

WCSR SMOKE SHOW – FAQs

General Event Information

- WHEN:** Saturday, June 25th
Gates open @ 1:30pm – ends @ 10pm
- WHERE:** Hillsdale County Fairgrounds
- WHAT:** Summer festival including BBQ contest, live music, kids' zone, vendors, beer
- COST:** FREE to get into the festival
\$50 to compete in BBQ Contest
\$50 to be a vendor
\$5 for BBQ sampling wristband
Nominal fees for some activities (food/drink vendors, shopping @ vendor booths)
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BBQ Contestants

HOW DO I APPLY?

1. Go online at radiohillsdale.com and download a BBQ Contestant application
2. Fill it out and return with \$50 payment to WCSR (instructions @ bottom of app)

WHAT AM I COOKING?

- Each contestant is required to cook 15-20 lbs. of Pork Butt with your own sauces/seasonings
 - RAW MEAT WILL BE PROVIDED TO YOU THE MORNING OF THE EVENT BY OUR MEAT VENDOR. It will come in 2-3 packages totaling 15 to 20 lbs. of pork butt.

WHAT IS INCLUDED?

- Meat (see above)
- 20x10 cooking/serving station
- Table
- Proximity to electrical access if needed
- Sampling cups

WHAT DO I NEED TO BRING?

- Cooking device(s) – charcoal grill, smoker, crock pots, and portable gas stoves are allowed
 - Indicate on your application which type of cooker you are using.
- Your own extension cords and power strips if using electric cooking devices
- Seasonings / sauces / other ingredients you intend to use (**SEE RULES BELOW**)
- Canopy/tent to cover your cooking/serving station – required by health department
- Extra prep table if you think you need it
- Decorations – pick a theme and have fun with your booth area!
- Dishes/utensils needed for prep. **Also recommended:** garbage bag, paper towels, water jug, container for leftovers

- Container of water and dish soap (**required for each cook by health department**) suggest a tabletop cooler with spout for dispensing water to wash dishes

COOKING / SERVING TIMELINE (Subject to change)

- Contestant load-in: 5am-6am
- Health department inspection begins: 7am
- Cooking begins by 8am (once the health department has OK'd your booth)
- Gates open to the festival: 1:30pm
- BBQ Judging begins: 4pm
- Public BBQ tasting begins: 4pm
- Tasting ends: 6pm or whenever the food runs out

RULES

- Contestants must cook the full amount of meat provided to be eligible for prizes
- Each cooking & serving station must pass health department inspection to be able to serve
 - Looking for: clean area, regulation cooking devices, canopy over food, long hair tied back, no cross contamination, no illness, overall good food safety practices
 - **MUST HAVE YOUR OWN:** thermometer, gloves, handwashing supplies (container of water and soap)
- Food brought from home must be in store packaging prior to expiration date – no homemade sauces/spices unless they were prepared in a commercial kitchen (restaurant, cafeteria, etc.)
- Pork must be cooked to 155 degrees before serving – **DO NOT SERVE UNDERCOOKED MEAT. You will have 8 hours to fully cook your meat.**
- Approved cooking devices: Smokers, grills, propane stoves, roasters (coating must not be cracking or peeling; or use a disposable plastic/foil lining).
 - Crock pots are **ONLY** approved for hot holding (keeping your food hot once it's fully cooked) – if this changes we will let you know.
- **IMPORTANT!!** All cooks will be invited to a zoom meeting with the health department prior to the event to go over rules/questions/expectations

JUDGING & PRIZES

- WCSR will have a panel of celebrity judges tasting each contestants' BBQ pork and rating them on a points system based on taste, texture, smell, and other qualities.
- Cash prizes and trophies will be awarded to the top 5 contestants as determined by judges (cash amounts TBD)
- A ceremony will be held on the stage to award the top 5 winners at a time TBD

Smoke Show presented by McKibbin Media Group in cooperation with the Hillsdale County Fairgrounds and The Hillsdale Business Association.