

Greeley Smokeoff Rules and Regulations

General Rules

- I. Open to pros and amateurs. There are no classifications.
- II. Each team will have a captain and assistants as needed.
- III. Each team will provide their own cooking device and it will be used exclusively by that team within their assigned cooking space.
- IV. Contestants must provide all needed equipment and supplies. A limited source of electricity is available. Contestants must adhere to all electrical, fire, and other codes, whether city, county, state or federal. Generators 57 DB or less are allowed, but strictly enforced. If it bugs your neighbor, it bugs us.
- V. There will be no regulation on types of grills or cookers permitted, although no pits or holes are allowed. Fires may NOT be built on the ground.
- VI. It is each team's responsibility to keep their cooking space clean. **THERE ARE NO GLASS BOTTLES ALLOWED AT THIS EVENT.**
- VII. Teams will be disqualified for any use of a controlled substance, foul or abusive language, excessive noise, or excessive use of alcoholic beverages by it's team members or guests.
- VIII. Be respectful to all competitors and keep the noise to a minimum in between the hours of 12am and 6am. Even if you don't plan on sleeping, keep in mind that most people would like to.
- IX. There will be no refund of entry fees for ANY reason.
- X. **ALL teams MUST choose a LOCAL charity for the tickets that they receive for their food (Food must be made available to the public). We can give you a verbal list of charities to choose from if necessary. This is not optional!!!**
- XI. With \$40 entry fee each contestant will receive a 20'X20' cooking area. Additional 10'X20' areas can be rented for \$20 up to a maximum of 20'X50' total. (See chart on entry form) Areas will be appointed by seniority and by early entries.
- XII. No team member or anyone affiliated with a cooking team may participate in the judging process.
- XIII. The decision and interpretations of the rules and regulations are at the discretion of the contest organizers. His/her decisions and interpretations are final.

Rules for the four main categories: Chicken, ribs, pork, brisket

- I. All meat in the four main categories must be raw upon arrival and kept on ice or refrigeration before being cooked. Holding temperature must be at 40 degrees or less. Meat must be inspected and approved prior to cooking. After cooking, meat must be maintained at 140 degrees or above in a covered container.
- II. Garnish is limited to leaves of fresh green lettuce, common curly parsley, flat leaf parsley, kale, or cilantro. Any entry not complying with this rule will be given a score of 1(one) on appearance.
- III. Meat cannot be pre-seasoned or marinated before arrival. Pork is defined as Boston butt, picnic, and/or whole shoulder weighing approximately five pounds or more.
- IV. No foreign material or stuffing is permitted.
- V. There must be 6(six) equal portions for each of the 6 judges to sample.
- VI. The scores from these four categories are the only scores that will be applied towards the overall Grand Champion scoring category.

Rules for the meat open and side open

- VII. Can be prepared in advance with prior approval from the organizers.
- VIII. Side open cannot contain more than 10% meat and is visually inspected by the contest organizer immediately prior to official judging. If deemed illegal, entry will be given a 1(one) in all three scoring categories.
- IX. Decorations in the open categories is “anything goes” as long as the judges can identify what to taste. The six equal portions of food rule still applies.
- X. The scoring in these categories does not affect the overall score.
- XI. Seafood is considered meat for these two categories.

Rules that apply to all food categories

- XII. Each team must submit at least 6 separated and identifiable portions of food in a container that is supplied by the organizers. Any team that is not complying with this rule will be given a 1 (one) in all 3 scoring categories.
- XIII. Entries will be submitted in an approved and numbered container which is provided by the event organizers, and then renumbered for the judging officials.
- XIV. Entries will be judged by a judging team of 6 members. Entries are scored in areas of appearance, tenderness/texture, and taste. Judging scores range from 9 being the highest to 1 being the lowest. The weighting factors for the point system are as follows: Appearance 10%; Taste 60%; Tenderness/texture 30%. The lowest score in each area will be dropped and used to break ties.
- XV. Marking of any kind of meat or container is not permitted.

For questions or comments, please contact Kenny Katzer at (785) 448-4197 or Andrea King (785)304-0607 or email to greeleysmokeoff@yahoo.com or Facebook us!!!!

