



Smoke on the Water BBQ Competition December 03, 2022

LOCATION: Gary Edgar Smith-Friends of Shellman Bluff Park, 7549 Shellman Bluff Rd NE,
Shellman Bluff, GA

BBQ Cookoff teams should be set up by 5PM Friday, December 02, 2022

Cookoff Applications should be submitted by Friday, November 25, 2022, 5PM Cooks meeting will be at 5 PM, Friday December 02, 2022. Meat Inspection will occur immediately following cooks meeting. Teams that cannot attend cooks meeting and meat inspection should email Steven Lewis at slewisontheluff@yahoo.com to schedule an alternate time.

ENTRY FEE: \$50/Category (Must enter all 3 categories (\$150) to be eligible for Grand Champion) \$10 Best Sauce Competition (Limit 3 entries, \$10 per entry) Power is available at the site for an additional \$25 (see rules #5) BBQ Cookoff takes place inside the park. Two wristbands will be provided to each team. Additional wristbands may be purchased for \$5 each. Once registered.

Please remit the application and payment (by check, or call to pay by credit card) to:
Friends of Shellman Bluff
PO Box 354
Townsend, GA 31331

For questions about the competition, please contact Steven Lewis at slewisontheluff@yahoo.com, rozier@dariantel.net, mikenfrances@gmail.com, jfmull@dariantel.net

Prizes: Top 3 places overall and 1st place in each category will also receive a trophy.

Grand Overall:	\$500	1st Place in each category:	\$100
Grand Reserve:	\$300	2nd Place in each category:	\$ 75
3rd Place Overall:	\$150	3rd Place in each category:	\$ 50

This is NOT a GBC or KCBS qualifier contest. It is strictly a Backyard Competition. Chicken, ribs and Boston butt will be accepted and judged based on presentation, taste, tenderness and overall impression. Competitors will submit sauce at 11 AM, chicken at 12 Noon, ribs at 1 PM and butts at 2pm for judging



Smoke on the water

Backyard BBQ Cook Off

December 03, 2022

Team Name: _____

Address: _____

City: _____ State: _____ Zip Code _____

Contact Person: _____

Email: _____

Contact Person Phone Number: _____

Space: All Spaces will 20 x 30

Will you be parking a trailer in your space Yes _____ No _____

\$50 fee applies if more space is the 20x30 needed than . Please email slewisontheluff@yahoo.com to request additional space needs.

Please indicate (circle) below which categories you will enter:

Chicken (\$50) Ribs (\$50) Boston Butt(\$50) Sauce (\$10 each-Limit 3)

Does your operation need access to power (power is limited)

Standard power(20 amp/110v) **ON FEE:** _____ Above Standard \$25: _____

Shirt Size and sleeve length: Small _____ Medium _____ Large _____ XL _____ XXL _____

One complimentary shirt will be given to the team. Additional Shirts can be purchased for \$15 SS / \$20 LS.

Additional T Shirts: How Many? _____ Sizes and sleeve length: _____

Team Member Names

Entry Fee _____ Sauce \$ _____ Power \$ _____ Additional Shirts \$ _____ Total Fees _____

Smoke on the Water Acknowledgement Agreement

Liability for Loss or Theft: The owner or custodian of property, of any kind, brought to the Friends of Shellman Bluff Park where the BBQ Cook-off takes place, either for exhibitor for other purposes, assumes as a condition of its admission to the event, all risk of and responsibility for its loss, damage or theft. The Smoke on the Water and its officers, employees, and volunteers cannot and will not accept responsibility or liability for any damage or injury resulting from theft, fire, the elements, accidents, or other conditions of causes, whether to exhibitors, property of concessionaires, vehicles on the grounds and articles left therein, or any property of any nature what so ever. Exhibitors, concessionaires and others having property on the grounds during and after the Smoke on the Water Cook Off, should make their own arrangements for guarding and protecting their property. The undersigned agrees that Friends of Shellman Bluff will not be liable for any damage, loss, or injury to the undersigned's property or any personal injury, which they or their employees may sustain while engaged at this festival, December 03, 2022. By signing this waiver, I/we agree that I/we will not hold any business, entity, organization or person liable for any injuries or illnesses caused by the inherent risk associated with COVID-19 at public gatherings and/or events during the 2022 event including event dates/times and setup and breakdown dates/times. Acknowledgement: I hereby acknowledge that I have read and understand and agree to abide by the General Rules, Liability for Loss or Theft, and Weather Policy as a BBQ Cook-off competitor at Smoke on the Water scheduled for December 03, 2022. I understand by not abiding by these rules I will be ineligible to participate in future Smoke on the Water Event:

