

**Cache Valley's Second Annual
Smokeout BBQ Competition
Friday & Saturday July 21 & 22, 2023**

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

The AWHC will be hosting two days of BBQ events. The SCA Steak cookoff on Friday July 21, 2023 and backyard BBQ - Four Meats traditional event on Saturday Jul 22, 2023.

The SCA Steak event will be Promoted by Steve Johnson of the BBQ Pitstop, facilitated by Brian Adams of the BBQ Pitstop in Logan and judged by SCA qualified judges.

- **Check in for Friday Steak Competition is 7am – 9:30 am. Cooks meeting and steak selection is at 10:00 am with judging beginning at 12:00 pm.**

Visit the official SCA website for more information and to sign up: <https://steakcookoffs.com/>

For questions regarding SCA Steak cookoff please call contact BBQ Pitstop of Logan: 435-554-3106 or the SCA Rep for the contest, Terryl Miller 801-628-8548.

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

Check in for Saturday's event are either Friday night or Saturday morning:

- **Friday 6pm - 8pm or Saturday 6am -8am.**

Overnight camping is available for those competing in the Saturday event. Please make arrangements at the front desk of the AWHC.

For any questions regarding the Saturday event please call AWHC: 435-245-6050

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); event coordinators are Clyde and Terryl Miller.

3. **REFUND OF ENTRY FEES** - Entry fees are non-refundable.

4. **EQUIPMENT** - Each pit team will supply all of 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.

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. A 110, 20-amp power outlet will be made available for the first 25 teams to register. Generators will be needed for all remaining teams. Teams

need to bring their own 100-foot, 12-gauge extension cords to be assured they can reach the power outlets.

4. Generators will be allowed for all teams.

5. Culinary water will be made 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 golf cart. Personal golf carts must be registered and have appropriate parking passes provided at the front desk of the AWHC.

6. CHECK-IN GUIDELINES:

Friday: SCA only- check in as stated on the previous page.

Saturday BBQ (coming in Friday night) - 6:00pm to 8:00pm

7. MEAT INSPECTION - All competition meats must be USDA or state DA inspected and stamped. Cooking cannot begin until the competition meat has been inspected by the event coordinators. 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. **After inspection** the meat may be prepared by the pit team. 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. Teams are responsible for disposing of their grease offsite in the appropriate manner. DO NOT PUT GREASE in AWHC GARBAGES or DUMPSTERS or you may be disqualified from the competition. 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 regulating 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 Thighs**- Chicken includes thighs, breasts or legs - minimum entry requirements – AT LEAST 6 thighs, legs, breasts or lollipops.

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! (Saturday Event) 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. (prize TBD). TBD). The judging process will be managed by the Organizer/Promoters.

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

Entries will be submitted 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 scores together for the following divisions - the **OVERALL GRAND CHAMPION** title will be the pit team with the highest total points and be declared the Overall Grand Champion. The **OVERALL RESERVE GRAND** title will be the pit team with the second highest total points and will be declared the Reserve Grand Champion. In the event of a tie, the next lowest rank will be omitted, and the tied pit teams will be awarded the same rank. Prize monies will also be awarded.

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 Thighs 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