

Cache Valley's Annual Smokeout BBQ Competition

Location: **American West Heritage Center**
 4025 South HWY 89/91
 Wellsville, Utah 84339
 Ph: 435-245-6050

General Information:

The AWHC will be hosting two days of BBQ events:

1-) The **SCA (Steak Cook off Association) Steak cookoff on Friday, July 19, 2024**

2-) a backyard BBQ event – **Four Meats traditional event on Saturday, July 20, 2024.**

SCA Steak Event:

The SCA Steak event will be promoted by the American West Heritage Center and Cache Valley Food Pantry as part of the BBQ Pitstop Series. It will be facilitated by the American West Heritage Center, Cache Valley Food Pantry, and Terryl Miller, SCA Rep. The SCA Steak Event will be judged by SCA qualified judges.

- **Check in for Friday steak competition is 7:00am – 9:30am**
- **Cooks' mandatory meeting and steak selection will be held promptly at 10:00am**
- **Judging begins at 12:00pm.**

Visit the official SCA website for signup instructions and additional competition information:

<https://steakcookoffs.com>

For questions regarding the SCA Steak cookoff please contact the SCA Rep for the contest - **Terryl Miller via phone: 801-628-8548.**

The Four Meats Traditional Event:

The Four Meats Traditional Event will be facilitated and promoted by the American West Heritage Center (AWHC) and Cache Food Pantry of Logan Utah. The event coordinators will be Clyde and Terryl Miller from Happy Chef Events.

- **Check in times for Saturday's event are either:**
 - **Friday, July 19th (the day before) from 6:00pm – 8:00pm; or**
 - **Saturday, July 20th from 6:00am – 8:00am**

Overnight camping is available for those competing in the Saturday event. Please make overnight camping arrangements ahead of time at the front desk of the AWHC as space is limited.

For any questions regarding the Saturday event, please call AWHC: 435-245-6050 or Terryl Miller: 801-628-8548.

EVENT SPECIFIC RULES AND REGULATIONS

1. **CONTESTANT** - A contestant is any individual or group that will prepare and cook for the purpose of being judged. The contest organizers may not cook in any category in this contest. Contestants and their teams will be referred to hereafter as "pit team".
2. **INTERPRETATION of RULES** - The decision and interpretation of the rules and regulations are at the discretion of the contest promoter/organizer and event coordinators. Their decisions and interpretations are considered final. Contest promoters/organizers are the Cache Community Food Pantry (CCFP) and the American West Heritage Center (AWHC); the event coordinators are Clyde and Terryl Miller from Happy Chef Events.
3. **REFUND OF ENTRY FEES** - Entry fees are non-refundable.
4. **EQUIPMENT** - Each pit team will supply all the equipment necessary for the preparation and cooking of their meat including COOKER. COOKER can ONLY be one of the following: Charcoal, pellet, or wood (NO open/ pit fires) and must be at least 18 inches or more off the grass to prevent grass damage.

The health and safety of contestants and event goers should be a primary consideration when selecting appropriate cooking fuels. Any equipment used that causes burn damage to grass or other areas of grounds may result in disqualification of the contestant.

5. **CONTESTANT SITE** - Each pit team is required to keep all equipment including cooker, canopy, etc. contained within assigned space.
 1. Each team will be assigned a 25 x 25 space on the AWHC event grounds. Non-camp trailers and canopies are allowed in this space.

2. Overnight camping for the night before the competition is available for pit teams only (no public camping facilities available). Register for overnight camping at the front desk of the AWHC.
3. ***NEW THIS YEAR** - No power will be provided by the facility this year. Each team is required to bring their own generator power to run their smokers and any other equipment needing electricity.
4. Culinary water will be available at various locations by designated culinary spigots. Teams that need water must plan on transporting the water themselves. It is suggested to bring 5-gallon water containers for transporting.

