

Smoke in the Canyon Cook Off

2024 RULES AND REGULATIONS

Welcome to the 7th Annual Smoke in the Canyon Cook Off!

- 1. All entry fees must accompany the entry form. Spaces will be allocated on a first come - first served basis. Gates will open at Thursday May 17th 2024 @ 5 PM for you to setup your cook site. NO ONE WILL BE ALLOWED BEFORE THEN. There will be **NO ELECTRICITY** available for teams unless arrangements have been made prior to event (We do have RV spots available to rent). Please bring your own generator. Water is located in the general cook-off area. Generators must be quiet or muffled.**
- 2. It is the responsibility of the BBQ cooking teams to keep their area clean and assist in garbage disposal. Each team is responsible for bagging and disposing of their trash into the TRASH CANS provided. Assistance may be provided.**
- 3. Check in will begin at 3:00 PM on Friday. This will continue until 8:00 am on Saturday. COOKS MEETING AT 7:00 PM FRIDAY NIGHT AT THE CONCESSION STAND AT THE ARENA AND AGAIN AT 8:00 AM IF YOU WERE NOT PRESENT ON FRIDAY NIGHT! (YOU WILL BE ABLE TO PICK UP YOUR CONTAINERS AFTER EACH MEETING.)**
- 4. Each cooking team must provide all supplies and equipment as needed.**
- 5. Holes, dug pits or open flames in boxes are NOT permitted. No uncontained campfires.**
- 6. Each cooking team will be required to have at least one type of fire extinguisher in full view at all times.**
- 7. For safety reasons, we will not allow the use of motorcycles, scooters, sling shots, firearms, etc. in the cooking area.**
- 8. All music must be kept to a reasonable roar. (PLEASE REMEMBER THIS IS A FAMILY EVENT WHEN MAKING YOUR MUSIC SELECTIONS).**
- 9. Each captain will be responsible for the conduct of his/her team members and all guests. Under no circumstances are alcoholic beverages to be distributed to the general public by contestants.**
- 10. Real County Junior Horse Club personnel reserves the right to make any additional rules or regulations as situations warrant.**
- 11. Real County Junior Horse Club will not be responsible for any theft, damage, or accidents.**

NOTE: STATE LAW REQUIRES THAT YOU BE 21 YEARS OF AGE TO CONSUME ALCOHOL.

COOKING & JUDGING

1. The contest will be conducted under the Smoke in the Canyon rules & Regulations.
2. **ALL MEAT AND BEANS WILL BE INSPECTED BY A BBQ COMMITTEE PERSON AT TIME OF CHECK IN.** No contest meat may be cooked, salted, seasoned, or marinated prior to arrival at cook off. All meats will be cooked on-site and is subject to random inspection. Entries per pit The Real County Junior Horse Club recognizes only one (1) entry (one (1) chief cook) will cook on a given pit. Notwithstanding, multiple entries in the same category by the same cook and multiple entries from the same piece of meat **SHALL NOT** be allowed.
3. Teams may be asked to provide a team member to serve as a tasting judge. (NOT the Chief Judge)
4. More details and updates at Captain's meeting at 6:30 pm Friday night (You will pick up your containers at this time.) and a shorter version at 8:00 am on Saturday Morning. (You will pick up your containers at this time also.)
5. **POINT SYSTEM- You will be given points for each 1st, 2nd, & 3rd place category that your team places in. Points will be 1st Place-3 points, 2nd Place-2 points, & 3rd Place-1 point. These points will be added to your team total for the year. RCJHC will have a series of three cookoffs for 2024 (GET FROSTY ON THE FRIO, SMOKE IN THE CANYON, & OKTOBERFEST). The team with the two highest cumulative score will be RCJHC's GRAND CHAMPION & RESERVE GRAND CHAMPION for 2024. Awards will be presented at OKTOBERFEST 2024 (date to be determined).**
6. **JUDGING TRAY CONTENTS** -- All garnishes and condiments are prohibited, as they do not reflect the true quality of the cooked meat. Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces and/or liquids may not be added once put into tray. No puddling in the bottom of the tray. Each Tray will include one sheet of foil placed unfolded under the contents of the tray. Foil will be provided with turn in trays.
7. **TURN IN TIMES** -- A turn in window of ten (10) minutes **BEFORE** the set turn-in times will be recognized. Judging trays received after that time will **NOT** be accepted for judging. In the event of any emergency the Head Judge has the authority to make a time change with proper notification to the cookers.
8. **BEEF BRISKET** - Contestants entering brisket must enter a minimum **BEEF** brisket of at least 9 full slices appx 1/4 to 3/8 thick.
9. **RIBS** - All contestants entering the rib category will turn in 9 **PORK FULL SPARE RIBS** (Bone in). **NO BABY BACK RIBS** and **NO BEEF RIBS**. St. Louis Style ribs will be allowed.

