

1. Barbecue is defined by the contest as (fresh or frozen and uncured) prepared on a wood ,charcoal fire or Pellet Smokers basted or not as the cook sees fit, with any non-poisonous substances and sauces as the cook believes necessary. There will be three (3) categories in the “Smokin On the Wolf” BBQ contest – **Pork Butt, Pork Ribs (spare or loin rib portion (country style ribs is not a valid entry), Chicken (legs, wings, thighs and breast (no quarter, half, or whole chicken).** Meat **must** be fresh or frozen and must remain unaltered from the supplier until it is inspected by the contest official meat inspector.  
  
**\*\*The only garnish allowed in sample box will be GREEN LEAFY LETTUCE** (the only exception will be in the ancillary categories and you may also use lemon slice or wedge). No entry may be placed in any type of container within the sample box, so plan your entries accordingly.  
  
**\*\*Meat may not be pre-cooked, sauced, spiced, injected, marinated or cured in anyway, or otherwise pretreated prior to official meat inspection, and must remain at the BBQ site after inspection. Meat must be maintained at a temperature below 40 degrees F prior to cooking, and at or above 140 degrees F after cooking.**  
**“All entries Championship and Ancillary must be cooked on your grill!!**
2. Teams may cook with any type of wood and/ or charcoal. Other flammables (propane, compressed or liquid gas, etc.) may not be used within the cooker **ONLY TO START THE INITIAL FIRE.** Local fire and safety laws may prevent the use of any type of gas anywhere on the grounds at any time and these laws shall prevail. Electric smokers, holding ovens or containers or any other devices that are heat producing are not allowed.
3. Each contestant must cook enough of each category they are competing in to give samples to at least six (6) Judges, and the entry must fit in standard clam shell box, which will be provided. No team will receive more than one (1) container per entry **NO EXCEPTIONS.** All judging will be blind.
4. Each contestant competing shall supply All of his/her own meat, cooking ingredients, individual cooking devices (portable grills, stoves, wood or charcoal. No gas except as stated above in rule #2) utensils, preparation tables, at least one large trash receptacle, etc. All cooking devices must clear the ground by a minimum of 3” between bottom and ground. All fire/coals must be contained above the ground. (NO pits or on ground fires.) all teams must have a fire extinguisher in their area. Water will be available, but a garden hose may be required, which the team must provide. Port-a-lets will be on site.
5. Contestants may begin load-in between 12:00 p.m. Wednesday thru 12:00 p.m. Friday, and once load in is complete all vehicles must be removed from their bbq site.No Load in after 4:00 P.M. On Thursday or 4:00 P.M. Friday Due to Crowds and Bands
6. Inspection of contest meat entries will begin Friday once contestant has loaded in, prior to commence of cooking, by the official contest meat inspector. Once meat is inspected you may not take it from the BBQ site.
7. Entry fee is - see attached price schedule - per team for team space (size availability) The entry fee applies to all championship categories the team enters; Championship Categories (ribs, pork butt, and chicken). Ancillary Categories you wish to enter at an additional charge, (seafood, sauce, anything but pork) A team must compete in both pork categories Saturday to be eligible for Grand Champion. Scoring will be a total of cumulative scores in all championship categories entered to determine the Grand Champion.
8. It is the responsibility of each contestant to see that the contest area is kept clean and that the area is clean following the contest. ALL FIRES MUST BE PUT OUT, concrete blocks, wood, charcoal, and ALL equipment and supplies hauled away, and removed from the site by midnight Saturday, September 28 2024 unless special arrangements are made with contest organizers. Removal of set-up must not interfere with other activities of the “Smokin On the Wolf” event. It is imperative that cleanup be thorough. Teams leaving their space unlike it was found at time of set-up will forfeit their refundable clean-up fee. Trash receptacles will be located throughout the cooking area. Teams should however provide at least one trash receptacle for use in their immediate area.
9. The chief cook will be held responsible for the conduct of his team and guests. The “Smokin On the Wolf” is a family-oriented event. The Committee requests and requires that responsible behavior be used not only in the barbecue area, but on the festival grounds as well. The committee wants everyone to have a good time and a good atmosphere for those who attend.
10. **Contestants may not sell any food to the public. All alcoholic beverages must be in a paper or plastic cup or the use of a can cozy. No glass bottles allowed.**
11. **\*\*\*\*All SOUND SYSTEMS (TEAM MUSIC) MUST BE TURNED OFF WHEN THE BAND IS PLAYING!**
12. The “Smokin On the Wolf” committee reserves the right to make additional regulations as the situation warrants. Chief Cooks will be notified as soon as possible of any changes.
13. Decisions of the “Smokin On the Wolf” officials and the contest organizer are final.
14. Violation of the rules and regulations of the contest may result in disqualification, and/or disqualification from future participation.
15. **NO COOKERS/SMOKERS MAY BE PULLED FROM BBQ SITE UNTIL AFTER THE AWARDS CEREMONY ON SATURDAY SEPTEMBER 28, 2024**
16. **NO VEHICLES ALLOWED IN BBQ SITE AFTER 4:00 P.M. THURSDAY OR FRIDAY and AFTER 9:00 A.M. Saturday until after Awards Presentation Saturday UNLESS OKAYED BY SUZY**
17. Applications will be accepted through Friday, September 9, 2024 space is available.