HFD SMOKE ON THE WATER
August 29, 2026

Competitor Application

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 15th

Entry Fee options:

Register before July 4, 2026 cost is $250.00.

Register after July 4, 2026 cost is $300.00.

All entry fees are nonrefundable.

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: Hammondsport Fire Department

ATTN: BBQ Committee
PO Box 337
Hammondsport, 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 Hammondsport 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 Hammondsport 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.

(SIGN)_____ Date_____

I would like to purchase _____ T-Shirts @ $20.00 Each
S____M____L____XL____2XL____3XL____4XL____

Total Enclosed _____

RV campsites are available for $30.00 per night with power and water available. Please make payment on arrival.

For 2026 only:

To honor the 250th anniversary of the United States we are asking that the site decorations be themed to celebrate the USA. (Nothing Political – only Americana/USA.)

Competition Rules and Regulations

NOTICE: Due a change in Stueben County's office for the New York State Health Department regulations and requirements, all competitors must acquire their own Food Safety Permit. Permits must be obtained at least 1 week prior to the event to ensure compliance. Please provide a copy of the permit to the BBQ committee as soon as it is obtained either electronically, in person or mailed. Information on obtaining a permit can be obtained here: https://www.health.ny.gov/environmental/indoors/food_safety/regs.htm

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 15th 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.

6. Cooking spaces will be on a first come, first serve basis with no teams allowed on the grounds prior to noon on Friday. Sign in and location selection will be at the canopy upon arrival 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, chicken wings 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.

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. Fires shall not be built on the ground.

12. Propane may ONLY be used for initially preparing the open and mystery categories if needed. Primary cooking must still be done over wood, wood pellets or charcoal.

13. 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 additional meats to be served to the public after competition meats are distributed.

14. 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.

15. 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.

16. 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.

17. The 5 competition categories are as follows:

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

Chicken Halves that will include leg, thigh and breast – bone in.

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's ingredient(s) 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. Competitors may not use meat provided by HFD for competition purposes in this category.

BE PREPARED FOR ANYTHING!!

BRING EVERYTHING YOU MAY NEED!!

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

*We will obtain the meats as listed above; however, substitution may be necessary due to shortages or supply chain disruption.

18. 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.

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

20. 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.

21. 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.

22. 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.

23. Each contestant must submit a minimum of 6 visually separate identifiable 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). If needed, souffle cups provided by the organizers may be used to create identifiable portions (not for a sauce or condiment).

24. 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.

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.

25. Causes for Disqualification and Eviction of a team, its members, and/or guests: A cook team is responsible 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. Parents are responsible for the whereabouts, safety and actions of their children. NO minors are to be left alone on the premises.

g. Fighting and/or disorderly conduct.

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

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

j. Violation of any of the above rules are grounds for immediate expulsion.

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.

Judging Procedures

1. The Smoke on the Water BBQ competition allows Qa 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.

2. Judges may not fraternize with teams on contest day until conclusion of judging.

3. 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.

4. 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.

5. 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.

6. A score of 1 is a disqualification and requires approval by a contest representative. Grounds for disqualification are listed in the contest rules.

7. The lowest cumulative score from a judge will be thrown out for that competitor. The 3 highest judge scores will then be tallied. The entry with the most total points will determine the winner within each category. (The low judge may be different for each competitor.)

8. In the event of a tie, it will be broken as follows for the competitors who have tied. (Tie Breakers will be performed in numerical order as written below.)

The 3 high judge scores will be compared for the highest cumulative scores in the following criteria: first (1) taste, then (2) tenderness and then (3) appearance.

If still tied, (4) the cumulative low judge scores for each team, which was thrown out, will be brought back and compared and the higher of the low judge scores will break the tie.

If still tied, the low judge scores, that were previously tossed out, will be compared for the highest cumulative scores in the following criteria: first (5) taste, then (6) tenderness, and then (7) appearance.

If still tied, then (8) a coin toss will be used.

10. Cumulative points for only the 5 food categories will determine the Overall Champion.

11. Best Site Design prize is judged on three categories.

a. Originality: Uniqueness of site theme.

b. Organization & Cleanliness: Neat clean appearance, teams within boundaries.

c. Team appearance: Uniformity in appearance (same shirts, same aprons, etc.).

12. Site Design will be scored on a 1-9 scale with 1 being lowest and 9 being the best. In the event of a tie, it will be settled by a coin toss.

14. 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 can be picked up randomly throughout the day to assist with tallying. In the event of a tie, it will be settled by coin toss. Any tampering with the containers or tickets will result in being disqualified from the “People’s Choice” competition.

15. Best Site Design and People’s Choice scores are not used in tallying the Overall Champion. The winners for both categories will be announced at the same time as the main categories.

16. Burnt Nugget is the competitor with the lowest overall score, not including Best Sight Design and People’s Choice.

Trophies and Cash prizes will be as follows:

Overall

1st Place wins Trophy and $500.00
2nd Place wins Trophy and $250.00
3rd Place wins Trophy

Open, Chicken, Pork, Mystery & Brisket: for each category

1st Place wins Trophy and $250
2nd Place wins Trophy
3rd Place wins trophy

People’s Choice (one winner)

Trophy and $250.00

Best Site Design (one winner)

Trophy and $100.00

Burnt Nugget (one winner)

Trophy and free entry to the next year’s competition

Questions may be directed to:

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