



## **BBQ COMPETITOR PACKET**

***Saturday July 27th, 2024, from 12:00pm-6:00pm***

***Canisteo American Legion Post***

***61 W. Main St.***

***Canisteo, NY 14823***

### **Included Forms and Documents**

- Registration Form Checklist
  - Team Application
- Team Information Form
  - Rules & Regulations
  - Judging Procedures
- Special Category Deviations
- Additional Camping and Pet Information





# SMOKE IN THE VALLEY BBQ COMPETITION CHECKLIST

## **REGISTRATION DEADLINE- JUNE 10<sup>th</sup>, 2024**

*\*Returning team priority registration until May 1<sup>st</sup>, 2024. Returning teams will be guaranteed a slot during this period. New teams and returning teams registering after the priority period will be added to remaining slots in order of receipt of payment/application. New teams need not wait to register since additional slots are first-come first-served, but checks will be held until your slot is guaranteed. \**

MAX TEAMS- 30 TOTAL

- RETURN COMPETITOR APPLICATION (Email accepted)
- RETURN FUN FACT SHEET (Email accepted)
- PAYMENT \*Checks made out to Canisteo Police Club- SITV-BBQ\*\*

RETURN TO: **Canisteo Police Club**  
**Attn: SITV- BBQ Competition**  
**PO Box 14**  
**Canisteo, NY 14823**

### QUICK NOTES:

- Feel free to provide/sell team shirts, hats, or other merchandise prior or at the event. This will make it fun for everyone. The bands will throw your apparel out to the crowd.
- Team sponsorships are allowed.
- Logos, site decorating, and themed apparel strongly encouraged! This improves the guest experience and increases the legitimacy of our event.

**Questions may be directed to Devan Bertch**  
**Email: [SITVcanisteo@gmail.com](mailto:SITVcanisteo@gmail.com)**  
**Phone: (716)698-6459**



# SMOKE IN THE VALLEY BBQ COMPETITION

**Saturday July 27<sup>th</sup>, 2024, from 12:00pm-6:00pm**

## **Competitor Application**

The Canisteo Police Club presents the 5<sup>th</sup> Annual Smoke in the Valley BBQ Competition taking place on Saturday July 27<sup>th</sup>, 2024, from 12:00pm-6:00pm. There will be six categories including Side Dish, Pork, Chicken Wings, Beef, Ribs and Dip. Cash Prizes will be awarded to the top eight winners of most categories along with a Grand Champion. Other prizes will be awarded for fan favorite, receiving most sample tickets and site judging. Winners will be named by judge’s vote.

A maximum of **30 teams** may be entered to compete in this competition. Returning teams have priority registration until **May 1<sup>st</sup>, 2024**.

**Registration Fee: \$420.00 / team (Regardless of selected divisions)**

Mandatory Divisions	Optional Divisions
Pork	*Side Dish
Chicken Wings	*Dip Madness
Ribs	
Beef	(Please check the appropriate boxes on page 2 to sign up for these optional divisions.)

**\*New Categories: Side Dish and Dip Madness (Summary of Rules on Page 3)**

**\*\*ALL TEAMS WILL BE ENTERED FOR A CHANCE TO WIN GRAND CHAMPIONSHIP AWARDS\*\*  
(OVERALL SCORE = PORK + CHICKEN WINGS + RIBS + BEEF SCORES)**

This price includes 6 tickets (\$180.00 value) all your meat, serving cups, paper towels, ice, judging platters, tortilla chips, and serving utensils. Participants will be responsible for bringing their own grill/smoker, gasoline, generator, water, propane/charcoal/pellets, tables/chairs, extension cords, all cooking utensils, cutting board and platters. SEE RULES AND REGULATIONS FOR MORE INFORMATION

Competitor set up for the event will start Friday July 26<sup>th</sup>, 2024, after 11:00am. **Exceptions can be made for campers and trailers to be PARKED ONLY prior to July 26<sup>th</sup>. Must contact Devan Bertch for early drop off requests! Campsite locations will be assigned as your team enters this year. If you have a preference for a neighboring team, be sure to enter with that team.**

Questions may be directed to Devan Bertch  
Email: SITVcanisteo@gmail.com  
Phone: (716)698-6459