- 10. CHICKEN - All Contestants entering the chicken category will turn in 1 half (1/2) chicken fully jointed (to include wing, breast, leg, thigh.)**
- 11. BEANS — Dry Pinto Beans must be cooked on site. Nothing larger than the bean to be put into the turn in cup. You will be given 20oz cup to turn in beans in.**
- 12. FAJITAS Beef Fajitas only. Meat may NOT be seasoned or**
- 13. Marinated before check in. There is no minimum on the amount of fajitas cooked. Contestants must cook enough fajitas for (6) judges.**
- 14. MARGARITAS -- Margaritas will be judged on appearance, taste and originality. You may present your Margarita any way you choose in a single glass for the judging of appearance, but you will be given a 32oz cup to turn in for judging taste and originality. NO FROZEN DRINK, and NO ICE IN THE CUP.**
- 15. DESSERT -- Desserts must be prepared on site in your team space & not be store bought. Use any heat source to prepare dessert. The entry must be the work of an individual team. One entry per team. Entries may include presentation.**
- 16. SIDE OF YOUR CHOICE- Chef choice on side dish, excluding pinto beans. May be a cooked or cold side. Contestants must present enough for 6 judges,**
- 17. SITE DECORATIONS – If you choose to decorate your cook site, please have it ready by 10 am May18. Judging will take place at any given time after 10 am. Site decorations will be judged on appearance, theme, decoration, enthusiasm, and other elements. And originality. This is open to any theme. Please remember that this is a family orientated event when choosing decorations.**
- 18. SALSA -- Each contestant must submit one 20oz cup of salsa for judging. All salsa must be homemade and made on sight. One entry per registered team. Safe food handling processes must be followed. Salsa will be judged based on appearance, color, presentation, aroma, taste, and aftertaste.**
- 19. Marked containers may be disqualified at the Head Judge's discretion. Cooks are responsible for ensuring that the containers they receive remain clean and undamaged.**

HAVE FUN AT THIS EVENT.

YOU ARE SUPPORTING

REAL COUNTY JUNIOR HORSE CLUB

BBQ COOK OFF TIMES!

May 18th 2024

Margarita	9:00 AM
Dessert	10:00 AM
Fajitas	11:00 AM
Salsa	12:00 PM
Kids Jr & Sr Que	12:30 PM
Kids Teen Que	1:00 PM
Beans	1:30 PM
Side Dish	2:30 PM
Ribs	3:30 PM
Chicken	4:30 PM
Brisket	5:30 PM

**SITE DECORATIONS MUST BE COMPLETE BY
10:00 AM**

Awards Ceremony 6:00 PM

Smoke in the Canyon Cook Off

May 18th, 2024

AWARDS

1st Place Margarita -	\$275.00 and a Plaque
1st Place Dessert -	\$275.00 and a Plaque
1st Place Fajitas -	\$275.00 and a Plaque
1st Place Salsa -	\$275.00 and a Plaque
1st Place Beans -	\$275.00 and a Plaque
1st Place Side Dish -	\$275.00 and a Plaque
1st Place Ribs-	\$275.00 and a Plaque
1st Place Chicken-	\$275.00 and a Plaque
1st Place Brisket -	\$275.00 and a Plaque
1st Place Decorated Cook Site-	\$175.00 and a Plaque
2nd Place Margarita -	\$175.00 and a Plaque
2nd Place Dessert -	\$175.00 and a Plaque
2nd Place Fajitas -	\$175.00 and a Plaque
2nd Place Salsa -	\$175.00 and a Plaque
2nd Place Beans -	\$175.00 and a Plaque
2nd Place Side Dish -	\$175.00 and a Plaque

2nd Place Ribs-	\$175.00 and a Plaque
2nd Place Chicken-	\$175.00 and a Plaque
2nd Place Brisket -	\$175.00 and a Plaque
3rd Place Margarita -	\$75.00 and a Plaque
3rd Place Dessert -	\$75.00 and a Plaque
3rd Place Fajitas -	\$75.00 and a Plaque
3rd Place Salsa -	\$75.00 and a Plaque
3rd Place Beans -	\$75.00 and a Plaque
3rd Place Side Dish -	\$75.00 and a Plaque
3rd Place Ribs-	\$75.00 and a Plaque
3rd Place Chicken-	\$75.00 and a Plaque
3rd Place Brisket -	\$75.00 and a Plaque

7th ANNUAL Smoke in the Canyon BBQ COOK OFF

May 17th & 18th 2024

TEAM NAME: _____

CAPTAIN'S NAME: _____

ADDRESS: _____

PHONE NUMBER: _____

EMAIL: _____

TEAM MEMBERS NAME:

PLEASE CHECK CATEGORIES TEAM IS ENTERING:

ENTRY FEE	_____	\$50.00	Beans	_____	\$25.00
Margaritas	_____	\$25.00	Side Dish	_____	\$25.00
Dessert	_____	\$25.00	Ribs	_____	\$25.00
Fajitas	_____	\$25.00	Chicken	_____	\$25.00
Salsa	_____	\$25.00	Brisket	_____	\$25.00
Site Decorations	_____	\$25.00			

TOTAL DUE AMOUNT: _____

BY SIGNING THIS ENTRY FORM ON BEHALF OF MY TEAM, WE AGREE TO ABIDE BY ALL RULES AND REGULATIONS. CHECKS MAY BE MADE PAYABLE TO REAL COUNTY JUNIOR HOSE CLUB P.O. BOX 41 LEAKEY TX, 78873.

