

2017 Finger Lakes Fire and Smoke Competition

Outdoor Cooking Contest and KCBS Barbeque Contest Cooks Information Sheet

NO SERVING THE PUBLIC WITHOUT TEMPORARY FOOD SERVICE PERMIT.

Saturday, September 2, 2017: Outdoor Cooking Contest.

Only wood, charcoal or wood pellets shall be used as a fuel source (Any deep frying must be done using these fuel sources). All entries unless otherwise stated, will have OPEN GARNISH and STUFFING IS ALLOWED. Cooks meeting is Saturday, September 2, 2017 at 11:00 AM.

If you are ONLY cooking in the Outdoor Cooking Contest, the site size is limited to 15x15 feet. Load in and out Saturday ONLY.

Schedule

7:00 AM Gates Open for Contest Teams

10:00 AM Gates Open to the Public

10:30 AM Gates Close for Vehicle Entry

11:00 AM Outdoor Cooking Contest Cooks Meeting in the Judges Tent

11:00 AM – 10:00 PM Live Music

Noon – 3:00 PM People's Choice Pulled Pork & Ribs

2:00 PM Judges Meeting in the Judges Tent

3:30 PM Appetizer Turn-in

4:30 PM Rib Turn-in

5:00 PM Pizza Turn-In

5:30 PM Chefs Choice (Chicken Themed) Turn-In

6:00 PM Dessert Turn-In

7:00 PM Cooks meeting for KCBS competition

8:30 PM (Approximately) Awards Presentation at the Band Stage

Categories

Appetizer

Open Garnish. Open Container. (Max size 16"x16")

Ribs

9x9 Container Provided

Pizza

16" Pizza Box Container Provided

No Dessert Items

Chefs Choice – GOLDEN TICKET EVENT FOR WORLD FOOD CHAMPIONSHIPS

Chicken Themed. Open Garnish and Container. (Max size 16"x16")

Dessert – GOLDEN TICKET EVENT FOR WORLD FOOD CHAMPIONSHIPS

Open Garnish. Open Container. (Max size 16"x16")

All prep and cooking shall be done on-site, with the following exceptions: Dough needed for dessert may be brought in. All entries must consist of six identifiable pieces. The dessert is open but limited to a 16" tray. **NO store bought cookies, cakes, pies or other pastries.** Everything **MUST** be made on-site. If you are found to be using store bought desserts you will be disqualified. The spirit of this category is to test your creativity and cooking skills, not your assembly skills.

Outdoor Cooking Payout

There will be trophies and cash prizes for the top five finishers in each category. Teams will be called out through 10th place (providing there are at least 12 or more teams).

1st Place	\$200
2nd Place	\$150
3rd Place	\$100
4th Place	\$25
5th Place	\$25
1st Place Outdoor Cooking Champion	\$500
2nd Place Outdoor Cooking Reserve Champion	\$300

KCBS Barbecue Competition

NO SERVING THE PUBLIC WITHOUT TEMPORARY FOOD SERVICE PERMIT.

The contest is sanctioned by the Kansas City Barbeque Society. See the KCBS Rules and Regulations handbook for detailed information governing this competition www.kcbs.us/pdf/2015_rules.pdf. The event will begin with turn-in promptly at 12:00 noon Sunday.

Cooks meeting for KCBS competition is Saturday, September 2, 2017 at 7:00 pm in the judges tent. Meat inspection starts Friday and continues at the convenience of the meat inspectors.

Saturday September 2, 2017: 7:00 PM Cooks meeting for KCBS competition

Sunday, September 3, 2017 KCBS Barbeque Contest

GOLDEN TICKET EVENT FOR WORLD FOOD CHAMPIONSHIPS

MID-ATLANTIC BARBECUE ASSOCIATION STATE CUP EVENT (NEW YORK)

10:00 AM Judges Meeting in the Judges Tent/Festival Opens to the Public

12:00 PM Chicken Turn-in

12:30 PM Pork Ribs Turn-in

1:00 PM Pork Butt/Shoulder Turn-in

1:30 PM Beef Brisket Turn-in

4:00 PM (Approximately) Awards Presentation at Band Stage

KCBS Payout

There will be trophies and cash prizes for the top five finishers in each category. Teams will be called out through 10th place.

1st	\$500
2nd	\$400
3rd	\$300
4th	\$200
5th	\$100
1st Place KCBS Grand Champion	\$1500
2nd Place KCBS Reserve Grand Champion	\$1000
Total payout	\$8500

General Information

Arrival Day- Friday, September 2nd teams and vendors can check in starting at 9 AM. Gates will open to the public at 5 PM on Friday 9/1/2017. The contest area will be closed to the public on Friday evening so there will be no interference with teams arriving. However, we urge you to plan to arrive in the morning after 9 AM to mid-afternoon on Friday to avoid traffic that will be heavier than normal. Please plan accordingly. Team sites are assigned per your registration. Please enter via the Vendors/Contestant entrance. Please try to arrive before dark and let us know if you plan to arrive Saturday morning.

