

SMOKE ON THE WATER 2022

Sanctioned by the Florida BBQ Association February 4TH & 5TH



PLEASE NOTE WE HAVE MADE A FEW CHANGES SO READ THIS CAREFULLY! *Effective January 2022, ALL cook teams are required to be members of the FBA to compete!

COOK TEAM CONTACT INFORMATION - Please print your information clearly

Team Name*: ______ Head Cook*:_____

Mailing Address:_____

FBA member number*: _____

Email Address*:_____ Cell Phone*:_____

ALL TEAMS WILL SIGN UP UNDER THE PRO-TEAM CATEGORY

If you were a Back-Yard Team last year or anytime in the past, you can compete at SOTW 2022, but you will have to compete with the Pro-Teams in the Pro-Team category.

What is the size of your rig?:_____

Are you planning on departing from the competition shortly after awards (for optimal team placement, please let us know your intended departure time): ______

- PRO TEAM \$325 40 x 20 Team space

- Chicken

🗌 - Pork

🗆 - Ribs

🗆 - Brisket

I will be selling BBQ and Drinks ☐ - I would like to rent a private Port-a-Jon for \$75.00

You must compete in all four categories Chicken, Ribs, Pork, and Brisket to be eligible for Grand Champion and Reserve Grand Champion Awards.

All vendors selling BBQ and other items at Smoke on the Water will take

PIG BUCKS only.

NO CASH TRANSACTIONS ALLOWED!

NO DJ'S – NO PERSONAL SOUND SYSTEMS - NO LOUDSPEAKERS!!

All Payment must be paid online or mailed with check. No cash payment!!!

Max electric power available is 30amp 120v. If you require more power, please bring your own generator. NO LOUD GENERATORS or you will be asked to turn it off!!!! Page 1 of 3 T-Shirts will be available for purchase at the event. All sizes available.

Contestants and vendors retain 80% of sales with the remaining 20% going back to the Boys and Girls Clubs of Polk County. If you violate the above rules you will no longer be eligible to compete at Smoke on the Water...EVER.....

Important Notice: A quiet time is in effect from 11:00 pm of the first night of team arrival until 6:00 am of the morning of judging. Failure to observe this quiet time may subject the offender(s) to removal from the contest site.

Competition Team Fee:	\$
Porta Jon's:	\$
Vending spot	\$
TOTALS	\$

Make checks payable to the: Boys & Girls Clubs of Polk County

Mail to: P.O. Box 763, Lakeland, Florida 33802-0763 Attn: Smoke BBQ Team

For more information please contact – Russel Short – 863-227-2660 or <u>SOTWTeams@outlook.com</u>

OFFICIAL DATES AND TIMES

<<<<Please Be Advised Meat Category Turn-in Times Have Changed>>>>

Jan 15th - Deadline for this entry form to be turned in, <u>team spaces will be available in</u> order of fees received.

Feb. 2nd & 3rd – Wed & Thurs all teams may arrive and start setting up until DARK!

Feb 4th - Friday

- 2:00 teams must have their sites cleared of extra vehicles
- 5:00 Cook team mandatory meeting
- o 6:00 GATES OPEN Teams can start vending to the public

Feb 5th – Saturday 10:00 GATES OPEN –

- 11:00am Chicken turn in -
- 12:00 noon Ribs turn in –
- 1:00 Pork –
- o 2:00 Brisket
- $\circ~$ 5:00ish FBA Awards Ceremony in the main tent
- 6:00 FINAL CALL FOR Turn in Pig Bucks

FBA AWARDS CERMONY PAYOUTS PRO TEAMS

Grand Champion \$2500	1 st Place \$500
Reserve Champion \$1500	2 nd Place \$400
3 rd Overall \$300	3 rd Place \$300
4 th Overall \$200	4 th Place \$200
5 th Overall \$100	5 th Place \$100

The Boys & Girls Clubs of Polk County thanks you for competing in our FBA sanctioned contest!!

This BBQ Competition generates dollars to help offset the costs of running our Boys & Girls Clubs of Polk County. This is our 18th Smoke on the Water competition. This event will qualify you for the World Food Championship, Jack Daniels American Royal!



Our Clubs Mission: To inspire and enable all young people especially those who need us most, to realize their full potential as productive, caring, and responsible citizens.