# SMOKE IN THE VALLEY BBQ COMPETITION

**Saturday July 27<sup>th</sup>, 2024, from 12:00pm-6:00pm**

## **Competitor Application**

**\*\*WRITE LEGIBLE\*\***

Competitor Team Name: \_\_\_\_\_

Captain Name: \_\_\_\_\_ Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: \_\_\_\_\_

Email: \_\_\_\_\_

### **Category Selection: (Which Categories will your team be competing in?)**

- Pork
- Chicken Wings
- Ribs
- Beef
- Side Dish (Vegetable)
- Dip Madness

**(\$420 Registration fee = \$70 per 6 team members)**

**Remember this price includes 6 event tickets for your team (\$180.00 value)**

**Tickets will be emailed to your team approximately 10 days prior to event.**

Please mail form and registration fee to: Canisteo Police Club

Attn: SITV- BBQ Competition

PO Box 114

Canisteo, NY 14823

**\*\*Checks Payable to: Canisteo Police Club- SITV-BBQ\*\***

**Release/Waiver of Liability:** In consideration of your vending permit. I, the undersigned, intending to be legally bound hereby for myself, my heirs, my business, executors and administrators, waive and release any and all rights and claims for damages or injuries I or my business may have against the Canisteo Police Club, Maple City Police Club, their representatives, successors and assigns for any and all injuries suffered by myself, my business, or my guest/s in this event. Further, I hereby grant full permission to The Canisteo Police Club and Maple City Police Club and/or agents by them, to use any photographs, videotapes, motion pictures, recording or any other records of the event for any legitimate purpose.

X. \_\_\_\_\_ Date: \_\_\_\_\_

## Food Guide

Chicken	Pork	Beef	Ribs	Side Dish
Chicken Wings	Port Butt	Beef Brisket	Ribs	Sampling Tortilla Chips
15lbs	35lbs	30lbs	30lbs	
Approx.: 150 Wings	4 Pork Butts	2 Whole Beef Briskets	9-10 Racks	2-3 Bags

\*\*All weights/amounts are estimated\*\*

**Side Dish Division:** This division is open except teams will be limited to submitting only side dishes with vegetables as the main ingredient. Your team will be responsible for providing all ingredients in this division. However, SITV will provide at least 1 large aluminum serving pan that MUST be filled at least 1/2 to provide samples for our guests. If this prerequisite is not met, your team will be disqualified from judging. Judges Scoring and Garnish Rules are modified for this division.

**Dip Madness:** Open dip category. Traditional judging will not apply to this category. Teams will go head-to-head with other teams in a single elimination, bracket style contest. A win in each round will earn your team money and advance you to the next round until 1 team remains. Your team will be responsible for all ingredients for this category but tortilla chips for sampling will be provided. Garnish rules are modified.

# SMOKE IN THE VALLEY

## 2024 Team Information Form

PLEASE COMPLETE THE FOLLOWING INFORMATION FOR YOUR TEAM

BBQ Team Logo

You may tape your logo to this box, but it is preferred that you email the logo to the address below:  
If you are a returning team and would like to use the same logo as last year circle below:

USE LOGO FROM 2023

**Please send logo to [SITVcanisteo@gmail.com](mailto:SITVcanisteo@gmail.com)**

This logo and information will be added to the Smoke in the Valley advertisements.

Trademarks, logos, and artwork must be suitable for reproduction.

Team Name: \_\_\_\_\_

Location of Team (Example: Canisteo, NY): \_\_\_\_\_

### PRINT FULL NAMES

Chef/Captain: \_\_\_\_\_

Assistant 1: \_\_\_\_\_

Assistant 2: \_\_\_\_\_

Assistant 3: \_\_\_\_\_

Assistant 4: \_\_\_\_\_

Assistant 5: \_\_\_\_\_

Team info (Restaurant/catering business, past awards from other comps, fun facts, etc.) :

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**PLEASE PRINT AND WRITE LEGIBLE!**



# SMOKE IN THE VALLEY BBQ COMPETITION 2023 RULES AND REGULATIONS

**Saturday July 27<sup>th</sup> , 2024**

1. GENERAL (pg. 1)
2. TEAM REGISTRATION (pg. 1)
3. TEAM STRUCTURE (pg.2)
4. TEAM COOKING SPACE/ CAMPSITE (pg.2)
5. CHEF'S MEETING/ MEAT HANDOUT (pg. 3)
6. COMPETITION COOKING RULES (pg. 4)
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## **Competition Rules and Regulations**

### **1. GENERAL**

**1.1** - The decision and interpretation of the rules and regulations are at the discretion of the contest representatives. Their decisions and interpretations are final to the extent consistent with the rules.

