

SATURDAY June 14, 2021, 4PM Crooked Creek Campground Gaines, PA

Rules and Regulations:

Ok here is the nitty gritty of what you need to know:

- 1. The BBQ Smoke-Off will be held rain or shine. In case of rain we will hold this in the large event tent. We hope you love to smoke as much as we like to eat. There will be NO entry fee.
- 2. The BBQ Smoke-off is a family friendly event, therefore your language and actions must reflect this. If you wouldn't say or do something in front of you grandma, DON'T do it here. Do create some encouraging friendly banter among your competition.
- 3. Each team is responsible for providing at least 300 reasonably sized samples. Reasonably sized samples are considered a (2) ounce serving of goodness.
- 4. Meats must be ready to go by 1pm. We will again focus on pulled pork. Let us know what time you need to setup by to achieve this.
- 5. It is your responsibility to keep your assigned cooking space clean and orderly following the contest. All fire's must be put out and all equipment removed from the site following the contest. This is your home for a few hours so make it shine.
- 6. All teams must have a working fire extinguisher. We understand things get out of hand, let's be able to handle it.
- 7. Excessive personal use of alcoholic beverages will remove you from the competition. You must not give, offer, sell, or donate alcoholic beverages to the general public.
- 8. Each team will be given a 10 x 15 ft space. You must provide your own tent/tables/cords/serving dishes. All cooking facilities/rigs must fit within this space. Additional parking will be designated elsewhere for teams. Any vehicles/trailers must be wheel blocked if left on site.
- 9. Refrigeration WILL NOT be provided, so bring your own coolers and ice to keep your food in the safe zone temperature, until the competition has been completed. For all of you newbies: uncooked food should be at or below 40 degrees, cooked food must be below 40 degrees OR above 140 degrees. Normal and reasonable food safety rules are to be followed. Again, THE DANGER ZONE FOR FOOD IS ABOVE 40 DEGREES AND BELOW 140 DEGREES. You need to make sure your hands and work surfaces remain clean and sanitary.
- 10. Judging this year will be decided by designated judges and a people's choice award, cash prizes will be awarded. We're trying to do this the American way so no cheap tricks to gain your friends extra votes.