

# Smoke on the Water BBQ Cook-Off

## *Rules & Information*

1. **TEAMS & ARRIVAL-** A contestant or team consists of one chief cook and no more than 4 (four) assistants. Contestants may check into the BBQ Cook-Off Grounds (Arnolds Park Green Space) beginning at NOON on Friday, July 16<sup>th</sup> but **MUST** be in place by 7 p.m. that day. Only two vehicles can remain in your team's allotted area starting at 9 p.m. on Friday, July 16<sup>th</sup> until 6 p.m. on Saturday, July 17<sup>th</sup>.
2. **COOKED ON SITE-** All meats must be cooked on-site, without pre-cooking or marinating. Random inspections may be performed to insure that meat is not prepared prior to the official start of the competition as defined by Active Okoboji.
3. **QUANTITY OF MEAT-** Cookers should prepare at least 20-lbs of meat to serve a minimum 1 oz servings to event guests. **PORTION OF TICKETS SALES REIMBURSE COOKERS FOR COST OF MEAT.**
4. **SIDES-** Cookers are encouraged to also serve potato salad, slaw, beans and other sides.
5. **SANITATION-** Cooks are to prepare and cook in as sanitary manner as possible. Cooking conditions are subject to inspection by Active Okoboji officials. Infractions indentified by the judging committee shall be immediately corrected or the cook will be subject to disqualification.
6. **OPEN FIRES-** No open fires are allowed. A fire extinguisher must be provided by each team and easily accessible throughout the entire competition.
7. **CATEGORIES-** Cook-off promoters shall advise contestants in advance of applicable meat categories and types of cookers.
8. **BBQ-** All cooking must be done by wood, briquettes or gas. No electricity provided, yet generators are permitted.
9. **JUDGING TRAYS-** 5 Styrofoam trays per entry, with hinged lids and without dividers, will be provided to each contestant upon check-in on Friday, July 16<sup>th</sup>. A single sheer of aluminum foil will be supplied with each tray. The Styrofoam containers are for judging purposes and should remain clean and free of any markings with marked containers subject to disqualification at the judge's discretion. Cooks are responsible for insuring that the containers they receive remain clean and undamaged.
10. **JUDGING TRAY CONTENTS-** Styrofoam containers will be inspected by the Head Judge at the time of turn-in (noon) in order to insure compliance with the turn-in criteria. Meats may be cooked with sauces, but once cooking is complete, sauces can not be added before the meat is placed in the Styrofoam tray.
11. **DOUBLE NUMBER SYSTEM-** This system requires that two wickets bearing the same number be utilized, one firmly attached to the top of the Styrofoam tray in a manner that hides the number and the other ticket easily removed by the cook for retention. Winning numbers will not be revealed until time to announce each place in each category.
12. **TURN-IN TIME-** Turn-in time for both the beef and pork categories is 12 p.m. NOON on Saturday, July 17<sup>th</sup>. A turn-in window of ten (10) minutes before and

after the set turn-in time will be recognized. Judging trays received after that time will not be accepted for judging.

13. **JUDGES-** A minimum of three (3) judges will be utilized.
14. **JUDGING-** Judges will assign a score from 1 to 10 for each tray sampled.
15. **SOUND-** Music and/or sound equipment within your team area is allowed, however, exceptionally loud or profane music will not be permitted.
16. **QUIET TIME/LIMITED VEHICLE USE-** Quiet time and no vehicle use will begin at 10 p.m. on Friday, July 16<sup>th</sup> until 6 a.m. Saturday, July 17<sup>th</sup>. We ask that after 10 p.m. Friday, July 16<sup>th</sup> that you discontinue use of all loud music/equipment and do not drive vehicles on/off Preservation Plaza. During the contest we ask that there is no use of vehicles on contest grounds. Once you park your rig/vehicle, please leave it in place until you leave for good and only two vehicles may remain in your allotted area after 9 p.m. on Friday, July 16<sup>th</sup>.
17. **CONDUCT & ALCOHOL CONSUMPTION-** The Head Cook of each team will be responsible for the conduct of their team, guests and/or invitees. Additionally, the head cook will also be responsible for their team's compliance with the rules and regulations as outlined in this information. Alcohol is available for purchase at the Arnolds Park Amusement Park concessions stands. Excessive use of alcohol will be grounds for disqualification as determined by on-site security and event organizers.
18. **SELLING ITEMS-** Teams will be allowed to sell sauces and cookbooks at their stations. Any other items must be approved by Active Okoboji.
19. **ANIMALS-** It is suggested that teams do not bring pets with them for the safety and well-being of the pet, as well as for sanitary reasons.

**20. PRIZES-**

**Beef Contest**

\$300- Grand Champion

\$200- 2<sup>nd</sup> Place

\$100- 3<sup>rd</sup> Place

**Pork Contest**

\$300- Grand Champion

\$200- 2<sup>nd</sup> Place

\$100- 3<sup>rd</sup> Place

People's Choice Award (All cooks are eligible)

Prize Package

Traveling Trophy

**MEAT DISCOUNTS AVAILABLE AT:**

Hy-Vee 712-336-4302 Ask for Kirk

Fareway 712-336-5802 Ask for Gary

Forbes Meat & Liquor Locker- 712-336-3800 Ask for Barry