

## **RULES & REGULATIONS 2024**

## Dear Competitor/Business Group:

Thank you for having the Courage to compete in this, the First Annual Spanish Fork IFA Backyard Smoke-off. You should have already entered the competition by filling out the entry form and paying the \$35 entry fee. This fee will be used towards the prizes that will be given away. You will find that not only will this competition be a great opportunity to show off your techniques, but will also give you the opportunity of rubbing shoulders with other contestants in the valley with the same interests and encounter new ideas and recipes that you may like to try and incorporate.

This year we will have 3 categories. Pork Ribs, Tri-Tip, and Smoked Side. You will be responsible for bringing these items to the Smoke-off. The meat will need to be in the sealed packaging when you arrive to the Smoke-off to ensure that it has not been seasoned before the Smoke-off starts. The Side can be anything that you feel will showcase your grilling/ smoker abilities. At least one ingredient for the side needs to be cooked on the smoker. Each item is required to be prepared and cooked on site. When you arrive is up to you and your team. You can take as much time as you would like; however, all dishes will need to meet the judging turn in time.

Judging will start taking place around 12pm. We will have the first round of judging start at 12:00 PM for the Tri-Tip. The second round of judging will take place at 12:30 PM for the Pork Ribs. The Final round for Sides will take place at 1:00 PM. We will provide containers for you to turn dishes into the judges.

The following is a list of the guidelines, rules and regulations for this year's Smoke-off Competition.

- 1. All Health Department regulations must be followed. Meat needs to be cooked to proper temperatures in order for you to remain in the competition. If meat does not reach the required temperatures on or before 12 PM on June 29th you will be disqualified.
- 2. You are responsible for your own ingredients and other cooking supplies. Please be as creative and or original as possible.
- **3. Your dish will need to be cooked on a smoker of some kind.** It cannot be cooked some other way and simply be placed on the smoker for a few minutes just to say that it was on a smoker.

- 4. Each contestant will be required to start and finish their dishes on IFA property. No previous marinating or cooking of meat will be allowed. Marinades and other ingredients that may be needed and can be prepared previously but CANNOT BE APPLIED BEFORE YOUR MEAT IS INSPECTED.
- 5. You will be suppling your meat for the Smoke-off. You will need pork ribs and a tri-tip. **They will be** inspected before you can start cooking to make sure no previous marinated or prepping was done.
- 6. Final judging will commence at 12:00 PM and will start with Tri-Tip, 12:30 pm Pork Ribs and 1:00 PM Side Dish. All items need to be turned into the judges by the judging times. We will provide containers for turning in. Dishes will be judged on the following
  - A-Presentation
  - B-Flavor/Taste
  - C-Originality
- 7. Be prepared to share any ideas you may want to disclose to fellow competitors and participants. We are trying to get people excited about new ways of cooking and encourage people to share ideas and talents.
- 8. Spaces will be assigned to each competitor/ team at IFA. You will have a marked space for setting up and cooking. Please be prepared with your own smoker and cooking equipment (extension cords, utensils, cutting boards, knives, etc). Depending on the situation and how many competitors, you may need to bring a generator if your smoker requires a power source and there are not enough places for power. (Please let us know your power needs ahead of time)
- 9. Any unsafe acts will be grounds for automatic disqualification.
- 10. Have fun! This is a great opportunity to meet people with similar interests and to learn from one another.

For any Questions regarding this opportunity, please reach out to Sara or Chris at the Spanish Fork IFA store at 801-798-7418.

Thank you,

Your Local Spanish Fork IFA Country Store

(These rules and regulations are subject to change up until the time of the smoke-off.)

