



SMOKE ON THE WATER 2020

February 7th & 8th

PLEASE NOTE WE HAVE MADE A FEW CHANGES SO READ THIS CAREFULLY!

COOK TEAM CONTACT INFORMATION – Please print your information clearly

Team Name: _____ Contact Person: _____

Mailing Address: _____

Email Address: _____ Cell Phone: _____

PLEASE CHECK WHICH COMPETITION YOU WILL BE ENTERING IN

- PRO TEAM \$325
40 x 20 Team space

- BACKYARD TEAM \$150
20 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!!!!

If you are a Backyard Vending team and need a spot larger than 20 x 20, you will need to pay \$325 for a 40 x 20 spot. This includes your entry fee!

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.....

Competition Team Fee:	\$ _____
Porta Jon's:	\$ _____
Backyard large	\$ _____
<u>Vending spot</u>	\$ _____
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
SOTWTeams@outlook.com

OFFICIAL DATES AND TIMES

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

Jan 13th - Deadline for this entry form to be turned in, team spaces will be available in order of fees received.

Feb. 5th&6th – Wed & Thurs all teams may arrive and start setting up until DARK!

Feb 7th - Friday

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

Feb 8th – Saturday 10:00 GATES OPEN –

- 11:00am Brisket turn in –
- 12:00 noon Pork turn in –
- 1:00 Chicken turn in –
- 2:00 Rib turn in!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!
- 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

BACKYARD TEAMS

Grand Champion \$500	Reserve Champion \$250
1 st Place \$100	2 nd Place \$75
3 rd Place \$50	

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 Citrus Center Boys and Girls Clubs. This is our 16th Smoke on the Water competition. This event will qualify you for the World Food Championship, Jack Daniels American Royal!



BOYS & GIRLS CLUBS
OF POLK COUNTY



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.