

HFD SMOKE ON THE WATER 2019

August 24th, 2019

Competitor Registration

Name of Team _____

Contact Name/s _____

Phone _____

E-mail _____

Address _____

City/State/Zip _____

Business Affiliate _____

REGISTRATION IS LIMITED TO THE FIRST 20 TEAMS

DEADLINE TO REGISTER IS AUGUST 10th

There is a **\$100.00 entry fee** for the BBQ Competition. Please make checks payable to Citizens Hose Company. Participants are responsible for all equipment used (tables, coolers, cookers, etc).

Please mail form and registration fee to: Hammondspport Fire Department
ATTN: BBQ Committee
PO Box 337
Hammondspport, NY 14840

Release/Waiver of Liability: In consideration of your accepting entry. I, the undersigned, intending to be legally bound hereby for myself, my heirs, my business, executors and administrators, waive and release any and all rights and claims for damages or injuries I or my business may have against the Hammondspport Fire Department and The Citizens Hose Company, their representatives, successors and assigns for any and all injuries suffered by myself, my business, or my guest/s in this event. Further, I hereby grant full permission to The Hammondspport Fire Department and The Citizens Hose Company and/or their agents of them, to use any photographs, videotapes, motion pictures, recording or any other records of the event for any legitimate purpose.

X _____ Date _____

I would like to purchase _____ T-Shirts @ \$15.00 Each S _____ M _____ L _____ XL _____ 2XL _____ 3XL _____ 4XL _____

I plan on bringing a camper Y / N Size _____ Total Enclosed _____

HFD SMOKE ON THE WATER 2019

Competition Rules and Regulations

1. The decision and interpretation of the rules and regulations are at the discretion of the contest representatives. Their decisions and interpretations are final to the extent consistent with the rules.
2. One entry shall be reserved until July 1st for the champion of the previous year to submit their registration or forfeit their reserved entry. All entries must be postmarked by August 10th with a maximum of 20 teams. Applications must be accompanied by payment to be processed. No refunds will be issued. ***Payment must be received prior to the meat order being placed to secure a position.***
3. **Returned checks will be charged a \$50.00 return check fee and the applicant will be required to pay by cash or money order prior to participating in this and / or future competitions.**
4. Withdrawal after the meat is ordered may result in being prohibited from returning the next year.
5. Each team shall consist of a Chief Cook and no more than 4 assistants. A team shall not compete in more than 1 contest under the same team name, on the same date. Chief cooks and or assistants may only cook for their designated team at the contest they are attending.

HFD SMOKE ON THE WATER 2019

6. Cooking spaces will be on a first come, first serve basis with no teams allowed on the grounds prior to noon on Friday. Pits, cookers, props, trailers, tents or any other equipment used for the competition (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.

7. Chefs meeting will be on Friday at 5:00 pm with the meat handout to immediately follow. Each team will receive 2 briskets, 3 pork butts, 5 roaster chickens and 5 single compartment turn-in containers. Any problems with these items must be addressed immediately. ***No substitutions or exchanges will be allowed after 8:00 pm. The mystery category will be handed out in the banquet hall on Saturday at 8 am unless otherwise stated at Friday's chef meeting.***

8. 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.

9. 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, pits filled (if allowed by contest organizer) and all equipment removed from site. It is imperative that cleanup is thorough. Any team's assigned cooking space left in disarray or with loose trash, other than at trash containers, may disqualify the team from future participation in this event.

HFD SMOKE ON THE WATER 2019

10. Contestants shall provide a minimum of one person to serve tastings to the public after each category has been turned in for judging.

11. Fires shall be of wood, wood pellets or charcoal. Gas and electric heat sources shall not be permitted for cooking or holding. **No liquid petroleum products may be used to light smokers.** Propane or electric is permitted for starting fires provided the competition meat is not in or on the cooking device. Electrical accessories such as spits, augers, or forced draft are permitted. No open pits or holes are permitted, except at the election of the contest organizer. Fires shall not be built on the ground.

12. All competition meats shall be supplied and inspected by the contest organizers **except for the open category.** These are the only meats to be submitted for judging. ***All meats supplied by the organizers will be cooked on site and either submitted to the judges or served to the public during the event.*** This does not limit the competitor in preparing any other meats.