### **2. TEAM REGISTRATION**

**2.1** - All entries must be postmarked by June 10<sup>th</sup>, 2024. Applications must be accompanied by payment to be processed and no refunds will be issued.

**2.2** - Returned checks will be charged \$50.00 return check fee and be required to pay by cash or money order prior to participating in the competition. No personal checks will be accepted for future competitions from the team whose check was returned.

**2.3 - Withdrawal after the meat is ordered may result in being prohibited from returning the next year.**

### **3. TEAM STRUCTURE**

**3.1 -** Each team shall consist of 1 Chief Cook and no more than 5 assistants. A team shall not compete in more than 1 contest under the same team's name, on the same date. Chief cooks and or assistants may only cook for their designated team at the contest they are attending.

**3.2 -** Teams shall provide a minimum of one person to serve tastings to the public after each category has been turned in for judging. **Servers need not be designated team members (cooks and assistant cooks) but must be an event ticketholder to enter the grounds.** Servers must wear gloves and follow Health Codes.

### **4. TEAM COOKING SPACES / CAMP SITES**

**4.1 - \*Cooking spaces will not be assigned this year due to issues with entry in previous years. Cooking spaces will be filled in the order of entry and therefore, you must enter with teams you would like to neighbor with if you have a preference. \***

a.) Understand that spaces are tight and exiting the grounds after the competition may not be possible until a neighboring team has exited. Teams must all be off the event grounds by 11:00am on Sunday. **NO TEAM MAY MOVE OR TOUCH PROPERTY OF ANOTHER TEAM!!**

**4.2- NO teams allowed on the grounds prior to 11:00am on Friday, July 26<sup>th</sup>, 2024, unless below exceptions are met:**

a.) Teams MUST obtain approval from Devan Bertch prior to July 26<sup>th</sup>, 2024 if access to grounds prior to official set up time is required.

b.) Teams MUST agree to ONLY drop off campers and/or trailers to the designated cooking space. No cooking set up will be allowed.



**4.3 - ALL CAMPERS AND TRAILERS NEED TO BE ON EVENT GROUNDS NO LATER THAN 4:00PM ON FRIDAY JULY 26<sup>th</sup> , 2024.**

**4.4** - Pits, cookers, props, trailers, tents, or any other equipment used for the competition (including Generators) shall not exceed the boundaries of the team's assigned cooking space. The maximum size of the competitor space will be 40ft wide and 20ft deep with NO EXCEPTIONS! Contact contest representative with any concerns. All seasoning and cooking of product shall be done within the assigned cooking space. Teams shall not share an assigned cooking space or cooking devices.

**4.5** - Contestants shall provide all needed equipment, supplies and electricity except as arranged for in advance. This includes **Generators, Fuel, Water, Smokers, Grills, Tents, Utensils, Coolers, etc.** Contestants must adhere to all electrical, fire and other codes. A fire extinguisher shall be near all cooking devices. **\*Fuel will be available for purchase on the event grounds\***

**4.6** - It is the responsibility of the contestant to see that the team's assigned cooking space is clean and orderly following the contest. All fires must be put out, pits filled (if allowed by contest organizer) and all equipment removed from site. It is imperative that cleanup is thorough. Any team's assigned cooking space left in disarray or with loose trash, other than at trash containers, will disqualify the team from future participation in this event.

**4.7** - All competitors intending to prepare non-competition food, in addition to the competition meats, shall prepare this on a separate cooking surface from competition food. Any attempt to substitute non-competition meat for competition meat will result in immediate disqualification from the competition.

## **5. CHEF'S MEETING/ MEAT HANDOUT**

**5.1** - Chef's meeting will be on Friday July 26<sup>th</sup> , 2023 at 5:00pm with the meat handout to immediately follow. The location of this will be at Canisteo American Legion Banquet Room located at 61 West Main Street in Canisteo. Each team will receive Pork, Chicken Wings, Beef Brisket and St. Louis Ribs. Any problems with these

items must be addressed immediately. **A MAXIMUM OF 2 TEAMMATES FROM EACH TEAM TO ATTEND MEETING!**

**5.2** – At the conclusion of the chef’s meeting each team will be randomly assigned their submission number that will determine their team’s time slots for submitting meat to judges. Refer to Section 7 of this guide for further explanation.