Signature: _____ Date: _____

SMOKE ON THE WATER: Amateur Backyard Cook-off Competition

RULES AND REGULATIONS

1. **CONTESTANT**—A contestant is any individual or group that will prepare and cook an entry or entries for the purpose of being judged. Contestants and all team members must be amateur competitors. The contest organizer may not cook in any category in the contest. Contestant will be referred to as “Griller.”
2. **INTERPRETATION OF RULES** - The interpretation of the rules and regulations are those of the contest organizer and his or her decisions are final.
3. **REFUND OF ENTRY FEES**—There will be NO refund of entry fees unless approved by the organizing committee.
4. **EQUIPMENT**—Each Griller will supply of the equipment necessary for the preparation and cooking of their entry including a cooker. COOKER can ONLY be one of the following. Charcoal or wood (NO open/pit fires). The health and safety of contestants and event goers should be a plenty consideration when selecting appropriate cooking fuels.
5. **MEAT INSPECTION**—All meats must be USDA or state DA inspected and passed. All meat must be maintained at a maximum temperature of 40 degrees F prior to inspection. Prior to cooking all meat that is resting in preparation for cooking must be covered at all times. All meats must be cooked to a minimum internal temperature of 145 degrees F. After cooking, all meat must be maintained at a minimum temperature in a covered container until turned in for judging. All contest meat, once inspected, may not leave the Griller’s site until in for judging. After inspection the meat may be marinated, salted, seasoned or cooked by the Griller.
6. **CONTESTANT’S SITE**—Each Griller is required to keep all equipment including cooker, canopy, etc. Contained within assigned space.
7. **CLENLENESS AND SANITATION**—All Grillers are expected to maintain their cook sites in an orderly and clean manner and to use good sanitary practices during the preparation, cooking and judging process. The use of sanitary gloves is required at all time while handling food. Failure to use sanitary gloves may result in disqualification. Grillers are responsible for cleanup of their site once the competition has ended. All food safety rules and regulations must be adhered to at all times. A sanitation/water supply will be provided for all teams use during this event.
8. **MEAT CATEGORIES**—The following categories are included in competition: a Boston Butt—weighing a minimum of 5 lbs. or cooked as a single piece of meat b. chicken—may cook chickens whole or half (with enough for 5 judge plates) c. Pork Ribs—minimum of four (4) ribs d. BBQ sauce—minimum of two (2) ounces of sauce per judge for sampling **BONUS POINT CHALLENGE!** Grillers will be invited to participate in a One-Point Challenge, with meat that will be provided to them during the competition cooking period. The Griller who wins the challenge round will be awarded one (1) bonus point toward their overall score for the competition.
9. **JUDGEING**—Entries will be submitted in the containers supplied by event organizer at check-in by the Griller. **NO GARNISH.** Only the entry to be judged is allowed in the container. Each entry will be judged on **APPERANCE, TASTE/FLAVOR, TENDERNESS AND TEXTURE.** Meat may be sauced or un-sauced. A minimum of six (6) separate and identifiable portion per category in containers supplied to Griller at check in must be submitted for judging.

10. SCORING—Each entry will be scored by six (6) judges in the areas of APPEARANCE, TAST/FLAVOR, TENDRENESS, AND TEXTURE. SCORING RANGES FROM A LOW OF 2 to a high of 9 in increments of 1 point for each category. Any entry that is disqualified as per SECTION 11 will receive a score of zero for all four categories from all judges at the table.
11. DISQUALIFICATION—a entry can be disqualified by the event organizer only. An entry can be disqualified for any of the following reasons: a There is anything foreign other than meat/sauce in container submitted for judging b. The entry is turned in after the officially designated time c. Gloves are not used while handling food products d. Not cooking the meat that was inspected e. There is not a minimum of six (6) separate and identifiable containers for each entered. f. there is evidence of blood such that the meat is uncooked.
12. TRUN IN TIMES—per competition items as follows: a. Barbeque Sauce—11:30 AM EST b. Chicken—Noon EST c. Pork Ribs—12:30 PM EST d. Boston Butt—1:00 PM EST.
13. JUDGING PROCEDURE—The event organizer brings all approved containers to the table. He/She announces the number of the containers to be judged, opens each container and checks for rule violations as stated above. The containers will be passed around to the judges for sampling. The judge will score each entry for APPERANCE, TASTE/FLAVOR/TENDERNESS AND TEXTURE. The event organizer makes sure that all scores for the containers are recorded in the proper place. This procedure is repeated for all containers. After each container has been scored the event organizer will return the container(s) to the designated area. The event organizer will then collect the judging slips.
14. WINNERS—Grillers in each categories will have the opportunity to win First (1st), Second (2nd), or third (3rd) Place. The winners in each category will be determined by adding all the scores together for the following divisions.—(A) BOSTON BUTT, (B) PORK RIBS, (C) CHICKEN, (D) BARBEQUE SAUCE. THE GRAND CHAMPION Title will be the Griller with most points and be declared the 1st Place Trophy Winner. THE RESERVE GRAND Title will be the Griller with the next highest points and will be the 2nd Place Trophy Winner. In the event of a tie next lowest rank will be omitted and the tied Grillers will be awarded the same rank. Prize monies will also be awarded.
15. GRILLERS may not sell any food items.

**MAIL COPLETED ENTRY FEE TO:
FRIENDS OF SHELLMAN BLUFF
P.O. BOX 354
TOWNSEND, GEORGIA 31331**

**QUESTIONS EMAIL
slewisontheluff@yahoo.com
mikenfrances@gmail.com
rrozier@dariantel.net
Jfmull@dariantel.net**