13. All competitors intending to prepare food, in addition to the provided competition meats, shall prepare non-competition meat on a separate cooking surface. Any attempt to substitute non-competition meat for competition meat will result in immediate disqualification from the competition in its entirety.

14. Parboiling and/or deep-frying competition meat is not allowed. Mystery category may be fried so long as the heat source is wood or charcoal.

HFD SMOKE ON THE WATER 2019

15. Meat shall not be sculpted, branded, or presented in a way to make it identifiable. Rosettes of meat slices are not allowed. Violations of this rule will be scored a 1 on all criteria by all 4 judges.

16. The 5 competition categories are as follows:

Open – Any meat, seafood, poultry, or game of the competitors choosing.

Chicken – A whole roaster chicken *larger than 5 pounds*.

Pork – Pork is defined as Boston Butt, Picnic, or Whole shoulder weighing a minimum of 5 lbs. Pork shall be cooked whole (bone in or bone out) and shall not be separated during the cooking process. At no time shall the meat, once separated, be returned to the cooker.

Mystery – This category will be determined by the committee, and revealed to the competitors the day of the competition.

Competitors may not leave the grounds for supplies after the mystery category has been handed out.

BE PREPARED FOR ANYTHING!!

BRING EVERYTHING YOU MAY NEED!!

Brisket – May be whole beef brisket, flat, or point. Corned beef is not allowed.

HFD SMOKE ON THE WATER 2019

17. Judging starts at 12 pm on Saturday. The categories shall be judged in the following order:

Open Category	12 pm
Chicken	1 pm
Pork	2 pm
Mystery	3 pm
Brisket	4 pm

Turn in times will be confirmed at the cook's meeting. An entry will only be judged at the time established. The allowable turn in times will be 5 minutes before to 5 minutes after the posted time with no tolerance. A late turn in will receive a score of 1 in all criteria by all judges.

18. Garnish is optional. If used, it is limited to chopped, sliced, shredded or whole leaves of ***fresh green lettuce, curly parsley, flat leaf parsley and/or cilantro ANY other vegetation is prohibited.*** Improper garnish shall receive a score of 1 on appearance by all 4 judges.

19. Sauce is optional. If used it shall be applied directly to the meat and not pooled or puddle in the container. No side sauce containers will be permitted in the turn in containers. Chunky sauce will be allowed. Chunks are to be no larger than a fine dice, approximately 1/8 inch cubed. Sauce violations shall receive a score of 1 on Appearance by all 4 judges.

HFD SMOKE ON THE WATER 2019

20. Entries will be submitted in an approved numbered container, provided by the contest organizer. The number must be on top of the container at turn in.

21. The container shall not be marked in any way so as to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material and/or stuffing are prohibited in the container. Marked entries or containers with the above listed material will receive a score of 1 in all criteria from all judges.

22. All contestants must submit a ***minimum of 6 portions*** of meat in an approved container. Chicken, Pork, and Brisket may be submitted chopped, pulled, sliced or diced as the cook sees fit, as long as there is enough for all 4 judges. Ribs shall be turned in bone-in (if used in OPEN category).

23. The following cleanliness and safety rules will apply:

- A. No use of tobacco products while handling meat.
- B. Cleanliness of the cook, assistant cooks, cooking devices and the team's assigned cooking space is required.
- C. Shirt and shoes are required to be worn.
- D. Sanitizing of the work area should be implemented with the use of bleach/water rinse (one cap/gallon of water) each contestant will provide a separate container for washing, rinsing, and sanitizing of utensils.
- E. First aid is not required to be provided by the contestant.

HFD SMOKE ON THE WATER 2019

F. Prior to cooking, meat must be maintained at 40 degrees F or less.

G. After cooking, all meat must be held at 140 deg. F minimum or be cooled within 2 hours from 140 deg. F to 70 deg. F and within 4 hours from 70 deg F to 41 deg F or less.

H. Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be re-heated so that all parts of the food reach a temperature of at least 165 deg F for a minimum of 15 seconds.