## **6. COMPETITION COOKING RULES**

**6.1** - Fires shall be of wood, wood pellets or charcoal. Outdoor Gas and electric heat sources will only be permitted for cooking as well however you must provide your own propane or power source. **Cooking with camper appliances is PROHIBITED!** No open pits or holes are permitted. Fires shall not be built on the ground.

**6.2** - Parboiling, air frying, and/or deep-frying competition meat is PROHIBITED.

**6.3** - All competition meats for the **Pork, Chicken Wings, Ribs, and Beef Divisions** shall be supplied and inspected by the contest organizers. Meats provided by the competition committee are the only meats to be submitted for judging in these divisions.

**a.)** Substitution of outside meats for provided meat is STRICTLY PROHIBITED

**b.)** Supplementing **provided competition meat** with other meats or meat products is PROHIBITED (i.e. bacon wrapping, etc.)

**6.4** - All meats provided by the teams as ingredients in the **Side dish and Dip Divisions** must be USDA Certified and in original packaging.

**a.)** Contest organizers may inspect that meat is in original packaging and on ice/refrigerated Friday evening.

**6.5** - Meat shall not be sculpted, branded, or presented in a way to make it identifiable. Rosettes of meat slices are not allowed. Violations of this rule will be subject to disqualification.

**6.6** - The following cleanliness and safety rules will apply:

a.) No use of tobacco products while handling meat.

b.) Cleanliness of the cook, assistant cooks, cooking devices and the team's assigned cooking space is required.

c.) Shirt and shoes are required to be always worn.

d.) Sanitizing of the work area should be implemented with the use of bleach/water rinse (one cap/gallon of water) each contestant will provide a separate container for washing, rinsing, and sanitizing of utensils.

e.) First aid equipment is not required to be provided by the contestant.

f.) Prior to cooking, meat must be maintained at 40 degrees F or less.

g.) After cooking, all meat must be held at 140 deg. F or above

h.) Cooked meat must be cooled as follows within 2 hrs. from 140 deg F to 70 deg. F and within 4 hrs from 70 deg F to 41 deg F or less

i.) Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be re-heated so that all parts of the food reach a temperature of at least 165 deg F for a minimum of 15 seconds.

**6.7** – Approximate amount of meat to be cooked is as follows:

## **7. JUDGING PROCEDURES**

**7.1** - The 6 judge competition categories are as follows:

a.) Side Dish (Vegetable), Pork, Chicken Wings, Beef, Ribs, Dip

**7.2**- Judging starts at 12:00pm sharp on the day of the competition.

12:00pm- Side Dish (If you wish to participate)

1:00pm-Pork

2:00pm-Chicken

3:00pm- Beef

4:00pm-Ribs

5:00pm- Dip (If you wish to participate)

**7.3** - The judges will be assigned prior to the event. A portion of your meat will be provided to the judges to be scored on a scoring system in these categories:

**a.) Appearance, Taste, Tenderness**

**b.) Judges scoring will be scored as follows per judge:**

**- Appearance: Weighted at 0.56**

**- Taste: Weighted at 2.2972**

**- Tenderness: Weighted at 1.1428**

**- Top 4 out of 5 judges scores will make up your overall score per category**

**7.4** - You will draw a team number at the chef's meeting which will be your submission number for each category.

**7.5** – Turn in procedures

**a.)** Your team number will determine what time to turn in your box to the judge's tent. The table on page 7 outlines your turn in times for each category.

**b.)** You will send a team member or designated runner to turn in your sample at the turn in location. (Be sure to check your submission box before submitting to judges as contents may have shifted while walking.)

**c.)** A large clock will be located at the turn in location, so you know the time. ANY LATE ENTRIES WILL AUTOMATICALLY BE DISQUALIFIED FOR THAT CATEGORY! NO EXCEPTIONS!

**d.)** The following is a time scale you can follow which may be changed depending on the total teams entered. A finalized time scale will be provided at the Chef Meeting.

