

Hartford BBQ Bash

Smoke. Grill. Eat.

Smoking Competition Registration Form

Team Name: _____

Team Members: _____

Head Cook: _____

Address: _____

Phone # _____ Cell # _____

Email: _____

How much space will you need for your smoking set-up? _____

Smokers – If camping is desired, please call Dennis at 515-729-7820. Camping space is limited. Only 1 camper per cook space, others may be in overflow area.

Registration fee \$35.00 whether you enter 1 category or all 4 categories.

100% of registration fee will be applied to the City Sign Project

MUST BE REGISTERED BY JULY 11, 2022

Mail Forms (and Checks) to: City of Hartford, P. O. Box 910, Hartford, IA 50118

Make checks payable to Hartford Betterment Committee

To send funds electronically through Venmo: Pay @Hartford-Betterment indicate “Smoke Off Registration” in the What’s it for? Section.

You must enter all meat categories to be eligible for the Grand Champion Prize.

Check each category you will enter:

☐ Brisket ☐ Pork Butt ☐ Pork Ribs ☐ Chicken

By signing this document, the contestant agrees to abide by all rules and regulations set forth or established by the Hartford Betterment Committee. Contestant understands there are inherent risks in participating in any cookout. In consideration of the acceptance of this entry, contestant hereby waives and releases themselves, heirs, executor, or anyone who might claim on their behalf, covenant not to sue the event directors, event officials, Hartford Betterment Committee, City of Hartford, Warren County Farm Bureau or volunteers from all claims or liability for death, personal injury, illness or personal damage of any kind arising out of the course of participation in this event. Contestant also grants full permission to the event organizers, to have free use of contestant name and picture or video in photo, print, social media, etc. of this event for any purpose. If competing as a team, each team member must sign.

Signature: _____ Date: _____

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Smoke-off Rules and Regulations

1. The decision and interpretations of the rules and regulations are at the discretion of the Contest Representatives of the Hartford Betterment Committee (HBC). Their decisions and interpretations are final to the extent consistent with the rules.
2. Each team shall consist of a Head cook and as many assistant cooks as the Head cook deems necessary. Head cooks and/or assistant cooks may only cook for their designated team at the contest they are attending.
3. Each team will have a cooking space. Pits, cookers, props, trailers, motorhomes, tents or any other equipment (including generators) shall be within the cooking space. All seasoning and cooking of product shall be done within the cooking space. Teams shall not share an assigned cooking space or cooking device.
4. Contestants shall provide all needed equipment and supplies except as arranged for in advance. Contestants must adhere to all electrical, fire and other codes. A fire extinguisher shall be near all cooking devices.
5. There are no electrical hook-ups, but generators are allowed. Fires shall be of wood, wood pellets or charcoal. Gas and electric heat sources are permitted also for cooking or holding. Propane or electric is permitted as fire starters, provided that they are used in a safe manner. Electrical accessories such as spits, augers, or forced draft are permitted. No open pits or holes are permitted. Fires shall not be built on the ground.
6. It is the responsibility of the contestant to see that the team's cooking space is clean and orderly following the contest. All fires must be put out and all equipment removed from the site. It is imperative that the clean-up is thorough. Any team's cooking space left in disarray or with loose trash other than at trash containers may disqualify the team from future participation at HBC events.
7. All competition meats shall be inspected by the Official Meat Inspector during the times established by the contest organizer. Once the competition meat has been inspected, it shall not leave the contest site. Cooking shall not begin until the competition meat has been inspected by the Official Meat Inspector. All competition meat shall start out raw. Pre-trimming is allowed but **no pre-seasoned meat is allowed**. Competition meat not meeting these qualifications shall be disqualified, given a one (1) in all criteria by all judges.
8. Parboiling, Sous-vide, and/or deep-frying competition meat is not allowed. If any of the banned processes are discovered before the teams turn in, the team will receive zeros. If discovered after turn-in, the team will receive (1) ones in all criteria for that entry.

9. Meat shall not be sculptured, branded or presented in a way to make it identifiable. Rosettes of meat slices are not allowed. Violations of this rule will be scored a one (1) on all criteria by all judges.
10. The four meat categories are:
 - CHICKEN: Chicken includes Cornish Game Hens and Kosher Chicken.
 - PORK RIBS: Ribs shall include the bone. Country style ribs are prohibited.
 - PORK BUTT: Pork shall weigh a minimum of 8 pounds. Pork shall be cooked whole (bone in or bone out) and shall not be separated during the cooking process.
 - BEEF BRISKET: Brisket shall be whole brisket weighing a minimum of 12 pounds. Corned beef is not allowed.
11. Garnish is optional. If used, it is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley and/or cilantro. The prohibited types of garnishes are kale, endive, red tipped lettuce, lettuce cores and other vegetation. Improper garnish shall receive a score of one (1) on appearance.
12. Sauce is optional. If used, it shall be applied directly to the meat and not pooled or puddled in the container. No side sauce containers will be permitted in the turn-in container. Chunky sauce will be allowed. Chunks are to be no larger than a fine dice, approximately 1/8 inch cubed. Sauce violations shall receive a score of one (1) on appearance.
13. Entries will be submitted in an approved container provided by the contest organizer. The container shall not be marked in any way so as to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container. Marked entries or containers with the above listed material will receive a one (1) in all criteria from all judges.
14. Each contestant must submit at least five (5) portions of meat in the approved container. Chicken, pork and brisket may be submitted chopped, pulled, sliced or diced as the cook sees fit, as long as there is enough for all five (5) judges. Ribs shall be turned in bone-in. Judges may not cut, slice, or shake apart to separate pieces. If there is not enough meat for each judge to sample, the shorted judge(s) will score a one (1) on all criteria, and the judges having samples will change the appearance score to one (1).
15. Judging will start at 3:30 p.m. on Saturday. The four (4) categories will be judged in the following order:
 - Chicken: 3:30 p.m.
 - Pork Ribs: 4:00 p.m.
 - Pork Butt: 4:30 p.m.
 - Beef Brisket: 5:00 p.m.Times may vary at the discretion of the contest organizer. Turn in times will be confirmed at the Head Cooks Meeting. An entry will be judged only at the time established by the contest organizer. The allowable turn in time will be five (5) minutes before to five (5) minutes after posted time with no tolerance. A late turn in will receive a one (1) in All Criteria.
16. The following cleanliness and safety rules will apply:
 - a. No use of any tobacco products while handling meat.

