



# SMOKE & CHROME BBQ COMPETITION

Official Team Packet - September 11-13, 2026 - The Tailyard Park, Bluefield, WV

<b>Event</b>	Smoke & Chrome BBQ Competition & Car & Bike Show
<b>Location</b>	The Tailyard Park - Bluefield, WV
<b>Setup Day</b>	Friday, September 11, 2026
<b>Competition Weekend</b>	Saturday and Sunday, September 12-13, 2026
<b>Team Limit</b>	12-15 BBQ teams
<b>Contact</b>	Ray Gonzales - Jokers Wyld Creations 386-215-6976 ray@jokerswyldcreations.com

## IMPORTANT MEAT INSPECTION UPDATE

**All BBQ competition meat inspections must be completed no later than 9:00 PM on Friday, September 11, 2026. This deadline gives teams at least a 17-hour window for long cooks, including brisket, before Saturday turn-in.**

- Teams may begin trimming, seasoning, cooking, and long cooks only after their meat has passed inspection.
- Meat must be raw and unseasoned at inspection unless approved by the event organizer.
- Teams should arrive early enough on Friday to check in, set up, and complete meat inspection before the 9:00 PM cutoff.
- Teams arriving after the inspection deadline may not be guaranteed competition eligibility.

## Entry Fee

Registration Type	Fee	Deadline
Early Bird BBQ Team Entry	\$125	Register by June 21, 2026
Standard BBQ Team Entry	\$150	After June 21, 2026

## Weekend Schedule

### Friday, September 11 - Team Setup and Meat Inspection

Time	Action
12:00 PM	Team load-in opens. Teams may begin setting up assigned cook spaces.
3:00 PM	BBQ team check-in begins at event HQ.
3:00 PM - 9:00 PM	Meat inspection window. All competition meats must be inspected during this window.
6:00 PM	Cookers meeting and rules review. Head cook or team representative should attend.
9:00 PM	Final meat inspection deadline. Inspections must be completed by this time to protect the long-cook timeline.
After Inspection	Teams may begin seasoning, prep, fire management, and overnight cooks after inspected meat is cleared.

### Saturday, September 12 - Official Judged Turn-Ins

Time	Action
7:00 AM	Competition HQ and judging area open. Staff available for questions.
11:45 AM	Chicken final call announcement.
12:00 PM	Chicken turn-in.
12:30 PM	Ribs turn-in.
1:00 PM	Pork turn-in.
2:00 PM	Brisket turn-in. This gives teams at least 17 hours from the 9:00 PM Friday meat inspection deadline.
2:15 PM - 3:30 PM	Judging and score tabulation.
12:00 PM - 4:00 PM	People's Choice tasting may operate as teams are ready.

### Sunday, September 13 - People's Choice, Awards, and Wrap-Up

Time	Action
10:00 AM	Event reopens. Teams may continue public engagement and People's Choice samples if participating.
11:00 AM - 1:00 PM	People's Choice final push and vote collection.
1:00 PM	People's Choice voting closes.
2:00 PM	BBQ awards ceremony.
After Awards	Team breakdown may begin after awards unless otherwise approved.

## Competition Categories

- Chicken
- Ribs
- Pork
- Brisket
- People's Choice BBQ

## Team Check-In Requirements

- Team name and head cook confirmed.
- Entry fee paid or payment confirmed.
- Assigned cook space and team number received.
- Signed agreement/waiver submitted, if required.
- Meat inspection completed no later than 9:00 PM Friday.
- Team has reviewed turn-in times and rules.

## Meat Inspection Rules

- All competition meats must be inspected on Friday between 3:00 PM and 9:00 PM.
- The 9:00 PM inspection cutoff is in place to give teams at least 17 hours for brisket and other long cooks.
- Meat must be raw and unseasoned at inspection unless event staff gives written or verbal approval otherwise.
- No pre-cooked meats are allowed for judged categories.
- After inspection, teams may season, inject, trim, marinate, and begin cooking.
- Inspected meat must remain under the control of the team and should not leave the cook site.

## Turn-In Rules

- Turn-in times are hard deadlines. Late turn-ins may be disqualified.
- Entries must be prepared by the registered team only.
- Turn-in containers must not include identifying marks, labels, decorations, or anything that identifies the team.
- No garnish unless approved by the event organizer before competition day.
- Runners and judges should not be approached during active judging.
- Judges' decisions and final tabulated scores are final.

## Judging Criteria

Entries will be scored using the following core criteria:

Category	What Judges Look For
Appearance	Clean presentation, appetizing look, and consistency of product.
Taste	Balanced flavor, seasoning, smoke, sauce, and overall eating experience.
Tenderness	Proper doneness and texture for each meat category.

## People's Choice BBQ

- People's Choice gives the public a chance to taste and vote for their favorite BBQ team.
- Teams choosing to participate should prepare bite-size samples for guests.
- Voting will be handled using official event tickets or voting containers.
- Votes will be counted by event staff before awards.
- People's Choice is separate from official judged category scoring.

## Team Area Rules

- Respect neighboring teams, vendors, staff, and guests.
- Keep walkways, lanes, and emergency access areas clear at all times.
- Keep the cook area clean and dispose of trash properly.
- Teams are responsible for their own equipment, tents, tables, chairs, tools, coolers, and lighting.
- Generators should be safely placed and operated without blocking walkways or creating hazards.
- Quiet hours or reduced noise rules may be announced by event staff if needed.

## Power, Water, and Equipment

- Teams should plan to be self-contained when possible.
- Generators are recommended unless power has been confirmed in advance.
- Bring proper extension cords, lighting, water containers, sanitation supplies, and fire-safe equipment.
- Do not assume electricity or water access is available unless confirmed by event staff.

## Safety Requirements

- Each team should have a working fire extinguisher at the cook site.
- Use safe food handling practices at all times.
- Keep hot surfaces, cords, fuel, and cooking equipment away from public walkways.
- Dispose of ash, grease, and hot materials only in approved areas.
- Follow all local health, fire, and safety requirements that apply to your setup.

## Awards

- Best Chicken
- Best Ribs
- Best Pork
- Best Brisket
- People's Choice
- Grand Champion

## Team Welcome Packet

At check-in, teams may receive the following items as available:

- Team packet and event schedule
- Team number or team sign
- Turn-in times and judging reminders
- People's Choice instructions
- Sponsor-provided items, if available

## Event Contact

Contact	Details
Organizer	Ray Gonzales - Jokers Wyld Creations
Phone	386-215-6976
Email	ray@jokerswyldcreations.com

## Thank You

Thank you for being part of Smoke & Chrome BBQ Competition & Car & Bike Show. We appreciate every team that brings skill, time, equipment, and passion to this event. Let's make it a strong, fair, and memorable competition weekend.