



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

11652 A North Wheatcroft Rd Grand Bay AI 36541

[Smokeonthefarm.org](http://Smokeonthefarm.org)

This is event and proceeds will benefit [Victory Health Partners](#).

This is the why: <https://www.facebook.com/reel/522212200197387>

### HERSCHEL BURGER JUDGED COMPETITION:

- Teams create their best hamburger for a panel of Select Judges – using HERSHEY 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 supplies 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, sauces, cheeses, toppings, etc.
- Judged Burger Competitors are not required to serve their competition hamburger to the public; 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 of their competition equipment. There will be access to water and limited power available, so generators are encouraged.
- **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 dish name, a basic description 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 will be access to water and limited power available, so generators are encouraged.
- 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 welcome and encouraged to sell and promote their products, such as spices and sauces, during the competition.
- 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 supply 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 by 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 \$3500
- 2nd Place
  - Trophy Provided BY HBT Smoker
  - Free Beef for a year from Mason Hills Farm
    - Not to exceed \$100 per month in store only
- 3<sup>rd</sup> Place
  - Trophy Provided BY HBT Smoker
  - \$200 Meat Box from Mason Hills Farm.

### PEOPLE'S CHOICE

- 1st Place
  - Trophy Provided BY HBT Smoker
  - Custom Built Smoker by HBT Value (\$4500)
- 2nd Place
  - Trophy Provided BY HBT Smoker
  - Free Beef for a year from Mason Hills Farm
    - Not to exceed \$100 per month in store only
- 3<sup>rd</sup> Place
  - Trophy Provided BY HBT Smoker
  - \$200 Meat Box from Mason Hills Farm.

### GRAND CHAMPION (WIN 1<sup>ST</sup> IN BOTH PEOPLE'S 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

# Steak Cookoff

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






**Event Location**  
11652 North Wheatcroft Road  
Grand Bay, Alabama

**Entry Fees**  
FRIDAY  
Steak \$160  
Anything Halls Sausage \$50  
SATURDAY  
Steak A or B \$160  
Steak A & B \$320  
Anything Boston Butt \$50  
Anything Pimento Cheese \$50  
Anything Shrimp \$50

**Promoter Info**  
Danny Calametti  
832-435-3976  
Michael Smith  
334-791-6229  
danny@alabamacoasting.com

**Team Spaces**  
10x15 

**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*

**Ancillary Payouts**

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

**Event Timeline**

**FRIDAY**  
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](http://steakcookoffs.com)**

SCA Dynamic Steak Prize Money

Place	25 Teams	30 Teams	35 Teams	40 Teams	45 Teams	50+ Teams
1st	\$725.00	\$750.00	\$1,000.00	\$1,000.00	\$1,100.00	\$1,250.00
2nd	\$350.00	\$350.00	\$400.00	\$500.00	\$600.00	\$750.00
3rd	\$250.00	\$300.00	\$300.00	\$400.00	\$500.00	\$600.00
4th	\$200.00	\$250.00	\$250.00	\$300.00	\$350.00	\$400.00
5th	\$150.00	\$200.00	\$200.00	\$250.00	\$250.00	\$300.00
6th	\$25.00	\$50.00	\$75.00	\$100.00	\$100.00	\$100.00
7th	\$25.00	\$50.00	\$75.00	\$100.00	\$100.00	\$100.00
8th	\$25.00	\$50.00	\$75.00	\$100.00	\$100.00	\$100.00
9th	\$25.00	\$50.00	\$75.00	\$100.00	\$100.00	\$100.00
10th	\$25.00	\$50.00	\$50.00	\$100.00	\$100.00	\$100.00
	\$1,800.00	\$2,100.00	\$2,500.00	\$2,900.00	\$3,300.00	\$3,700.00



**SCA Rep**  
Kandis Rogers  
870-225-6749



# Event Map