## Turn-in Times by Team # and Category

<u>Side Dish</u>	
<u>Team #</u>	<u>Time</u>
#1-#15	12:00pm-12:10pm
#16-#30	12:11pm-12:20pm

<u>Pork</u>	
<u>Team #</u>	<u>Time</u>
#1-#30	1:00pm-1:10pm

<u>Chicken Wings</u>	
<u>Team #</u>	<u>Time</u>
#1-#30	2:00pm-2:10pm

<u>Beef</u>	
<u>Team #</u>	<u>Time</u>
#1-#30	3:00pm-3:10pm

<u>Ribs</u>	
<u>Team #</u>	<u>Time</u>
#1-#30	4:00pm-4:10pm

<u>Dip</u>	
<u>Team #</u>	<u>Time</u>
#1-#30	4:50pm-5:00pm

<u>Most Sample Tickets Bucket Turn-in</u>	
<u>Team #</u>	<u>Time</u>
#1-#30	By 5:30pm

<u>Awards Ceremony:</u> 7:00pm
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### 8. SUBMISSION BOX / TURN IN RULES

**8.1** - The submission boxes and contest butcher paper will be provided. These will need to remain unchanged with only meat being submitted for judging added to the box. It is important to us that judging be fair and therefore, we feel the best way to keep the judging as unbiased as possible is to keep all containers uniform.

**8.2 - Any Garnish is PROHIBITED for the 4 Main Grand Championship Divisions (Pork, Chicken Wings, Ribs, Beef). The contest organizers will provide each team with contest butcher paper to submit under all portions for judging. No other items can be used inside the provided submission box. Any altercations or additions to the inside or outside of the submission box can result in automatic disqualification.**

**- Garnish rules for the Side Dish and Dip Categories are described in the "Special Category" Section**

**8.3 - Sauce is optional. If used it shall be applied directly to the meat and not pooled or puddled in the submission box. No side sauce containers will be permitted to be turned in to the judges. Chunky sauce will be allowed. Chunks are to be no larger than a fine dice, approximately 1/8 inch cubed.**

- **Sauce marks and pooling in the box will be a focus for presentation judging. It is at the discretion of the table captain to disqualify a team for excessive pooling.**

## **9. DISQUALIFICATION OR EVICTION FROM GROUNDS**

**9.1 - Causes for Disqualification and Eviction of a team, its members, and/or guests: a cook team is responsible jointly and severally for its Chief Cook, its team members, and its guests.**

- a.) Excessive use of alcoholic beverages or public intoxication with a disturbance.**
- b.) Serving alcoholic beverages to the public.**
- c.) Use of illegal controlled substances.**
- d.) Foul, abusive, or unacceptable languages or any language causing a disturbance.**
- e.) Excessive noise, including but not limited to that generated from speakers, such as radios, CD players, TVs, public address systems or amplifying equipment.**
- f.) Fighting and/or disorderly conduct.**

g.) Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.

h.) Use of prohibited equipment.

i.) Violation of any of the above rules.

**9.2** - Excessive or continued complaints from teams on any of the above rule infractions shall be grounds for immediate disqualification from this contest by Police Club Representatives, organizers, and or security personnel.

## **10. AWARDS**

**10.1** - Prizes will be as Follows:

a.) Top eight competitors of each category (Side Dish, Pork, Chicken Wing, Beef, and Ribs)

b.) Champion of the Dip Category will get a trophy and cash prizes for every team for each head-to-head win

c.) Top fan favorite

d.) Most sample tickets.

e.) Top three teams for site judging.

f.) A GRAND CHAMPION WILL BE CROWNED TO TOP OVERALL TEAM. \*\*This will be based on top scores for Pork, Chicken Wings, Beef and Ribs Only. \*\*

**Questions may be directed to Devan Bertch**

**Email: SITVcanisteo@gmail.com**

**Phone: (716)698-6459**

SMOKE IN THE VALLEY  
BBQ COMPETITION  
JUDGING PROCEDURES  
**Saturday July 27<sup>th</sup> , 2024**

**Judging Procedures**

The Smoke in the Valley BBQ competition allows for blind judging only. Entries will be submitted in an approved numbered submission box which will be 9x9x3 provided by the contest organizers. The submission box may be re-numbered by the contest representative or authorized staff before being presented to the judges.