No vehicles will be allowed on site after 8am the morning of the day of competition. Any needed supplies after that time must be transported on foot, by AWHC handcart, or by some other approved means.

7. **MEAT GUIDELINES** - All meat must be maintained at a maximum temperature of 40 degrees F prior to inspection. Prior to cooking, all meat that is resting in preparation for cooking must be covered at all times. Chicken & pork must have a minimum internal temperature of 160 degrees F before serving. After cooking, all meat must be maintained at a minimum temperature of 140 degrees F in a covered container until turned in for judging. All contest meat, once inspected, may not leave the pit team site until turned in for judging. As the Brisket is being provided by the contest and a sponsor, teams **MUST** cook the Brisket provided and a cooler check will be done to ensure that no one brings a different brisket, such as a Wagyu, to cook in the place of the one provided. This puts everyone on the same playing field.
8. **CLEANLINESS AND SANITATION AND REGULATOR OVERSIGHT** - All pit teams are expected to maintain their cook sites in an orderly and clean manner and to use sanitary practices during the preparation, cooking and judging process. The use of sanitary gloves is required at all times while handling food. Failure to use sanitary gloves may result in disqualification. Pit teams are responsible for cleanup of their site once the competition has ended. All food safety rules and regulations must be adhered to at all times. A sanitation/ water supply will be made available for all teams to use during this event. Bring containers to carry your own water.

GREASE is not allowed in the dumpsters nor is it allowed to be dumped anywhere on AWHC property. Teams are responsible for disposing of their grease offsite in the appropriate manner.

DO NOT PUT GREASE in AWHC GARBAGES or DUMPSTERS, or DUMP IT IN THE TREES OR ON THE GRASS or you WILL be disqualified from the competition and held responsible for restoration of grounds. Teams are also responsible for safely disposing of their charcoals/coins, garbage, etc. Dumpsters are available on site for garbage.

****If your team does not have a Food Establishment Permit, The Bear River Health Department and event organizers will require each team to have a Temporary Food Establishment Permit on hand. The cost is \$30 and is the responsibility of each team. Click here for Temporary Food Establishment Permit Application - [Temporary Food Establishment Permit Application](#).***

***** At least one member of the pit team must hold a current food handlers permit issued by the Bear River Health Department. Click here for food handlers permit instructions - [Utah Food Handlers Permit Info.](#)***

The Bear River Health Department is the regulatory authority in Cache County and all food preparation for public consumption is governed by this authority. Your stations may be inspected by a Health Department representative at any time. It is the intent of the event organizers to work as good faith partners with the Bear River Health Department.

9. DISQUALIFICATION: Event Organizers/Promoters have the authority to disqualify any team for not following the event-specific rules.

10. MEAT CATEGORIES (Saturday Event) – The following categories are included in the competition and each pit team will provide all of their own meat for Chicken, Pork Ribs and Pork Butt.

- A. **Chicken:** Chicken includes thighs, breasts, legs or wings - minimum entry requirements – AT LEAST 6 thighs, legs, breasts, lollipops or wings.
- B. **Pork Ribs** – Ribs shall include the bone and country style ribs are prohibited. – minimum entry requirements - AT LEAST 6 ribs for official judging and AT LEAST 6 ribs for the “VIP Judges” panel judging need to be in each judging container provided to each pit team.
- C. **Pork Butt** – Pork is defined as a Boston Butt, Boston Roast, Picnic, Collar (aka Cellar) and/or Whole Shoulder - minimum entry requirements – AT LEAST 6 servings. Pork may be submitted chopped, pulled, sliced, or diced as the cook sees fit, as long as there is enough for six (6) judges.
- D. **Brisket** – May be a whole brisket, flat, or point - minimum entry requirements – AT LEAST 6 servings (corned beef is not allowed). Brisket may be submitted chopped, pulled, sliced, or diced as the cook sees fit, as long as there is enough for six (6) judges.