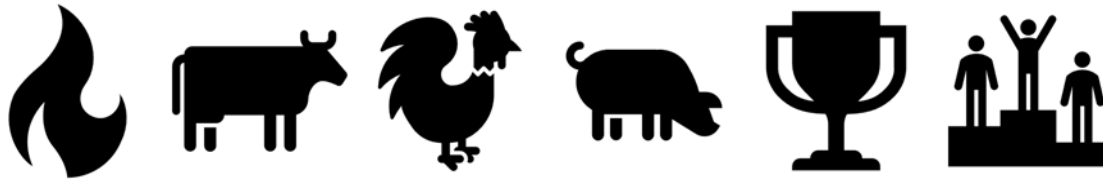
- b. Cleanliness of the cook, assistant cooks, cooking devices and the teams assigned cooking space is required.
 - c. Shirt and shoes are required to be worn.
 - d. Sanitizing of work area should be implemented with the use of bleach/water rinse (one cap/gallon of water). Each contestant will provide a separate container for washing, rinsing and sanitizing of utensils.
 - e. Prior to cooking, meat must be maintained at 40 degrees F or less.
 - f. After cooking, all meat: Must be held at 140 degrees F or above. Or cooked meat shall be cooled as follows: Within 2 hours from 140 degrees F to 70 degrees F and within 4 hours from 70 degrees F to 41 degrees F or less.
 - g. Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated so that all parts of the food reach a temperature of at least 165 degrees F for a minimum of 15 seconds.
17. There will be no refund of entry fees without 24-hour notice prior to the day of the contest. All entry fees must be paid before contestants can compete.
18. Causes for disqualification and eviction of a team, it's members and/or guests: A cook team is responsible jointly and severally for its head cook, its team members and its guest.
- a. Excessive use of alcoholic beverages or public intoxication with a disturbance.
 - b. Serving alcohol to the general public.
 - c. Use of illegally controlled substances.
 - d. Foul, abusive, or unacceptable language or any language causing a disturbance.
 - e. Excessive noise, including but not limited to that generated from speakers, such as radios, CD players, TV's, public address systems or amplifying equipment, will not be allowed during quiet times.
 - f. Quiet time(s) will be observed from 10:00 p.m. to 7:00 a.m.
 - g. Fighting and/or disorderly conduct.
 - h. Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.
 - i. Use of prohibited fuel sources inside the cooking device.
 - j. Violation of any of the HBC rules.

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Judging Procedures

1. This contest is a blind judging event. Entries will be submitted in an approved container provided by the contest organizer.
2. Judges may not fraternize with the teams on turn-in day until conclusion of judging.
3. Judging will be done by a team of five (5) persons.
4. Turn-in times will be confirmed at the Head Cooks Meeting. An entry will be judged only at the time established by the contest organizer. The allowable turn-in time will be five (5) minutes before to five (5) minutes after the posted time with no tolerance. A late turn-in will receive a one (1) in all criteria.
5. Each judge will first score each sample based on appearance of the meat. The turn-in containers will then be passed around the table and each judge will place a sample from the container on the judging plate. Judges shall not lick their fingers while taking samples. Paper towels, non-scented wipes or damp clothes are preferred. The judge will then score the entry for taste and tenderness before moving on to the next entry.
6. The scoring system is based from 2 to 9 with the following guidance: 9 excellent, 8 very good, 7 above average, 6 average, 5 below average, 4 poor, 3 bad, 2 inedible. The judges will select a score from the range of 9.0 to 9.9 in the excellent category, and so on for each category.
7. A score of 1 is a disqualification and requires approval by a contest rep. All judges will give a 1 in appearance for unapproved garnish, pooled sauce or not enough samples in the box. All judges will give a 1 in all criteria for sculptured meat, a marked turn-in box, foreign object in the container, or incorrect meat. All judges not receiving a sample will give a 1 in all criteria.
8. After all entries have been judged, the scores will be tallied. Total points per entry will determine the champion within each category. Cumulative points for all 4 categories will determine the Grand Champion.
9. If there is a tie in one of the categories or for Grand Champion, the lowest score will be thrown out and re-tallied to determine the winner. If that score is in a tie, the winner will be determined by the flip of a coin.



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July 16th, 2022 in Downtown Hartford, IA

Chicken – Ribs – Pork Butt – Brisket

\$35 Entry Fee whether you enter 1 category or all 4 categories
(100% of the entry fee will go towards our city sign project)

Trophies & Prizes!

Grand Champion – \$500

Reserve Champion – \$250

1st Place per Category – \$100

2nd Place per Category – \$50

3rd Place per Category – \$25

Head Cooks Meeting Friday, July 15th at 8:30 pm

Must be Entered by July 11th

Limited Camping Available

For More Info on Camping – Call Dennis at 515-729-7820