CAPTAIN

SIGNATURE: _____

RV RESERVATION: _____ - \$35/PER NIGHT

Smoke in the Canyon

COOK OFF

KIDS QUE MAY 18TH 2024

Rules:

- 1. The entry fee to participate in the Kids' Que is \$20.00 per contestant.**
- 2. No refunds will be made once the entry form and entry fee have been accepted.**
- 3. The deadline is 10 am May 18, 2024**
- 4. The contest is open to children ages 5-7 for the Junior Division, 8-12 for the Senior Division, and 13-17 for the Teen Division**
- 5. A parent or guardian must be present at all times to assist with the grill. Please let the children take lead on how they want to cook and prepare their hamburger or pork chop.**
- 6. Each contestant and their parent or guardian must be present for a meeting at 10 am May 18, 2024. Contestants must cook and turn-in the meat supplied by the contest.**
- 7. The BBQ pit and charcoal will be provided, BUT YOU MUST BRING YOUR OWN UTENSILS AND SEASONING and anything else you will need to use.**
- 8. Turn-in time for both groups is at the designated location (concession stand) with a 10-minute window before turn in time. No late entries will be accepted.**
- 9. Teams are responsible for the clean-up of their assigned cooking area. Trash, ash, and grease must be placed in the designated disposal areas.**
- 10. Team members are responsible for abiding by all rules and regulations. Failure to do so will be cause for disqualification.**

Teen Division (ages 13-17): Fajitas

- 1. Each contestant will receive 1 pound of beef fajitas following the 10 am meeting.**
- 2. Meat must be cooked to an internal temperature of 145°.**
- 3. Contestants can use any type of seasoning or sauce they would like; however, they must be provided by the contestant.**
- 4. Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces and/or liquids may not be added once put into tray. No puddling in the bottom of the tray. Each Tray will include one sheet of foil placed unfolded under the contents of the tray. Foil will be provided with turn in trays.**

5. **Entries will be presented in a pre-numbered turn in container given at the cooks meeting.**

Senior Division (ages 8-12): Steak

6. **Each contestant will receive 1 Steak following the 10 am meeting.**
7. **Meat must be cooked to an internal temperature of 145°.**
8. **Contestants can use any type of seasoning or sauce they would like; however, they must be provided by the contestant.**
9. **Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces and/or liquids may not be added once put into tray. No puddling in the bottom of the tray. Each Tray will include one sheet of foil placed unfolded under the contents of the tray. Foil will be provided with turn in trays.**
10. **Entries will be presented in a pre-numbered turn in container given at the cooks meeting.**

Junior Division (ages 5-7): Pork Chop

11. **Each contestant will receive 1 pork chop following the 10 am meeting.**
12. **Meat must be cooked to an internal temperature of 145°.**
13. **Contestants can use any type of seasoning or sauce they would like; however, they must be provided by the contestant.**
14. **Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces and/or liquids may not be added once put into tray. No puddling in the bottom of the tray. Each Tray will include one sheet of foil placed unfolded under the contents of the tray. Foil will be provided with turn in trays.**
15. **Entries will be presented in a pre-numbered turn in container given at the cooks meeting.**

Judging:

1. **Judging will be based on the following criteria: appearance, aroma/ taste, and texture/ tenderness.**
2. **Scoring will be on the same scale as the BBQ judging 1- 10 with 10 being the highest.**
3. **Award will be presented during the awards ceremony on Saturday at 6:30 pm.**

Important:

Rule #1 You must listen to the Judging Official during cooking

because it is important that no one gets hurt. If you are asked to stop doing something, it is to keep you safe.

Rule #2 An adult must accompany every participant at all times.

Rule #3 Have Fun!!!!

Smoke in the Canyon

KIDS QUE

May 18TH

2024

Name: _____ Age as of 02/19/2024 _____

Email Address: _____

Address: _____

Phone Number: _____ Entry Fee Enclosed: _____

By entering this contest and signing below I agree to follow all rules provided.

Cook off promoters and/or sponsors are not liable for accidents and injuries. An adult must be with me at all times, or I will be disqualified.

Signature of Child: _____

Date: _____

Signature of Parent or Guardian _____

Date: _____