



## Riverside Smoke Off Riverside Park

### ENTRY FEES

Colorado Cove	Brisket - \$200 entry fee. Includes 1 RV site and one vehicle	
Wilderness Area	Brisket - \$150 entry fee. Includes 1 RV site and one vehicle	
Additional Brisket	\$100	
Other entries	\$25 per entry (can enter multiple times)	
Pork Ribs	Dutch Oven Dessert	Chef's Choice
Chicken	Beans	
Kid's Cook		
Ages 5 – 8 & 9 - 12	\$20 (Ribeye Steak; we provide the steak)	
Ages 13 – 17 years	\$20 (Ribs)	
Decorated Site, People's Choice and Best Decorated Weenie	No fee	
Additional Nights/Sites		
Colorado Cove	\$45 (water, sewer & electric)	
Wilderness Area	\$30 (water & electric)	
Additional Vehicle	\$10/vehicle	

### REGISTRATION

You can register three ways:

- 1) At Riverside Park, 7330 FM 2668, Monday – Sunday, 8 a.m. – 5 p.m.
- 2) On-line at [www.campriversidepark.org](http://www.campriversidepark.org) click on the make a reservation link.
- 3) At the Parks and Recreation office, 1209 10<sup>th</sup> Street, Monday – Friday, 8 a.m. – 5 p.m.

Registration ends Friday, March 28th at 3 p.m.

### RULES

- 1) Contestants must be 21 years of age or older. A team consists of 1 (one) chief cook and no more than four assistants.
- 2) All teams must have a representative present at the mandatory cooks meeting at 4 p.m. on Friday, March 28th and 9 a.m. on Saturday, March 29th at the Colorado Cove Pavilion.
- 3) Each team will receive trays and containers with lids for each event.
- 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.
  - a. Fire must be wood or wood substance.
  - b. NO gas or electric fires are allowed for BBQ meat entries.

- c. Beans – Boiled are exempt.
  - d. No holes, open fires, or dug pits will be allowed.
  - e. A fire box will be allowed and must have a safety barrier placed across the top and around the sides of the box.
  - f. Precautions must be made to prevent fires and accidents.
  - g. Fire extinguishers must be inspected and tagged (within the past year) by a fire equipment company in the State of Texas
- 5) 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.
  - 6) 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 cookers.
    - a. 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.**
    - b. No music, bands, and/or sound equipment will be allowed between **11 p.m. and 8 a.m.**
  - 7) The chief cook for each team will be responsible for the conduct of his/her team, guests or invitees. Also, 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) No pyrotechnics or explosives are allowed.
  - 11) Contestants must not sell food or alcohol.
  - 12) Props, trailers, tents, covering or any other part of the team's equipment must not exceed the boundaries of the assigned space.
  - 13) Exterior décor and interaction with the public must be appropriate for viewing by a public audience of all ages and may not consist of material having a political, religious, discriminatory, or lewd nature.
  - 14) Those attending or participating in the event are required to always wear family friendly and appropriate clothing.
  - 15) Riverside Park and BCPARD will not be responsible for theft or damage.
  - 16) Riverside Park and BCPARD will not be responsible for any injury caused by or to an animal or person.
  - 17) BCPARD reserves the right to make additional changes to the rules and regulations at any time prior to March 28th.
  - 18) Decisions of the Smoke Off judges are FINAL.
  - 19) Violation of any Rules or Regulations in this document are grounds for expulsion.
  - 20) Teams MUST remove trash from the campsite and place it in the dumpster.

## TRAFFIC

- 1) In an effort to reduce traffic congestion during move in, each team is limited to two vehicles at



## 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 a full container.

## DUTCH OVEN – SWEET

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.

## KID'S COOK

Pork Ribs/Steak may be cooked on any fire or heat source. (Wood, Charcoal, Gas, Electric, Pellet, sous-vide etc.)

### Steaks (sponsored by Jurek's)

Steaks may be lightly trimmed before, but not after cooking.

Steaks may not be marked or branded in any way. (Grill marks are not considered marking). Turn in one steak, whole and uncut, on top of the provided foil disk. The provided foil disks must be placed in the box, silver side up, and not folded in any way. The steaks will be judged as presented in the box.

No sauce or garnish is allowed in the steak turn in box. Compound butter is allowed, as long as it is melted on the steak.

There are no size standards for the seasonings on the steak.

Pooling of NATURAL juices in the box is acceptable.

Steaks are judged on Appearance, Doneness (Medium), Taste, Texture and Overall Impression.

### 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.

## CHEF'S CHOICE – ANYTHING ON THE PIT

The dish of your choice is cooked on site. Cannot be a dessert or other named categories.

## CHICKEN

Contestants may use cut up chicken or whole chickens with bones. No Cornish 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.

## WEENIE

Hot dog style weenie. No bread, can be dressed up.

## 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.

## 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 are 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.

## AWARDS CEREMONY

Saturday, March 29th

5 p.m.

Tejas Pavilion

## PRIZES AWARDED AS FOLLOWS:

Brisket	1 <sup>st</sup> Place: \$1,000 + Trophy	2 <sup>nd</sup> Place & 3 <sup>rd</sup> Place: Trophy
Pork Ribs	1 <sup>st</sup> Place: \$500 + Trophy	2 <sup>nd</sup> Place & 3 <sup>rd</sup> Place: Trophy
Chicken	1 <sup>st</sup> Place: \$500 + Trophy	2 <sup>nd</sup> Place & 3 <sup>rd</sup> Place: Trophy
Chef's Choice	1 <sup>st</sup> Place: \$200 + Trophy	2 <sup>nd</sup> Place & 3 <sup>rd</sup> Place: Trophy
Beans	1 <sup>st</sup> Place: \$200 + Trophy	2 <sup>nd</sup> Place & 3 <sup>rd</sup> Place: Trophy
Dutch Oven	1 <sup>st</sup> Place: \$200 + Trophy	2 <sup>nd</sup> Place & 3 <sup>rd</sup> Place: Trophy
People's Choice	1 <sup>st</sup> Place: \$200 + Trophy	2 <sup>nd</sup> Place & 3 <sup>rd</sup> Place: Trophy
Kid's Cook	1 <sup>st</sup> Place: Prize	2 <sup>nd</sup> Place & 3 <sup>rd</sup> Place: Trophy
Best Weenie	1 <sup>st</sup> Place: Trophy	
Decorated Site	1 <sup>st</sup> Place: Trophy	

THE GENERAL PUBLIC WILL DECIDE WHO THEIR FAVORITE TEAM WINS THIS CATEGORY! BASED ON THEIR TASTE BUDS THEY WOULD THEN DEPOSIT THEIR "PEOPLES CHOICE" TOKEN THEY RECEIVED AT THE GATE. THE TEAM WITH THE MOST TOKENS IN THEIR JAR AT THE END OF THIS COMPETITION IS THE WINNER!