If you have a GIANT CAMPER plan to arrive early!!

Quiet Hours- Quiet hours are midnight to 7:00 AM. Security is patrolling the grounds at all times.

Contest Sites. Sites will be 20' x 20' (\$300) 20' x30' (\$350) 20' x 40' (\$375)

You MUST fit in your purchased space or you may be charged for a larger space! (\$10 per foot)

Water. Water is available for free (you must provide hoses and “y” connectors). Water pressure might be low at times due to existing infrastructure.

Electricity. Electricity for **light general use** only such as lighting is provided at no cost. Please bring 100' of extension cord and outdoor rated power strips for your electrical hookup. Hookup of refrigerators, deep fryers, AC units and other appliances is not allowed. If you have higher electrical requirements than general lighting you must bring your own **quiet** run generator.

Ice. Ice is available on-site at a nominal cost.

PETS, will be allowed as they are allowed in the park. If you have a big dog or a little barker that will be annoying to your fellow competitors or scare the public, **please don't bring them.**

Questions/Concerns. Please remember to email us at **info@FingerLakesFireAndSmoke.com** if your plans change or if you have any questions. Note that **no refunds** of contest fees will be made.

Cooks Meetings. Outdoor Cooking Contest will be Saturday, September 2 at 11:00 AM and KCBS Cooks Meeting is Saturday, September 2 at 7:00 pm.

Trash. Trash will be removed regularly by event staff, do not put in trash barrels placed for use of Festival guests. Trash cannot accumulate at contest teams' sites. Gray water, ashes and grease must be disposed of in designated collection areas and cannot be dumped onsite. This rule will be strictly enforced, and will keep the contest area clean. Please keep the park clean so we can continue to use it!

Recycling. Containers will be available.

Site Inspection. KCBS will inspect each site for proper sanitation (wash, rinse, disinfect) and also meat inspection for proper storage and temperature. Proper storage of meat is required. It must be maintained below 40F or above 140F. Proper handling of food is required.

We encourage all of you to get a temporary food service permit and vend to the public. This helps you offset your cost for the weekend and keeps the public supporting our event. Win-Win! The links are on the web site.

NO SERVING THE PUBLIC WITHOUT PROPER AUTHORIZATION!

(Temporary food service health permit)

Full Schedule

Friday, September 1, 2017

Meat inspections will continue as needed

Friday, September 1, 2017

9:00 AM Teams Can Start to Check In

5:00 PM Gates Open to Public

6:00 PM – 10:30 PM Live Music TBD

9:00 PM (Approximately) Awards Presentation at the Band Stage

11:00 PM Gates Close to the Public

12:00 PM - 7:00 AM Quiet Time

Saturday, September 2, 2017

7:00 AM Gates Open for Contest Teams

9:00 AM Cooks meeting for Kids Q competition in the Judges Tent

9:30 AM Last Arrival with Equipment not Hand Carried

10:00 AM Gates Open to the Public

10:30 AM Gates Close for Vehicle Entry

11:00 AM Outdoor Cooking Contest Cooks Meeting in the Judges Tent

11:00 AM – 10:00 PM Live Music

11:30 AM – 1:30 PM Live Music TBD

Noon – 3:00 PM People's Choice Pulled Pork & Ribs

2:00 PM Judges Meeting in the Judges Tent

2:00 PM – 6:00 PM Live Music TBD

3:30 PM Appetizer Turn-in

4:30 PM Rib Turn-in

5:00 PM Pizza Turn-In

5:30 PM Chefs Choice (Chicken Themed) Turn-In

6:00 PM Dessert Turn-In

6:30 PM – 10:00 PM Live Music TBD

7:00 PM Cooks meeting for KCBS competition

8:30 PM (Approximately) Awards Presentation at the Band Stage

11:00 PM Festival Closes to the Public

12:00 PM - 7:00 AM Quiet Time

Sunday, September 3, 2017

10:00 AM Judges Meeting in the Judges Tent/Festival Opens to the Public

12:00 PM – 4:00 PM Live Music

12:00 PM Chicken Turn-in

12:30 PM Pork Ribs Turn-in

1:00 PM Pork Butt/Shoulder Turn-in

1:30 PM Beef Brisket Turn-in

4:00 PM (Approximately) Awards Presentation at Band Stage. Festival Closes to the Public after awards.

For further information: FingerLakesFireAndSmoke.com

Official Contest web site: www.FingerLakesFireAndSmoke.com

Members of Shortsville Smokers Inc. will be on site to assist you throughout the weekend. We THANK YOU for your participation in the 2017 Finger Lakes Fire and Smoke BBQ Contest. Organizer: Rikk Foringer