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Competition Rules:

1. Contestant teams are allowed 3 members. Only team members are allowed inside the smoke off area for the teams.
2. Contestants are responsible for providing all ingredients, cooking utensils and equipment needed to prepare entry.
3. Smoking set up can be started by noon on Saturday July 7, 2018. Each team will supply all of the equipment necessary for the preparation and smoking of their entry including, smoker, pellets, wood, etc. No team may share a smoker with any other team member.
4. Smoking start time is 7 pm Saturday July 7, 2018. During this time you will be asked to show your three meats to a meat inspector to ensure nothing has been injected or a spice rub put on prior. Smoking can start immediately after meat is inspected. All meat must be maintained at a maximum temperature of 4 degrees C prior to inspection. Prior to smoking all meat that is resting in preparation for smoking must be covered at all times. All meats must be smoked to a minimum internal temperature of 145 degrees F. After smoking all meat must be maintained at a minimum temperature of 140 Degrees F in a covered container until turned in for judging.
5. All foods must be totally prepared and smoked on site.
6. Ingredients can be combined and prepped beforehand but all ingredients be only be smoked on site.
7. All decisions of the judges are FINAL.
8. NOTE: all fuels for smokers are welcome, ie. Pellets, charcoal and wood. Electricity is provided but we will not provide extension cords. That will be the contestants' responsibility. We also allow propane or electric smokers in this competition.
9. CONTESTANT'S SITE - Each team will be assigned a cook site. All equipment including cooker, canopy, etc. must be contained within this space. If additional space is required the team should contact the contest organizer and make satisfactory arrangements.
10. Judging will commence at 4:30 pm on July 8, 2018. Meat is to be handed over to the committee in the approved containers by a specific time for each meat category. Beef Brisket is for 4:30, so meat needs to be handed in by 4:25 at the latest. Beef Chuck will

be judged at 5 pm so meat has to be handed in by 4:55 pm. And lastly the pork ribs will be judged at 5:30 pm so the meat has to be handed in by 5:25 at the latest.

11. **BEHAVIOR** - Every team, including members and guests, are expected and required to exhibit proper and courteous behavior at all times. A quiet time will be in effect from 11 pm on the night prior to the contest judging, remaining in effect until sunrise on the following day.
12. **CLEANLINESS AND SANITATION** - All teams are expected to maintain their smoke sites in an orderly and clean manner and to use good sanitary practices during the preparation, smoking, and judging process. Teams are responsible for cleanup of their site once the competition has ended.
13. **JUDGING** - Entries will be submitted in an approved container, with NO garnish, or decorating of any kind. Only the entry to be judged is allowed in the container. Marking of any kind will disqualify the entry. Each entry will be judged on PRESENTATION, TASTE / FLAVOR, and TENDERNESS / TEXTURE. Meat may be sauced or unsauced. A minimum of 4 separate and identifiable portions must be submitted.
14. **JUDGING PROCEDURE** - The table captain brings all the boxes to the table. He or she announces the number of the box to be judged, opens that box and checks for rules violations such as marking, insufficient number of samples, etc. All judges score this box for presentation. Each judge then takes a sample and scores this box for taste and tenderness. The table captain makes sure that all scores for that box are recorded before moving on to the next box. This procedure is repeated for boxes 2 through 4. After all the boxes have been scored the table captain will return the boxes to a designated area. The table captain will then collect the judging slips and turn them over to the Smoker Cook Off committee to be tabulated.
15. **WINNERS** - The winners in each meat category will be determined by adding all the scores together and the team with the most points will be 1st. place, the team with the next highest total will be 2nd. place, etc. The GRAND CHAMPION will be the team with the most total points, and the RESERVE CHAMPION will be the team with the second highest total points. To qualify for either GRAND CHAMPION or RESERVE CHAMPION a team must submit entries in all three categories. Ties in any meat category, grand or reserve champion are allowed. In the event of a tie in a meat category the next lowest rank will be omitted and the tied teams will be awarded the same rank. In the event of tie for grand champion the tied teams will be declared grand champions and there will be no reserve champion. In the event of a tie for reserve champion the tied teams will be declared reserve champions. Any prize money for the tied rank and the next lowest rank will be combined and distributed evenly amongst the tied teams. For example a two way tie for 1st place with a \$500 prize for 1st place and \$250 prize for 2nd place would result in the two teams sharing 1st place and \$750; there would be no 2nd place award. The results of this Smoke Off will be announced shortly after judging is completed.
16. **DISQUALIFICATION** - An entry can be disqualified by a Smoker Cook Off committee member only. An entry can be disqualified for any of the following reasons:

- a. There is evidence of marking or sculpting. Marking is defined as: any handwritten or mechanically made mark inside or outside the turn-in box that identifies the submitting team to any judge. Sculpting is defined as: the carving, decorating, forming, or shaping of a meat entry contained in a turn-in box that identifies the submitting team to any judge.
 - b. There is anything in the box besides the meat.
 - c. There are not a minimum of 4 separate and identifiable pieces.
 - d. There is evidence of blood such that the meat is uncooked.
 - e. The entry is turned in after the officially designated time.
 - f. Not cooking the meat that was inspected.
18. All meat must be purchased at Western Prime Meats on Friday July 6, 2018. Western Prime has graciously given contestants an at cost price for this event.
19. SCORING - Each entry will be scored by 6 judges in the areas of APPEARANCE< TEXTURE/ TENDERNESS and TASTE/FLAVOUR. Scoring ranges from a low of 0 to a high of 10.0 in increments of 1 points for each category. Any entry that is disqualified as per section 17 will receive a score of zero for all three categories from all four judges at that table.