

Riverside Smoke Off

Riverside Park

PRIZES AWARDED AS FOLLOWS:

Brisket	1 st Place: \$1,000 + Trophy	2 nd Place: Trophy	3 rd Place: Trophy
Chicken, Pork Ribs	1 st Place: \$500 + Trophy	2 nd Place: Trophy	3 rd Place: Trophy
Chef's Choice, Beans	1 st Place: \$100 + Trophy	2 nd Place: Trophy	3 rd Place: Trophy
Dutch Oven	1 st Place: \$100 + Trophy	2 nd Place: Trophy	3 rd Place: Trophy
Kid's Cook	1 st Place: Prize	2 nd Place: Trophy	3 rd Place: Trophy
Best Decorated	1 st Place: Trophy		

ENTRY FEES

Colorado Cove	Brisket - \$200 entry fee. Includes 1 RV site and 1 car
Wilderness Area	Brisket - \$150 entry fee. Includes 1 RV site and 1 car
Additional Brisket	\$100
Dutch Oven Dessert, Chef's Choice, Chicken, Ribs, Sauce & Beans	-\$25 per entry (can enter multiple times)
Kid's Cook	\$25 – three categories: ages 5 – 9, 9 – 12 years and 13 – 17 years
Decorated Booth	No fee
	\$35/additional night in Colorado Cove; \$25/night additional night and site in Wilderness Area

REGISTER BY

Friday, March 25th at 12 noon

RULES

- 1) Contestants must be 21 years of age or older. Team consists of 1 (one) chief cook and no more than 4 assistants
- 2) All teams must have a representative present at the mandatory cooks meeting at 4 p.m. on Friday, March 25th and 9 a.m. on Saturday, March 26th at the Tejas Pavilion.
- 3) Each team will receive foam trays and containers with lids for each event. Each of these trays will have double matched tickets affixed to the tray with tape. The chief cook is responsible for removing one side of the ticket and keeping it in a safe place with all of the entry tickets. The other ticket will remain with the food entry. You must present the ticket to claim any prize when the winning tickets are announced at the award ceremony.
- 4) Cooks are to prepare and cook in as sanitary manner as possible. Cooking conditions are subject to inspection by the PARD Staff. Conditions found to be unsanitary will be grounds for disqualification from this cook-off. Fire must be wood or wood substance. NO gas or electric fires are allowed for BBQ meat entries. Beans are exempt. No holes, open fires, or dug pits will be allowed. A fire box will be allowed and must have a safety barrier placed across the top and around the sides of the box. Precautions must be made to prevent fires and accidents.
- 5) Music, bands, and/or sound equipment within your team area is allowed. Sound amplification must be of limited volume so as not to interfere with other cooks. Excessive loud music and/or sounds which interfere with announcements, or which intrude upon or interfere with the comfort of fellow contestants will **NOT BE ALLOWED NOR TOLERATED**. No music, bands, and/or sound equipment will be allowed between 11 p.m. and 8 a.m.
- 6) No pyrotechnics or explosives are allowed.
- 7) The chief cook for each team will be responsible for the conduct of his/her team, guests or invitees. As well, the Chief Cook will be responsible for the team's compliance with the rules and regulations set forth. Any offensive conduct, nudity, lewdness, foul/vulgar language or vulgarity will NOT be tolerated and will be grounds for disqualification. This is a family event.
- 8) Alcohol is allowed within the confines of your camp site. Alcohol laws will be enforced. Every must be at least 21 years of age to consume alcohol.
- 9) Glass of any kind is PROHIBITED in the park.
- 10) Contestants must not sell food or alcohol.

MEAT INSPECTION TIMES

Friday, March 25th: 12 noon – 3 p.m.

JUDGING TIMES & TICKET COLORS

Friday, March 25th

Dutch Oven – Sweet	5 p.m.	Teal
Beans	6 p.m.	Orange
Sauce & Chef's Choice	7 p.m.	White

Saturday, March 26th

Decorated Site	12 noon	
Kid's Cook	12 Noon	? (5 – 8), Pink (9-12) & Yellow (12 – 18)
Chicken	1 p.m.	Blue
Ribs	2 p.m.	Purple
Brisket	3 p.m.	Red

AWARDS CEREMONY

Saturday, March 26th 5 p.m. Tejas Pavilion

BRISKET

Only one cut of meat to be judged per contestant, team, or piece of cooking equipment. Contestants are not allowed to share cooking equipment. No pre-marinated, pre-spiced, or pre-soaked meats are allowed.

No electric or gas fires allowed. Fires must be wood or wood substance. You may cook with sauce, but do not add sauce, marinade, sop, or juice to meat or container once the meat is prepared for turn-in. No aluminum foil allowed. No garnishing, sauce or other marker allowed. For judging purposes, send ten slices of brisket.

BEANS

Beans must be cooked in a large pot over an LPG, controlled fire. Any kind and only dry beans may be used; no pre-cooked or canned beans. No pressure cookers or other automatic cooking devices may be used. Ingredients must be cooked from scratch on-site. No meat may be used as a major ingredient. Salt pork or bacon may be used for flavoring. When dishing up your beans for the judges, please be sure no meat is in the cup or it be disqualified. For judging purposes, send full container.

DUTCH OVEN DESSERTS

All food must be prepared on-site and cooked over a wood fire. Dutch oven fires will have a heat-barrier between fire and ground. A firebox surrounding the fire must guard the fire. Dessert-bread, dessert-biscuits, cakes, or pastry can be sourdough or baking powder. All entries must be made from scratch; no prepared mixes. Any fruit ingredient must be dried or fresh; no canned. For judging purposes, about eight servings.

CHICKEN

Contestants may use cut up chicken or whole chickens with bones. No Comish game hens; no pre-marinated, pre-soaked, or pre-spiced birds are allowed. Please cut up for judging purposes. Please send enough for ten judges.

RIBS –PORK

Slab pork spareribs. NO country-style, baby -back, or loin back is allowed. St. Louis style Ribs are acceptable. Turn in ten full pork ribs cut apart. No pre-marinated, pre-soaked, or pre-spiced ribs are allowed.

SAUCE

You may cook with sauce, but do not add sauce, marinade, sop, or juice to meat or container once the meat is prepared for turn-in. No aluminum foil allowed.

CHEF'S CHOICE

Dish of your choice cooked on site. Can not be a dessert or other above meats.