



Smithfield Foods & Big Poppa Smokers Presents: The 1st Annual Smithfield BBQ Classic

A “back to the basics” BBQ contest

August 4-5th, 2017: Windsor Castle Park, Smithfield, VA

Remember when BBQ contests were about friends getting together to see who could cook the cheapest cuts of meat the best? Remember when a WSM was a big cooker? Tired of \$800 contests? Tired of finishing 3rd and not getting any money? Smithfield Foods & Big Poppa Smokers is excited to introduce a, “new,” competition format. This, “back to the basics,” contest is essentially a cost-controlled contest with a redistribution of the prize pool, includes all meats, kid’s que, dessert entry, and Friday night dinner + potluck.

This format has been successful in Southern California, Kansas, and Georgia - we are excited to bring it to the East Coast!

BACK TO THE BASICS

This is a stripped down contest with a single entry fee of \$450 that includes all your meat, ice, water, and trash removal. That’s right, **everybody must cook the meat that is provided.** Meat is assigned randomly by a ping pong ball draw.

Meat provided is:

- 2 Smithfield Butts
- 3 racks of Smithfield Ribs
- 9 Chicken Thighs or Legs, or Quarters (thighs must be turned in)
- 1 Snake River Farms Black Label Brisket (14-16lbs range)

Our venue is the beautiful Windsor Castle Park in Smithfield, VA located at: 301 Jericho Rd, Smithfield, VA 23430. There will be some roadblocks in place, so please look for contest organizers when you arrive to be placed in the correct spot.

All teams will be loaded in based on team size. All team spots will be 20x40', if you desire a larger spot, please let Arlie know ASAP.

We are shooting for 50 teams with a \$10,600 prize purse. At the Smithfield BBQ Classic, we pay the **top ten overall** and **top ten in each category**.

GENERAL INFO

To get this prize money we have gone lean and mean with the expenses. Water, Ice, trash, portable bathrooms, and a Friday night dinner are included. **Power is not.**

You can bring your own power by way of generator or inverter. Again, we will not be providing power.

The Smithfield BBQ Classic is a KCBS master's series event with KCBS scoring, rules, judging, and reps. It is everything you would find at a KCBS contest, including TOY points. It is also a Jack qualifier (as long as we have 50 teams) and a Royal qualifier. Julie & Rusty Cook are the KCBS Contest Representatives for this event.

The Smithfield BBQ Classic will have a public facing aspect apart from the main competition site. Public will be allowed in starting at 1:00PM on Saturday. Please note, you may get a few spectators. Awards will be at 5:00PM on Saturday on the main stage in the public area.

KID'S QUE INFO

We are also hosting a Kid's Que on Friday night. Kid's Que will have no entry fee (extra \$35 for an extra Kid's Que team), and any Kid's Teams that enter will be provided with a **Mini Weber** that they get to take home after they're done cooking!

Kid's Que will be split into 2 age groups; 6 to 10 years old, and 11 to 15 years old. We will also provide the Kid's Que meat (1lb Smithfield Ground Pork per team).

All Kid's Que participants will be expected to cook ground pork burgers, enough to feed 6 judges. Meat will be furnished, and Kid's Que teams are responsible for buns, condiments, and any garnish for their entries - creativity is encouraged!

All entries must fit in a 9x9 styrofoam clamshell box. These will also be provided.

Kid's Que cook area will be at the main comp site - **all kids must cook at this site.** Tables will be available for prep and assembly starting at 5:00PM. Please bring your own charcoal and means to light the Mini Weber.

For safety reasons, we would prefer that parents light their kid's pits, and only assist where food and fire safety is concerned.

Please note: We do need all parents to confirm internal meat temp of 160F for food safety.

Kid's Que turn-ins will be at the judging tent at 6:30PM on Friday.

An additional sign up form to gather more detailed Kid's Que info will be sent out pre-event. **You must fill out this form for your Kid's Que team to compete.**

FRIDAY NIGHT DINNER

We will be serving Smithfield Pork Sliders w/buns, and a few sides at 7:00PM on Friday.

