



RULES & REGULATIONS 2019

Thank you for entering to compete in the 5th Annual Ogden IFA Smoke-off. We are super excited for this year and all of the great food that is on its way. This competition has been a great way for fellow food smoking enthusiasts to gather, share ideas and techniques, and compete. At this point, you should have filled out the entry form and paid the entry fee of \$15 at a register in the IFA Country Store. This entry pays for the t-shirt and helps with prizes for the competitors.

This year we have decided to have only 2 classes in the competition. The first will be "Meat Class", and the second will be "Side Class". Each class will be judged separately by the judges and by the public. The judges will select winners of each class and prizes will be awarded to 1st and 2nd place. The public will choose their overall favorite item by voting on a ballot. The items with the most public votes will win the Grand Prize.

The following is a list of guidelines, rules, and regulations pertaining to this year's smoke-off competition:

1. We would like you to have a table, and your smoker set up and be talking to people walking through about what you are working on by 10:00a.m. If you need a table provided for you, please request one at least 1 day before the competition.
2. Samples for the public and judges need to be ready by 10:30 a.m. Please have enough of your item to give out 200-300 small samples. You will be judged mostly on taste/texture and originality by the judges. Please be as creative as possible.
3. All Health Dept. regulations must be abided by. Meat needs to be cooked to proper temperatures in order for you to remain in the competition. The following are suggested temps for chicken, pork, and beef: 165°; 160°, 160°. If meat does not reach the required temperature on or before 11:30 a.m. on October 6th you will be disqualified.

4. Final judging will begin at 11:30 a.m. by a group of judges selected from the community. You will be judged against other entries in your entered class (Meat or Side Dish) in the following areas.
 - a. Flavor/ Taste
 - b. Originality
 - Presentation will not be part of the judging criteria, but if you make it look as good as you can, you are bound to get a better score.
 - There will be one prize awarded as the Grand Prize that will go to the single item that gets the most votes from the public in either class.
 - 1st and 2nd place prizes will be awarded in each class (Meat and Side Dish) and will be decided by the judges.
 - Overall tallies of public vote and judges results and voting will be emailed to each contestant upon request.
5. Be prepared to share any ideas you may want to disclose to fellow competitors and participants. We are trying to get people excited about a new way of cooking and encourage people to share their ideas and learn new things.
6. Ample space will be provided for each competitor for cooking at IFA. Please be prepared with your own smoker, extension cords, and a serving area cutting board or dish to hold samples. Be prepared for IFA customers to ask for a sample.

If you have any questions, please contact Nick Loveland at the Ogden IFA Country Store (801-394-8831) or on his cell (208-739-7083). Thank You.

