

Holy Smoke 9th Annual Smoke Competition
June 1, 2024

Team Registration & Contact Information

(Please Print Clearly)

Team Name _____

Team Captain _____

Name of Contact Person _____

Mailing Address _____

City _____ State _____ Zip _____

Home phone _____ Cell phone _____

E-Mail _____ T-Shirt Size *(Please Circle one)* S M L XL 2X 3X 4X

Competition Entry Fee is \$75.00 After May 19th \$100,00 Maximum # of teams 14

Waiver of Liability: In consideration of accepting this entry I, the undersigned, recognize that Rising Sun Church of Christ, nor anyone associated with this competition, assume any responsibility for myself or members of my team or group. I will assume all risks that arise from participation. I also waive any claims against Rising Sun Church of Christ, or anyone else associated with this competition, its sponsors, their departments, officers, employees, or agents, from any injuries or loss that arise from participation.

Furthermore, I grant full permission to Rising Sun Church of Christ and/or any agent(s) authorized by them to use any photographs, video recordings, or any other record of this event for any legitimate purposes.

Team Captain Signature _____

Date _____



Terms & Conditions

Set up for the competition may begin any time after 5:00 PM on Friday, May 31, 2024. Competition space is assigned on a first-come, first serve basis. Each team competing will be assigned a 20' x 50' space and each competitor must have their own structure, signage, and be self-sufficient within the space allotted. There is no electricity provided so if needed, you will be responsible for obtaining your own generator. The Site Coordinator will assign your space before the event date, and you will be notified upon arrival.

The smoking competition will be held rain or shine! Entry Fee of \$75 is non-refundable unless Rising Sun Church of Christ cancels the competition.

Team Captain must be at least 18 years of age or older.

Site Clean Up

Each team and its team captain are solely responsible for all cleanup and trash removal related to your site. Hot coal and grease barrels will be provided for you to safely dispose of these hot items. Neither Rising Sun Church of Christ nor anyone associated with this competition assumes any responsibility for clean-up and/or removal of trash.

Dated on this _____ day of _____, 2024

Signature of Team Captain _____

Name of Team Captain _____

To register by mail, please send the signed copy of this entry form, pages 1- 2; along with a check for \$75.00. Make checks payable to *Rising Sun Church of Christ*. ***Rising Sun Church of Christ 6390 NE Rising Sun Drive. Pleasant Hill, Iowa 50327***

Rules, Regulations, & Other Information

Smoking Categories

Each team will cook the following categories:

Chicken Thighs

Pork Loin

Pork Butt

Brisket

Fan Favorite – a side dish to be voted on by the public.

All four meat categories will be provided. Teams will need to provide their own ingredients for the “Fan Favorite” category.

Fan Favorite is a side dish/appetizer/dessert of your team's choice. You will need to provide enough for 500 SAMPLE SIZE servings of your dish, as it will be served in bite-sized portions for the crowd to vote on.

All foods must be prepared on-site, including the Fan Favorite.

All competition foods must be prepared on a smoker.

Pans will be provided and MUST be used

Food Handling & Preparation

All competitors must always follow basic food handling guidelines during the competition.

Required Cooking Temperatures:

- Chicken Thigh 165°F
- Pork Loin 140°F
- Pork Butt 145°F
- Brisket 160°F

All teams must have a digital thermometer or meat-grade thermometer that goes to 220 degrees to check the temperatures of all meats.

Meat Storage and Safety

Meat must be stored at 40°F or below, on ice, at all times. Any competition meat found to be above 40°F will be removed from the competition. Rising Sun Church of Christ Safety Team members will be checking team meats periodically during the competition to ensure safety in all areas.

- When storing meat for competition, at least one (1) cooler must be designated for meat only. No other types of food may be stored in that cooler.
- Rubber gloves must always be worn while preparing food.
- Each team must have a good supply of clean towels, paper towels, and cleaning supplies (such as dish soap and water, sanitizing wipes, or sanitizing cloths) to keep all food preparation surfaces, knives, utensils, etc. clean at all times.

Team Meeting

A team meeting will take place in the Gym on Friday, May 31 @ 7:00 pm for all competitors. PLEASE DO NOT BE LATE! All team captains must be present at the meeting, it is optional for the rest of your team, though they will also need to abide by the guidelines discussed, so attendance is encouraged. We will also answer any questions that arise at this time.

The meat will be distributed to the teams at the conclusion of this meeting. Meat will be distributed to the teams in the order that their registrations are received. Team Captains are responsible for selecting their own cuts during this time of distribution. Preparation and cooking may begin as soon as you receive your meats.

Turn-In Times for Competition

Teams will be allowed a 2-minute window on either side of the turn-in times to drop off their competition meat.

2:00pm - *Chicken Thighs*

2:30pm - *Pork Loin*

3:00pm - *Pork Butt*

3:30pm - *Brisket*

Turn-In Boxes

- Each team will be given a clam shell for each meat category.
- Each box must contain at least six (**6**) separate pieces of meat.
- Only meat is allowed in the designated box. (NO GARNISH ALLOWED)

- Anything other than meat in a box, including pooling sauce, automatically constitutes a “1” on the appearance category in judging.

Judging, Scoring & Awards Information

All competition entries will be judged in the following three criteria:

- 1) Appearance
- 2) Taste
- 3) Tenderness

All entries will be scored using a scale from 1-9, using the Kansas City BBQ Society worksheet.

The top two in each category, the Reserve Grand Champion and the Grand Champion, will receive an award. The award ceremony will be held at 6:30pm.