- 1. Judges may not fraternize with teams on contest day until conclusion of judging. Judges will wear provided judge's event shirt while on grounds.**
2. Judging will be done by a team of 5 persons per table who are at least 18 years of age. Only judges, contest representatives and necessary support staff are allowed in judging area during the judging process.
3. Teams must submit a minimum per category:
  - Side Dish- 5 visually separate portions
  - Pork- 5 visually separate portions
  - Chicken Wings- 5 Wings (Drums or Flats or Mixture)
  - Beef- 5 visually separate portions
  - Ribs- 5 separate Ribs or visually separate portions of rib meat
  - Dip- 5 visually separate portions (cups provided)
4. Teams can only submit 1 flavor of meat to the judges. (Ex: If you made 6 Chicken Wing sauces for the attendees to try, you can only submit 1 flavor total to the judges).
5. The Table Captain will first show the judges the opened turn in box. Each judge will score all the samples for appearance before tasting. The turn in containers will then be passed around the table and each judge will place a sample from the container on a plate and score the sample for taste and tenderness. Upon the completion of the sample scoring. The plate will be discarded, and a new plate will be placed before the judge for the next sample.



6. Each judge will be scoring in the following 3 categories.
  - Appearance (x0.56) – Appearance of the food and turn in box.
  - Taste (x2.2972) – Overall impression for flavor and appeal
  - Tenderness (x1.1428) – Feel while chewing / pulling with fingers
7. The scoring system is weighted starting with 2 points as the lowest score (Inedible e.g. raw chicken) and 9 as the highest score.
8. A score of 1 is a disqualification and required approval by a contest representative. Grounds for disqualification are listed in the contest rules and regulations.
9. The lowest overall score from a single judge will be thrown out. Results will then be tallied. Total points per entry will determine the winner within each category.
10. In the event of a tie, it will be broken as follows:
  - a. The low score which was thrown out will be compared and the higher of the overall low scores will break the tie.
  - b. If still tied, then coin toss will be used.
11. The Grand Champion will be determined by the total of the inverse of your team's overall place finishes in each division of Pork, Chicken Wings, Beef and Ribs. (For example: If 30 teams are entered and your team placed 1<sup>st</sup> in wings, you would get 30 points; 2<sup>nd</sup> in pork = 29 points; 3<sup>rd</sup> in beef = 28 points; 30<sup>th</sup> in ribs= 1 point, etc.)
12. The Fan Favorite award is determined by the total count of votes deposited by the public. Each person that purchases a wristband will be given 1 vote to submit at the Fan Favorite Table location. Containers may be picked up randomly throughout the day by a contest representative to assist with tallying. Any tampering with the containers or votes will result in being disqualified from the Fan Favorite competition. The last container will be picked up at 5:30pm sharp!
13. The total sample tickets award will be given to the team who receives the most sample tickets throughout the day from all categories. Any tampering with the containers or votes will result in being disqualified from this award. All teams must turn in their buckets to the judging tent by 5:30pm to be considered for judging.

14. Site Judging- Each team will be judged on 3 categories.
- Originality- For example team name, theme at site, uniqueness
  - Organization and cleanliness- neat clean appearance, team within set boundaries.
  - Team appearance- uniformity in appearance.
15. Judges for site judging will be assigned by the event coordinator and will be anonymous throughout the event.
16. All awards and prizes will be presented and announced at **7:00pm** at the entertainment stage. Please make your way to this area prior to this time. We request at least 1 member from each team to attend the ceremony and receive their awards.
17. Trophies and cash prizes will be as follows:

**Chicken Wings, Pork, Beef, Ribs (each division):**

- 1<sup>st</sup> Place (\$500.00 Cash/Trophy)
- 2<sup>nd</sup> Place (\$400.00 Cash/Trophy)
- 3<sup>rd</sup> Place (\$300.00 Cash/Trophy)
- 4<sup>th</sup> Place (\$200.00 Cash/Trophy)
- 5<sup>th</sup> Place (\$100.00 Cash/Trophy)
- 6<sup>th</sup> Place (\$75.00 Cash/Trophy)
- 7<sup>th</sup> Place (\$50.00 Cash/Trophy)
- 8<sup>th</sup> Place (\$25.00 Cash/Trophy)