Teams are encouraged to bring a side dish (chili, potato salad, coleslaw, etc), or a dessert to share - potluck style. This event is BYOB. **Please contact Arlie and let him know what you plan on bringing before the event.**

RULES

- **Power:** We are not providing teams with power - you must bring your own generator or inverter. No power means any electric power running from event generators to any trailer, RV's, cook sites, smokers, etc. Any teams found using power from event generators will get a DQ. Again, personal generators and inverters are fine to use.
- **Meat:** Meat will be provided. The above info in this packet states what meats you will get. You have to use and cook the meat we provide and we will be checking cook sites to see that you don't use any other meats. **A good idea would be to not even bring any other meat used in the KCBS part of the event!**
- **Conduct:** Per KCBS Rules. We expect all teams to act as ambassadors of BBQ to the public and Smithfield executives that will be on site. Any unsportsmanlike behavior will result in a DQ.
- **Dessert:** Chef's choice with open garnish, no containers larger than 12x18, must be assembled on site! No store, hotel, or restaurant bought desserts please. Use your culinary skills to turn in your best dessert!

EVENT TIMELINE

Friday, 8/4:

- 9:00AM - 2:00PM - Team load-in
 - Please check in with Arlie Bragg upon arrival, he or Mike Clarke will place you and your team.
- 2:00PM - Meat Drawing
 - All meat will be drawn at random via bingo ball draw. Please line up at the meat truck for cooler distribution after the draw is over.
 - If you have a kid's team competing, please be sure to mention it to an event crew member, they will provide you with the 1lb of ground pork for your kid's que team when you receive your meat.
- 5:00PM - Kid's Que Set Up
 - Smithfield BBQ Classic crew members will be setting up the kid's que area - All kids must cook/prep in this area.
- 6:30PM - Kid's Que Turn-ins at judging tent
- 7:00PM - Team Dinner
 - Smithfield pork sliders + sides will be served
 - We ask that teams participate in a potluck by bringing a side or dessert to share - please let Arlie know if you'd like to participate
 - Please be sure to pick up all of your dishes/pots/pans and utensils after the potluck is over.
- 10:00PM - Lights out/quiet time

Saturday, 8/5:

- 6:00AM - Lights on.
 - Smithfield BBQ Classic crew members will begin doing a trash run - please leave your bagged/sealed trash in front of your cook site.
- 12:00PM - Public area is open
- 12:00PM - Chicken turn in
- 12:30PM - Ribs turn in
- 1:00PM - Pork turn in
- 1:30PM - Brisket turn in
- 2:15PM - Dessert turn in
- 5:00PM - Awards Ceremony
 - Located on stage in public area

PRIZE PAYOUT

GC, RGC, and category winners receive trophies, all other places receive ribbons:

Grand Champion: \$1,200.00

Reserve Champion: \$1,000.00

3rd Place: \$750.00

4th Place: \$500.00

5th Place: \$400.00

6th Place: \$350.00

7th Place: \$300.00

8th Place: \$250.00

9th Place: \$150.00

10th Place: \$100.00

KCBS Categories (chicken, ribs, pork, brisket):

1st Place: \$215.00

2nd Place: \$195.00

3rd Place: \$175.00

4th Place: \$155.00

5th Place: \$135.00

6th Place: \$115.00

7th Place: \$95.00

8th Place: \$75.00

9th Place: \$55.00

10th Place: \$35.00

Dessert Category:

1st Place: \$175.00

2nd Place: \$125.00

3rd Place: \$90.00

4th Place: \$65.00

5th Place: \$45.00

Kid's Que 10 & Under: \$50.00

Kid's Que 11 to 15: \$50.00

Total Cash Amount: \$10,600.00

CONTACT INFO

Arlie Bragg (event organizer + placement): arlie@arliequeuevents.com // 615-477-7447 (cell)

Jessie Corbin (day of event coordinator): jessie@bigpoppasmokers.com // 877-828-0727 (BPS main office) // 760-898-3761 (cell)