

SMOKE ON THE FARM –PEOPLE CHOICE AND JUDGED RULES & REGULATIONS

11652 A North Wheatcroft Rd., Grand Bay, AL 36541
Smokeonthefarm.org
This is event and proceeds will benefit Victory Health Partners
The Why behind Smoke on the Farm:
https://www.facebook.com/reel/522212200197387

#### HERSCHEL BURGER JUDGED COMPETITION:

- Teams create their best hamburger for a panel of Select Judges using HERSCHEL Burgers. The best hamburger wins a fabulous prize package including a cash prize, trophy and bragging rights!
- Smoke on the Farm will provide each team with one box of Herschel Burgers (six 4 oz patties) with additional supply available on-site or at Piggly Wiggly.
- Herschel Burgers to be cooked in burger patty form.
- Judged Burger Competitors must provide their own tray or serving dish large enough to hold one presentation plate and five sample plates (also provided by the team).
- Teams must also provide an information card with their entry that states the name of the dish, a basic description of the dish and anything unique that the judges should know.
- No identifying markings may be visible on the dish or information card (Example: logo'd toothpick, name, restaurant or team name, state, city, etc.). Toothpicks can be used to hold the dish together. Any identifying marking is grounds for disqualification.
- All Judged Burger Competition dish components must be prepared on-site.
- Competition Hamburgers must be cooked to at least medium.
- Burgers may include any combination of condiments, spreads, sauces, cheeses and toppings.
- Judged Burger Competitors are not required to serve their competition hamburger to the public; however, they are encouraged to offer samples but not as a People's Choice JUDGED entry.



- Competitors are responsible for all food products used in the event (except as noted) and must provide plates, utensils, etc. for their sampling entries.
- Competitors will be responsible for all their competition equipment. There is no power, but there is access to water.
- **COMPETITION TURN IN TIME** Exact turn in times will be determined by random draw at the 10 AM Cooks meeting with judging from 6 7 PM.

#### PEOPLE'S CHOICE AWARD ENTRIES:

- The People's Choice competition will incorporate Boston Butts, Sausage and/or Herschel Burger. This means that you can cook one or more of the items. To be competitive, Teams are encouraged to prepare a minimum of 400 samples.
- The People's Choice winner will be determined by the highest number of Mason Hills' Ear Tags collected at their booth. The winner will receive a fabulous prize package including a cash prize, trophy and bragging rights!
- While not required, teams are encouraged to have an information card displayed with the name of the dish, a basic description of the dish and anything unique that the public should know.
- Teams should have ingredient information available and/or posted in case of inquiries about allergies.
- Competitors will be responsible for all their competition equipment. There is no power, but there is access to water.
- Competitors are responsible for all food products used in the event (except as noted) and must provide plates, utensils, etc. for their sampling entries.
- Teams are encouraged to promote their brands but must be registered vendors to sell goods.
- There will be a Media Tent and Podcast area onsite for promotional opportunities.



- **BOSTON BUTT** Smoke on the Farm will provide a 4 lb. Boston Butt, but teams are not limited to only that supply. This People's Choice dish may be prepped in advance, although it must be finished on-site.
- **SAUSAGE (BYOS)** Bring Your Own Sausage competitors must use packaged and sealed name brand sausage to be prepared on site. Other dish components may be prepped in advance.
- HERSCHEL BURGER Smoke on the Farm will provide each team with one box of
  Herschel Burgers (six 4 oz patties) with additional supplies available on-site or at Piggly Wiggly.
  Competitors may prepare their entry as a traditional hamburger or deconstruct the meat and
  prepare as desired. While dish components may be prepped in advance, the primary cooking
  must be done on-site.
- COMPETITION TURN IN TIMES Mason Hills' Ear Tags will be collected beginning at 7
  PM to be tabulated prior to awards presentation.
- AWARDS TIMES Smoke on the Farm awards for People's Choice and Herschel Burger Judged Competition will begin at 8 PM.

## SMOKE ON THE FARM PRIZE PACKAGES -

#### **HERSCHEL BURGER JUDGED**

- 1st Place
  - Trophy Provided BY HBT Smoker
  - Cash prize of \$3,500
- 2cd Place
  - Trophy Provided BY HBT Smoker
  - Free Beef for a year from Mason Hills Farm
    - Not to exceed \$100 per month in store only
- 3rd Place
  - Trophy Provided BY HBT Smoker
  - o \$200 Meat Box from Mason Hills Farm

### PEOPLES CHOICE

- 1st Place
  - Trophy Provided BY HBT Smoker
  - Custom Built Smoker by HBT Value (\$4,500)
- 2cd Place
  - Trophy Provided BY HBT Smoker



- o Free Beef for a year from Mason Hills Farm
  - Not to exceed \$100 per month in store only
- 3rd Place
  - o Trophy Provided BY HBT Smoker
  - \$200 Meat Box from Mason Hills Farm.

## GRAND CHAMPION (WIN 1ST IN BOTH PEOPLES CHOICE AND JUDGED)

• Fabulous 4 Monsters, Alaskan Fishing Expedition for Two, June 22-28, 2025. You and a guest will be flown to Alaska, with airfare and rental car provided by Mason Hills Farm. Once you arrive at your fishing destination, 4 Monsters Charters will treat you to a first-class Alaskan fishing experience. The trip includes catching your fill of prawns, crab, halibut and more plus a half day Glacier experience and half day at a remote hot spring. Room and board provided along with meals and non-alcoholic drinks. Total value over \$20,000!

#### Learn more about the trip.

https://www.facebook.com/share/r/QA8PRZP3tbxv1QYz/

SCA STEAK COMPETITION — Smoke on the Farm is also hosting an SCA Certified STEAK Competition with a separate sign-up link SMOKE ON THE FARM SCA STEAK COOKOFF.



Smoke on the Farm of Steak Cookoff

coasting

October 11th/12th, 2024 Grand Bay, Alabama



**Mason Hills** 

# **Event Location**

11652 North Wheatcroft Road Grand Bay, Alabama

# <u>Entry Fees</u>

FRIDAY
Steak \$160
Anything Halls Sausage \$50
SATURDAY
Steak A or B \$160
Steak A & B \$320
Anything Boston Butt \$50
Anything Pimento Cheese \$5

# <u> Promoter Info</u> <u>Team Spaces</u>

Danny Calametti 832-435-3976 Michael Smith 334-791-6229

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# Each Steak Payout

1st Place \$725 2nd Place \$350 3rd Place \$250 4th Place \$200 5th Place \$150 6-10th Place \$25

\*\*Payouts will go up with more teams

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# **Ancillary Payouts**

FRIDAY SATURDAY





1st Place \$175 2nd Place \$125 3rd Place \$100 4th Place \$50 5th Place \$50

# ATRID CHUPINSHOS

PUALIFIER

SCA Rep
Kandis Rogers

870-225-6749

# alametti 10x15

Event Timeline

4pm Cooks Meeting
Steak Selection
5:00 Judges Meeting
6-6:15 Halls Sausage Turn In
7-7:30 Steak Turn In
8:30 Awards

#### SATURDAY

10:00am Cooks Meeting
Steak Selection A & B
11:00 Judges Meeting
12-12:15 Boston Butt Turn In
1-1:15 Pimento Cheese Turn In

2-2:15 Shrimp Turn In 3-3:30 Steak A Turn In 4:30-5 Steak B Turn In 6:00 Awards

Sign up at steakcookoffs.com



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# Event Map