**Special Category: Side Dish:**

- 1<sup>st</sup> Place (\$300.00 Cash/Trophy)
- 2<sup>nd</sup> Place (\$200.00 Cash/Trophy)
- 3<sup>rd</sup> Place (\$100.00 Cash/Trophy)
- 4<sup>th</sup> Place (\$75.00 Cash/Trophy)
- 5<sup>th</sup> Place (\$50.00 Cash/Trophy)
- 6<sup>th</sup> Place (\$25.00 Cash/Trophy)
- 7<sup>th</sup> Place (Trophy)
- 8<sup>th</sup> Place (Trophy)

**Special Category: Dip Madness:**

- 1<sup>st</sup> Place (Trophy)
- 2<sup>nd</sup> Place (Trophy)

Each head-to-head win (\$20-Rd1, \$30-Rd2, \$40-Rd3, \$50-Rd4, \$100-Championship)

**Site Judging**

1<sup>st</sup> Place (\$100.00 Cash/Trophy)

2<sup>nd</sup> Place (\$75.00 Cash/Trophy)

3<sup>rd</sup> Place (\$50.00 Cash/Trophy)

**Fan Favorite**

1<sup>st</sup> Place (Trophy)

**Most Ticket Samples:**

1<sup>st</sup> Place (Trophy)

**Grand Champion:**

**\$1000.00** Cash/1 Team Plaque/6 Individual Plaques

Grand Champion Trophy that remains within facility

**\*\*Average of Pork, Chicken Wings, Beef and Ribs\*\***

**Questions may be directed to Devan Bertch**

**Email: [SITVcanisteo@gmail.com](mailto:SITVcanisteo@gmail.com)**

**Phone: (716)698-6459**

# \*Special Category\*

## Deviations

**Saturday July 27<sup>th</sup> , 2024**

### **1.)Overall**

- a. Contest and Judging procedures for the 2 Special Categories will remain the same as previously described unless specifically mentioned in the following deviations.
- b. “Special Categories” are as follows and will not be factored into the Overall Grand Championship Scoring:
  - i. Side Dish (Vegetable)
  - ii. Dip Madness

### **2.)Side Dish Division**

- a. Rules and Regs
  - i. Teams are limited to only side dishes with vegetables as the main ingredient. It must be clear to judging that the main ingredients chosen make up HALF of the dish by volume. (i.e. Chili turn ins must show clearly that beans and tomatoes make up half of the dish) Processed vegetables do not count! Instant potatoes, “impossible burgers”, plant based pasta, etc. It must be clear and obvious that real vegetables make up your dish! Tomatoes, eggplants, squash, green peppers, etc are all considered vegetables in culinary circles so we won’t consider these fruits for the competition.
    1. This is at the discretion of the Table Captain and teams may be disqualified if it is not obvious the main ingredient stipulation was met.
    2. Ingredients will not be provided by the competition.
  - ii. Cold sides are prohibited as the side dish of choice must be cooked with outdoor equipment on site. Camper appliances

shall not be used in any of the cooking process. Boiling may be carried out in an outdoor turkey fryer.

- iii. Teams participating in this category must produce enough of a side dish/ or multiple side dishes to fill 1 large aluminum pan, about 20"x13"x3" (provided by contest), at least 1/2 full to serve to guests as samples. (No bonus points for additional trays this year but a thank you and a pat on the back will be provided for those that go above and beyond)
- iv. Edible garnish is optional on top of the food being entered to improve appearance but shall not be added to the box itself (i.e., greens inside of box surrounding food is prohibited, etc.)
  1. Garnish/sauce shall not be presented in a way as to identify your team or make obvious symbols (i.e., Smiley faces, letters/words, your team logo, etc.)
    - a. Appearance scores shall be deducted for recognizable markings.
  2. If garnish or sauce that is visible on the paper or box will result in a points deducted from appearance score.

b. Judging

- i. Judging will be scored the same as the meat categories this year. Judges will be provided with the following descriptions.
  1. Appearance – How pleasing the food is to the eye? Pay special attention to color, texture, professionalism of presentation.
  2. Taste – How pleasing is the overall flavor and experience?
  3. Texture – Doneness of the ingredients and how pleasing the overall feel of the food is.

**3.)Dip Madness Bracket Challenge –**

a. Rules and Regs

- i. OPEN DIP – Tortilla Chips Provided

ii. Edible garnish is optional on top of the food being entered to improve appearance but shall not be added to the box itself (i.e., greens inside of box surrounding food is prohibited, etc.)