24. Causes for Disqualification and Eviction of a team, its members, and/or guests: a cook team is responsible jointly and severally for its Head Cook, its team members, and its guests.

a. Excessive use of alcoholic beverages or public intoxication with a disturbance.

b. Serving alcoholic beverages to the general public.

c. Use of illegal controlled substances.

d. Foul, abusive, or unacceptable languages or any language causing a disturbance.

e. Excessive noise, including but not limited to that generated from speakers, such as radios, CD players, TVs, public address systems or amplifying equipment.

f. Fighting and/or disorderly conduct.

g. Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.

HFD SMOKE ON THE WATER 2019

h. Use of gas or other auxiliary heat sources inside the cooking device.

i. Violation of any of the above rules, save and except 12-16.

Excessive or continued complaints from teams on any of the above rule infractions shall be grounds for immediate disqualification from this contest by Fire Department Representatives, organizers, and or security personnel.

HFD SMOKE ON THE WATER 2019

Judging Procedures

The Smoke on the Water BBQ competition allows for blind judging only. Entries will be submitted in an approved numbered container provided by the contest organizer. The container may be re-numbered by the contest rep or authorized staff before being presented to the judges.

1. Judges may not fraternize with teams on contest day until conclusion of judging.
2. Judging will be done by a team of 4 persons who are at least 18 years of age. Only judges, contest reps and necessary support staff are allowed in judging area during the judging process. No other activities are allowed in the judging area during the judging process.
3. Each judge will score all the samples for appearance of the meat. The turn in containers will then be passed around the table and each judge will place a sample from the container on a plate and score the sample for taste and tenderness. Upon the completion of the sample scoring. The plate will be discarded and a new plate will be placed before the judge for the next sample.
4. The scoring system is from 9 to 2. All whole numbers between 2 and 9 may be used to score an entry. 9 excellent, 8 very good, 7 above average, 6 average, 5 below average, 4 poor, 3 bad, 2 inedible.

HFD SMOKE ON THE WATER 2019

5. A score of 1 is a disqualification and requires approval by a contest representative. Grounds for disqualification are listed in the contest rules.
6. The low score will be thrown out. Results will then be tallied. In the event of a tie, it will be broken as follows:
 - A. The scores will be compared for the highest cumulative scores in taste, then tenderness, then appearance.
 - B. 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 coin toss will be used.
7. Total points per entry will determine the winner within each meat category
8. Cumulative points for only the 5 food categories will determine the Overall Champion.
9. Best in Show prize is judged on three categories.
 1. Originality: Uniqueness of site theme.
 2. Organization & Cleanliness: Neat clean appearance, teams within boundaries.
 3. Team appearance: Uniformity in appearance (same shirts, same aprons, etc.).

Categories will be scored on a 1-5 scale with 1 being disqualified and 5 being the best. Best in show is not used toward the Overall Champion. The winner will be announced with the main categories.

HFD SMOKE ON THE WATER 2019

10. *People's choice award is determined by the total count of tickets deposited by the public. Each person that purchases a wristband will be given 1 ticket to be used as they choose. Containers maybe picked up randomly throughout the day to assist with tallying. Any tampering with the containers or tickets will result in being disqualified from the "People's Choice" competition. People's choice is not used toward the Overall Champion prize. The winner will be announced with the main categories.*

11. *Trophies and Cash prizes will be as follows:*

1st Place Overall Trophy and \$500.00

2nd Place Overall Trophy and \$250.00

1st place in each category

Open Trophy and \$250.00

Chicken Trophy and \$250.00

Pork Trophy and \$250.00

Mystery Trophy and \$250.00

Brisket Trophy and \$250.00

2nd & 3rd place in each category

Open Trophy

Chicken Trophy

Pork Trophy

Mystery Trophy

Brisket Trophy

People's Choice Trophy and \$100.00

Best Site Design Plaque and \$100.00

HFD SMOKE ON THE WATER 2019

Site Judging

Each team will be judged on 3 categories.

- 1. Originality – For example team name, theme at site, uniqueness*
- 2. Organization and cleanliness – neat clean appearance, team within set boundaries*
- 3. Team appearance – uniformity in appearance.*

Categories will be scored on a 1-5 scale with 1 being disqualified and 5 being the best.

Scores will be recorded and winner announced during the awards ceremony.

Questions be directed to Darren Ollis (607) 794-4958 or e-mail: hport.bbq@gmail.com