible for keeping the contest area clean. Trash Bags will be provided.
11. Please do not park vehicles in the cooking area. You may unload supplies but please park vehicles in assigned parking area.

We want each team to have a good time, and want a good atmosphere for all who attend. Inappropriate conduct by team members or visitors to a team's area shall be avoided. All team members and their guests are expected to cooperate with all event staff and volunteers.

Cooking of Meat

Pork Butt

1. Contestants may present at least one pork butt of at least **10lbs** for inspection at check in. All contestants' meat must be inspected prior to being marinated, salted, seasoned, or cooked.
2. Pork may be put on the fire as soon as the committee checks it in.
3. All meat is subject to inspection by a member of the committee at any time.
4. Three individual plates must be prepared for judging. The committee will provide the container for judging.
5. Plates may not be altered or in any way identified. No garnish allowed on plates to be judged.

Ribs

1. Contestants may present at least one rack of ribs for inspection at check in. All contestants' meat must be inspected prior to being marinated, salted, seasoned, or cooked.
2. Ribs may be put on the fire as soon as the committee checks it in.
3. All meat is subject to inspection by a member of the committee at any time.
4. Three individual plates must be prepared for judging. The committee will provide the container for judging.
5. Plates may not be altered or in any way identified. No garnish allowed on plates to be judged.

Sauce

1. The sauce competition will be separate from the meat competition.
2. BBQ Sauce contest is open to everyone. Participants **DO NOT** have to participate in any other contest.
3. All Sauce must be homemade.
4. Containers for the sauce will be provided and may not be altered or in any way identified.
5. Sauce entries must be turned in by 10:15 am on Saturday, October 24, 2015.

Judging & Prizes

Judging of meat is based on appearance, color, aroma, tenderness, and taste.

Judging of sauce is based on appearance, taste and texture.

Judging times: Saturday, October 24, 2015 at 10:30am. The committee will pick up your samples.

Prizes for Meat Competition

1st Place: \$100.00 and trophy

2nd Place: \$50.00 and trophy

3rd Place: \$25.00 and trophy

Prizes for Sauce Competition

1st Place: \$25.00 and trophy

2nd Place: trophy

3rd Place: trophy

You can mail completed entry forms to:

Renee Kyle

Great American Smoke Out Cook-Off

P.O. Box 53

Marshall, Ar 72650

For more information, contact Renee Kyle 870-448-7125 or Carla Roberts 501-253-8308

HAVE FUN! Good Luck and May the odds be ever in your favor! 😊