

SMOKIN' ON THE RIVER 2022

Competition Registration August 13th 2022

Name of Team _____

Contact Name/s _____

Phone _____ E-mail _____

Address _____

City/State/Zip _____

Business Affiliate _____

Category (circle one)

Gas/Electric Smoker

Traditional Smoker

There is a **\$50 entry fee (donation)** for the BBQ Competition. Please make checks payable to Belmont Fire Company INC. This will include some ingredients for the Mystery Category

Please mail form and registration fee to: Belmont Fire Company INC.
80 Schuyler St
Belmont NY 14813

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 Belmont Fire Company INC, 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 Belmont Fire Company INC 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 _____

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Competition Rules and Regulations

- I. 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.
- II. Applications must be post-marked by July 31st and must be accompanied by payment to be processed. No refunds will be issued.
- III. 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.
- IV. Each team shall consist of a Chief Cook and no more than (3) assistants. Chief cooks and or assistants may only cook for their designated team at the contest they are attending. Each Chief Cook or assistant may only participate on one team.
- V. 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.
- VI. Chefs meeting will be on Friday at 5:00 pm, each team will provide their own meat. Products must be in their original packaging and available for inspection at this time. The mystery category will be handed out in the fire hall on Saturday at 8 am unless otherwise stated at Friday's chef meeting.

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- VII. 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.
- VIII. 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.
- IX. Contestants shall provide a minimum of one person to serve tastings to the public after each category has been turned in for judging.
- X. For the traditional category, 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.
- XI. All competition meats shall be inspected by the contest organizers. These are the only meats to be submitted for judging. *All meats will be cooked on site and either submitted to the judges or served to the public during the event.*
- XII. 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.
- XIII. 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.

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- XIV. The competition shall be judged by (5) judges at 3pm for electric/gas smokers. The competition shall be judged by (5) judges at 4pm for traditional smokers.
- i Each competitor shall present a plate to each judge consisting of (2) meats, (1) side dish, (1) bread and (1) mystery dish.
 - ii Meat dishes shall be chosen from:
 - a. Brisket- may be whole beef Brisket, flat, or point. (no corned beef)
 - b. 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 cooked.
 - c. Ribs- Beef or Pork Ribs
 - d. Chicken- A whole roaster chicken larger than 5 pounds
 - iii 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!

17. 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.

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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 5 judges.
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. Each contestant must submit 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 5 judges. Ribs shall be turned in bone-in. *If needed, souffle cups provided by the organizers may be used (not for a sauce or condiment).*
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

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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.

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

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- 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, 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.

Judging Procedures

1. Smokin' On The River 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.
2. Judges may not fraternize with teams on contest day until conclusion of judging.
3. Judging will be done by a team of 5 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. 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.

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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 scores will be compared for the highest cumulative scores in taste, then tenderness, then appearance.
7. Total points per entry will determine the winner within each meat category
8. Cumulative points for only the 4 food categories will determine the Overall Champion.
9. Awards are as follows for both smoker categories respectively:
 1. *1st Place Overall \$250*
 2. *2nd Place Overall \$125*
 3. *3rd Place Overall \$50*

Any questions can be directed to Nick Horton, 585-610-0707 or by emailing belmontfirecompany@yahoo.com

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