1. Garnish/sauce shall not be presented in a way as to identify your team or make obvious symbols (i.e., Smiley faces, letters/words, your team logo, etc.)

b. Judging

i. This category will be carried out in a head-to-head bracket style competition.

1. Teams will turn in their dips in the turn in box provided (Large bowl or 5 small 4 oz cups will be provided for judges to sample - TBD)

2. Each round your team will go head-to-head with another team in a blind judging competition. The winner of the round is decided by a majority of the judges choosing the better tasting of the 2 dips.

3. Up to 5 rounds will be carried out and the team that wins all their matchups will be the champion.

4. Teams may watch while judging is happening but any attempt to sway the judges will result in a DQ. A large bracket will be filled out live as judging happens and every attempt will be made to keep the competition fair and anonymous.

c. Guest Samples

i. An aluminum pan no larger than 12"x9"x3" and tortilla chips will be provided to give guests samples.

**Questions may be directed to Devan Bertch**

**Email: [SITVcanisteo@gmail.com](mailto:SITVcanisteo@gmail.com)**

**Phone: (716)698-6459**

# SMOKE IN THE VALLEY BBQ COMPETITION CAMPING/PETS

## General Camping Rules

- ONSITE EVENT CAMPING IS FOR BBQ COMPETITOR TEAMS ONLY! ALL OTHERS ARE PROHIBITED UNLESS APPROVED BY EVENT DIRECTOR. AN ADDITIONAL PRIMITIVE SITE WITHIN A COUPLE THOUSAND FEET OF THE EVENT IS AVAILABLE FOR ADDITIONAL CAMPERS FOR A REASONABLE COST.
- There will be additional camping off premise by private organizations for other campers. This information will be provided soon. Additional cost may apply. Contact the committee for more information.
- Gas will be available on site for purchase.
- Water will be available onsite for cooking and cleaning but no hook ups or EXCESSIVE fill-ups of campers/ equipment will be allowed.
- Camping is primitive camping only! We do not have hookups for your campers.
- Radio, stereos, etc. should be heard only at your site.
- No loud, abusive, or indecent language.
- Alcoholic beverages are to be used in moderation.
- No fires to be built directly on the ground unless approved by Event Director.
- Campfires must be contained and kept under control.
- Fires must be extinguished when you retire for the evening.
- Parents are responsible for the whereabouts, safety and actions of their children. NO minors are to be left alone on the premises, and must be at their campsite by 11:00 pm. NO EXCEPTIONS
- Electronic heaters and electric water heaters are prohibited.
- Generators to be placed in area in attempt to not disturb neighbors.
- No fireworks permitted.
- Washing of vehicles/campers is not permitted.
- Quiet hours are from 11:00 PM to 8:00 AM.
- All teams must remove campers/equipment by Sunday July 28<sup>th</sup>, 2024 at 11:00am.
- All campers are responsible to pick up and dispose of their garbage in dumpster prior to leaving. (Not doing this will prohibit you from returning in future)

# SMOKE IN THE VALLEY BBQ COMPETITION CAMPING/PETS

- The event is not responsible for any damage or theft to your camper/vehicle or equipment
- Entrance of Campers- You will enter through the parking lot on the north side (Hornell side) of the Canisteo American Legion.
  
- Designated Area- You will be assigned to a designated area for your camping and cooking area. This will be directed by the event coordinator, and you will have to place all equipment (Vehicles, Trailers, Smokers, Tents, etc) within this area to help reserve room for other competing teams. Be prepared to unhook your trailer/camper from your truck if need be.

-Assigned spaces will be filled from back to front on the gate side or stage to back on the stage side. Sites will be filled the order you enter and will not be chosen by the teams. If you have a team you would like to neighbor, be sure that team is entering with you. We cannot guarantee any desired site locations.

## **Pet Policies**

- Animals are prohibited from being around food of any sort at any time.
- Animals are prohibited from being on the grounds on Saturday July 27<sup>th</sup>, 2024.
- Animals of any breed that are hostile or aggressive will be asked to leave the premises immediately.
- Animals must be always kept on a short leash
- Pet litter must be picked up immediately and disposed of properly
- Do not leave dogs unattended at your site at any time
- Pet owner is completely responsible for the action of their pet
- If your pet is too vocal, you'll be asked to take the dog off premises immediately. This determination will be based on constant barking and complaints.
- You must possess current vaccination records for all pets