



Official Rules

1. This is a BBQ competition for Amateur cooks only. No professionals. If you own a food business, do this for a living, cater, or in any way do this OTHER than just for FUN, this isn't the competition for you. Should we find out you're actually in business, we have the right to disqualify you. We want to keep this fun and even for all participants. Again, this is for the backyard guys who enjoy cooking and want to compete with their fellow BBQers.
Businesses will be disqualified!

2. Participating BBQ Cook Teams will be judged by a panel of judges for first and second place in four categories; Pulled Pork, Ribs, Brisket and other. This "other" category can be anything you can imagine, be creative! As long as it's cooked on your grill, on site, it's game!
All teams must choose TWO categories to compete in.
You may not compete in more than two.

3. Entry teams must pre-register to compete.

Registration is limited due to space restrictions so register early.

The entry fee is \$75.00 to enter the contest in the two categories of your choice.

3. Applications will be accepted starting April 1, 2024.

No refunds will be made regardless of reason.

4. Team pride and camaraderie is promoted. A panel of judges will select a Team Spirit Winner. Feel free to decorate your space, develop team names and dress accordingly.
Have fun!!

5. All cooker information, including acceptance into contest, will be sent via email. Should your email change at any time, it is your responsibility to notify the Competition Committee. Updates and postings will also be communicated through the Smokin' on the Creek Facebook Event page and www.smokinonthecreek.com.

6. Persons 18 years and older are eligible to compete in the Smokin' on the Creek.

7. Cooking grills and associated support equipment will be assigned to their predetermined sites. Sites will be assigned Friday at 5pm.

8. Set up may begin after 5pm on Friday, May 31. Vehicles may enter the BBQ area for unloading/loading during the cooking process but must be removed from the cooking area by 7am Saturday to keep area clear for the vendors to start setting up. Competitor sites must be cleaned and vacated by 8pm on Saturday, June 1st. Vehicles will not be allowed in the event space.

9. BBQ teams may arrive on site at 5am on Saturday morning but must keep noise to a minimum until after 9am.

10. Each team will be assigned a 15' x 15' space on gravel.

11. Cooking teams are responsible for refrigeration of meat before it is cooked. Holding temperature must be 40 degrees or less.

12. All cooked meat must be maintained at a minimum temperature of 140 degrees F or above.

13. Cooked meat shall be cooled as follows: Within 2 hours from 140 degrees F to 70 degrees F and within 4 hours from 70 degrees F to 41 degrees F or less.

14. Times for the Judges samples of all categories will be determined at a later date. We will provide judging information two weeks prior to event. Please refer to the "timeline" page.

15. Any type of grill is permissible – Wood, Gas, Charcoal or pellets. Electric smokers are not recommended due to lack of additional electrical power.
Propane tanks must be stamped and current.

16. A mandatory cooks meeting will be held Friday, May 31, at 5pm. Details of cooks meeting will be posted on Facebook event page. Meeting will cover rules and judging procedures. A representative from each team must be present at the meeting.

17. The head cook will be responsible for the conduct of his/her team and guests.
Each team is allowed 4 members.

Any additional members beyond 4 people will need to pay entrance to the festival.

18. Contestants entrees must be submitted in the aluminum tins provided by the competition committee. Each box must contain at least ten identifiable pieces.
Entrees are judged based on appearance, taste and tenderness.

19. Each BBQ team will be provided with one 8' table at cooking site.
Tents, chairs and any other desired equipment is the responsibility of the competitor.

20. Each team will provide all necessary and required heating equipment and utensils for the samples of prepared meat. Notify event committee if assistance is needed prior to the event.

21. Water and cleaning stations will be available in select spots.
Hot Coal barrels will be stationed outside of the event area.

22. No outside alcoholic beverages after start of the competition.
All alcoholic beverages must stay inside of the event space.

23. No pets permitted.

24. Safety is paramount. Any unsafe acts or safety issues identified by the BBQ Event Committee may cause removal from event.

25. No commercial vending or solicitation allowed in the event area. A competitor is not permitted to sell their BBQ to the public. A vendor may not give free samples in exchange for tips. If you are caught doing so, you will be disqualified from the event.
Vendor spaces are available – Contact BBQ event staff for information.

26. A team may request electric service for \$25 per team. Please bring that payment to the cooks meeting. We will try to honor all electric requests but we are limited so it will be on a first come first serve basis. Requests for electric will be honored above requests to be next to one another or in a specific spot.

27. All rules and regulation callings will be based on the discretion of a committee of at least 5 event organizers.

*Thank
you!*

