

2022 Hospers Summer Celebration Smoke Off

Rules and Regulations

- Each team shall consist of a chief cook and as many assistants as the chief cook deems necessary. Chief cooks and/or assistant cooks may only cook for their designated team at the contest they are attending.
- Each team will be assigned a cooking space. Pits, cookers, props, trailers, motor homes, vehicles, tents or any other equipment (including generators) shall not exceed the boundaries of the team's assigned cooking space. All seasoning and cooking of the product shall be done within the assigned cooking space. Teams shall not share an assigned cooking space or cooking device.
- Contestants shall provide all needed equipment, supplies, and electricity. Contestants must adhere to all electrical, fire, and other codes. A fire extinguisher shall be near all cooking devices.
- 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, and all equipment removed from the site. It is imperative that clean-up be thorough. Any team's assigned cooking space left in disarray or with loose trash, other than at trash containers, may be disqualified.
- Fires of wood, wood pellets or charcoal allowed. Gas and electric heat sources are allowed as well. Fires shall not be built on the ground.
- All competition meats will be provided at the competition site. Once the competition meat is distributed, it shall not leave the competition site. All competition meat will start out raw. No pre-seasoned meat is allowed. All seasoning shall be done within your assigned cooking area.
- Parboiling, sous-vide, and/or deep frying competition meat is not allowed. If any of the banned processes are discovered before the team turns in, the team will receive zeros. If discovered after turn-in, the team will ones in all criteria for that entry.
- Meat shall not be sculptured, 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 one (1) on all criteria by all six judges.
- The two meat categories are Pork Loin and Pork Ribs
- After trimming, pork loin shall be cooked whole. However, once cooked, it may be separated and returned to the cooker at the cook's discretion. It may be turned in chopped, chunked, sliced or a combination of any of those.
- Judging starts at 2:00 PM
- The two (2) categories will be judged in the following order: 2:00 PM Loin. 3:00 PM Ribs.
- Any modification of the turn in times will be announced by the contest prior to the competition day.
- The allowable turn-in time will be five (5) minutes before to five (5) minutes after the posted time with no tolerance. A late turn-in will not be accepted by a Rep and will receive a 0 (zero) in all criteria.
- 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. PROHIBITED garnishes are lettuce

cores and other vegetation, including but not limited to kale, endive, red tipped lettuce. "Prohibited" garnish shall receive a score of one (1) on appearance.

- Sauce is optional. If used, it shall be applied directly to the meat and not be pooled or puddled in the container. No side sauce containers will be permitted in the turn-in container. Chunk 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 one (1) on appearance.
- Entries will be submitted in an approved clam shell container, provided by the organizer. The container must be numbered, and the number must be on top of the container at turn-in.
- 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 one (1) in all criteria from all judges.
- Each container must submit at least six (6) portions of meat in an approved container for each category. Pork loin may be submitted chopped, pulled, sliced, or diced as the cook sees fit, as long as there is enough for six (6) judges. Ribs shall be turned in bone-in. Judges may not cut, slice or shake apart to separate pieces. If there is not enough meat for each judge to sample, the shorted judge(s) will score a one (1) on all criteria, and the judges having samples will change the Appearance score to one (1).
- No use of any tobacco products while handling meat.
- Cleanliness of the cook, assistant cooks, cooking device(s) and the team's assigned cooking space is required.
- Shirt and shoes are required to be worn at all times.
- Sanitizing of work area should be implemented with the use of bleach/water. Each contestant will provide a separate container for washing, rinsing, and sanitizing utensils.
- First aid will be provided by the contest.
- There will be no refund of entry fees for any reason, except at the election for the contest organizer.

Judging Procedures

- Judges may not fraternize with teams on turn-in day until conclusion of judging.
- Judging will be done by a team of 6 persons, who are at least 16 years of age. Only judges, Contest Reps and necessary support staff are allowed in the judging area during the judging process. No other activities are permitted in the judging area, during the judging process.
- Each judge will first 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 each of the containers in the appropriate box on the judging plate. Judges shall not lick their fingers while taking these samples; paper towels, non-scented wipes or damp wash clothes are preferred. The judge will then score each entry for taste and tenderness, before moving on to the next entry.

- The scoring system is from 9 to 2, all whole numbers between two and nine may be used to score an entry. 9 excellent, 8 very good, 7 above average, 6 average, 5 below average, 4 poor, 3 bad, and 2 inedible.
- A score of one (1) is a DQ and requires approval by a contest rep on ground for disqualification: All judges will give a one (1) in appearance for PROHIBITED garnish, pooled sauce or less than 6 samples of meat. All judges will give a one (1) in all criteria for sculptured meat, a marked turn-in container, foreign objects in the container, incorrect meat. All judges not receiving a sample will give a one (1) in all criteria.
- The weighting factors for the point system are: Appearance - .5600, Taste – 2.2972, Tenderness – 1.1428.
- Low scores will be thrown out. Results will be tallied. If there is a tie in one of the categories, it will be broken by a coin toss.
- Cumulative points for only the two (2) categories will determine the Grand Champion and Reserve Grand Champion.

DQ/Eviction of a Team

- Excessive use of alcoholic beverages or public intoxication with a disturbance.
- Serving alcoholic beverages to the general public.
- Use of illegal controlled substances.
- Foul, abusive, or unacceptable language or any language causing a disturbance.
- Excessive noise, including but not limited to CD players, amplifying equipment, etc.
- Fighting/disorderly conduct.
- Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.
- Violation of any of the BBQ rules outlined previously in this document.