



## **RULES & REGULATIONS 2025**

Dear Competitor,

Thank you for having the Courage to compete in this, the Second Annual Spanish Fork IFA Backyard Smoke-off. You should have already entered the competition by filling out the entry form and paying the \$10 entry fee. This fee will be used towards the meat that will be provided and 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 that share similar interests and encourage new ideas and recipes that you may like to try and incorporate.

This year will be a different from last year. We will have 4 categories for you to compete in. There are 2 meat categories, a side dish featuring a "Key Ingredient" and a Dutch oven Dessert which the public will vote on.

The Meats/Categories for this year are as follows:

- ☐ Chicken (Drumsticks or Wings)
- ☐ Picanha
- ☐ Side Dish Using Bacon
- ☐ Dutch Oven Dessert (Fan Favorite Category)

We will be providing ALL the meat for you to cook and the "Key" ingredient that will be used in the side's category. Because we are providing the meat this year, you will only be responsible for the side and the dessert. You will need to bring what you will need to make the side with the exception of the "Key item". Also, we are introducing a Dutch oven dessert "Fan Favorite" category. You will need to bring any ingredients you need to make this dessert. You will have a sample for the judges and samples for the public to vote on. We will provide sample cups for you to serve the dessert in. This will allow you to showcase your skills and also allow the public to participate in the voting as well.

**The meat and dessert will need to be cooked on site.** We will have the Gates be open at 6:00 AM for you to start setting up. You will be assigned a space to work in. You will need to supply your own smoker. If you are needing a power source please let us know in advance so we can have that available for you. Depending on how many competitors there are, you may need to provide your own generator. Meat will be distributed at 7:00 AM.

**Judging will start at 12:00 PM. The first round of judging will be at 12:00 for the Chicken. The Second round will be at 12:30 PM for the Picanha. The third round will be at 1:00 PM for the Side dish. The fourth round will need to be turned in for the judges at 1:30 PM for the dessert. It is best to have the dessert available for the public to sample from 1:00 – 2:00 PM. The public will be able to vote from 1-2 PM and those votes will be tallied along with 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 the proper temperatures in order to remain in the competition. If the meat does not reach the required temperature on or before 12:00 PM on June 28th, you will be disqualified.
2. You are responsible for your own ingredients and other cooking supplies. Please be as creative and 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 placed on the smoker for a few minutes just to say it was on the smoker.
4. Each contestant will be required to start and finish their dishes on IFA property.
5. We will provide the chicken (Wings or Drumsticks), Picanha, and bacon for the "Key Ingredient".
6. Final judging will commence at 12:00 PM and start with the Chicken, 12:30 PM for Picanha, 1:00 PM for the side with the "key ingredient" and 1:30 PM for the dessert. The dessert will be available for the public to sample and vote on from 1:00 – 2 PM. We will provide containers to turn in your dishes. Please focus on the food and not garnishes or liners in the box. Dishes will be judged on the following
  - A-Presentation of the food
  - 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 in advance if possible so we can plan accordingly.)
9. Any unsafe acts will be grounds for automatic disqualification.
10. Have Fun! This is a great opportunity you meet people with similar interests and 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.)*

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