



Bar-B-Que Smoke-Off Rules and Guidelines

This is intended to inform cook-off teams of the rules and guidelines for the Lazy Frog Campground Father's Day Bar-B-Que Smoke-Off Challenge. In an effort to standardize the method of cooking and judging the following rules will be followed by all competitors. These rules are intended to be fair and equitable to each and every contestant.

General Bar-B-Que Smoke-Off Rules

1. This is an amateur Smoke-Off Challenge and it is intended there be no further distinctions regarding entry classifications.
2. One entry of meats per team for each category. No multiple meat entries allowed.
3. Bar-B-Que, for the purpose of this challenge, is defined as raw or uncured meat prepared over a wood or charcoal fire, or use of propane smoker, basted or not, as the cook sees fit.
4. Teams must prepare one or more of the following in order to compete: **8 chicken breasts or 2 whole chickens, 2 or more racks of pork ribs, 8 pounds or more of pulled pork.**
5. All entries must be prepared in as sanitary a manner as possible.

Cook/Team Responsibilities

1. Each team will designate one person as head cook and one person as the assistant/runner.
2. Assistant may act on the head cook's behalf if needed.
3. It is the assistant's responsibility to deliver meats to the Recreation Hall for judging according to the following scheduled times: **4:45PM CHICKEN – 5:15PM RIBS – 5:45PM PULLED PORK**
4. Teams must deliver meats in a timely manner in order to prevent penalty points.
5. A 10 minute maximum window, from the start time of each category, will be allowed for the delivery of meats.
6. A -5 point penalty will occur for each 10 minutes a meat is late.

Judging Turn-In Requirements

1. Each contestant should submit sufficient product, sliced to facilitate adequate judging of the entry by 5 judges.
2. The chicken turn-in should consist of an adequate portion of meat sufficient for each judge.
3. The rib turn-in will consist of one rib for each judge.
4. The pulled pork turn-in should consist of an adequate portion sufficient for each tasting judge.
5. A blind judging system will be utilized in all judging categories marking contestant's meat entries with a different letter for each category.
6. All entries will be scored on a scale of 1 to 10, with 1 being "MOM CAN DO BETTER", 5 "IT'S FINGER SMOKIN' GOOD", and 10 being "TO DIE FOR."
7. Should a tie occur in any category, the alternate judge's score will be called upon to break the tie. The 2021 BBQ Smoke-Off Grand Master will serve as the alternate judge.

Contacts:

For questions, please contact Peggy at peggy@lazyfrogcampground.com or 207-457-1260