For any pit team cooking Brisket, they will be provided with brisket from JBS Foods of Hyrum Utah as part of their entry fee and as the Brisket is being provided by the contest and the sponsor - JBS Foods, teams MUST cook the Brisket provided and a cooler check will be done to ensure that no one brings a different brisket, such as a Wagyu, to cook in the place of the one provided. This puts everyone on the same playing field.

(Teams will also be required to provide samples to the public from the remaining Brisket that is not turned in as a part of the contest. We would also ask if the teams would also be willing to provide samples to the public from the remaining Pork Butt as well. Contest organizers will provide the sample cups to each team.)

11. People’s Choice Challenge! Pit teams will be invited to participate in a people’s choice challenge. Teams will turn in two full, uncut racks of ribs to be sampled and judged by the general public. These racks will be provided by the teams themselves, not provided by the contest. The judging will be done via score cards and will be blind to both the public and the pit teams to maintain an even playing field. The public will purchase tickets to

participate in the People's Choice judging and the winner will receive a (prize TBD). The judging process will be managed by the Organizer/Promoters.

12. JUDGING - *Please see **SCA** rules for Friday event.

Entries will be submitted by the pit team in the containers supplied by the event coordinators at check-in. Garnish is allowed and must be edible, but only meat will be judged. Garnish plays no role in the appearance score. The containers shall not be marked in any way to make the box identifiable as this is called marking the box and is a reason for disqualification. This includes but is not limited to special garnishes that the team uses every time which then becomes associated with that team.

Each meat will be judged on APPEARANCE, TASTE, and TENDERNESS. Meat may be sauced or un-sauced.

***Anything non-edible, except for a serving container when required, is prohibited in the container.**

A minimum of AT LEAST six (6) separate and identifiable portions per category in the approved and provided containers must be submitted for judging.

13. TURN-IN TIMES - per competition item as follows:

- A. **Chicken** – 12:30 pm MST
- B. **Pork Ribs** – 1:30 pm MST
- C. **Pork Butt** - 2:30 pm MST
- D. **Brisket** - 3:30 pm MST

Turn-in Windows are 5 minutes before turn-in time and 10- minutes after the turn-in time above.

WINNERS - Pit teams in each of the meat categories will have the opportunity to win First (1st), Second (2nd), or Third (3rd) Place. The winners in each category will be determined by adding all the judges scores together and discarding the lowest score. If there is a true tie (no way to break it) in the money spots, the two places that are tied will have the prize money added together and then divided in two. The trophy award will then be decided by coin flip.

For the following divisions - the **OVERALL GRAND CHAMPION** title will be the pit team with the highest total points overall and be declared the Overall Grand Champion. The **OVERALL RESERVE GRAND** title will be the pit team with the second highest overall total points and will be declared the Reserve Grand Champion. In the event of a tie, this will be broken by first taste, then tenderness, and then appearance. If after this it is determined it is still a true tie, the process will move to reintroduce the discarded low score and add to the judging the three elements of the discarded score (taste, tenderness, appearance - in that order).

PAYOUTS:

The payout schedule for each of the categories will be as follows:

- Overall Grand Champion - \$2,000***
- Overall Reserve Champion - \$1,400***

Individual Categories:

Chicken -

1st Place - \$1,000
2nd Place - \$500
3rd Place - \$150

Ribs -

1st Place - \$1,000
2nd Place - \$500
3rd Place - \$150

Pork Butt -

1st Place - \$1,000
2nd Place - \$500
3rd Place - \$150

Brisket -

1st Place - \$1,000
2nd Place - \$500
3rd Place - \$150

Pit teams will have the option of participating in all four meat categories or teams may enter the contest by preparing Ribs and Chicken only. However, if teams do not participate in all four meat categories, they will not be eligible for the Overall Grand Champion or Overall Reserve Grand Champion prizes.

People's Choice prize - TBD

VIP Judges prize – TBD