



DRY HILL SKI AREA BBQ CHALLENGE

GENERAL EVENT INFORMATION

The Dry Hill BBQ Challenge is a one-day BBQ competition held at Dry Hill Ski Area in Watertown, NY. The event is designed to be a fun, fair, and competitive experience for all participants.

Cost to participate: \$50.00 team

Registration deadline: July 16th

HEALTH & SAFETY REQUIREMENTS

- All teams must obtain a New York State Department of Health Temporary Food Service Permit
 - Teams are responsible for complying with all local and state health regulations
 - Permit information can be obtained by emailing: wado@health.ny.gov or calling 315.785.2277
 - Temporary Food Service Permit cost is \$30.00 and you will be required to provide:
 - The process you use
 - The Ingredients you will use
 - Where you are producing the product (Dry Hill Ski Area)
 - Proper food handling, storage, and sanitation practices must be followed at all times
 - Handwashing stations and gloves are required when handling food
 - Potable water will be available
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COMPETITION CATEGORIES

Teams may compete in one or more of the following:

- Brisket
 - Ribs
 - Chicken
 - Pulled Pork
 - Sauce / Rub
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4. COOKING RULES

- All meats must be cooked on-site
 - Pre-seasoning is allowed unless otherwise specified
 - No pre-cooked meats are permitted
 - All cooking must be done using wood, charcoal, or pellet smokers/grills
 - Gas or electric may be used for starting fires only
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SETUP & SITE RULES

- Teams must check in and be set up by the designated time
- Assigned cooking spaces must be respected
- Teams are responsible for their own:
 - Tents
 - Cooking equipment
 - Extension cords (if power is requested)
- Cleanliness is mandatory:
 - Teams must maintain a clean cooking area
 - All trash must be disposed of properly

No Pets allowed in cooking spaces or at the event

FIRE & SAFETY

- Fire extinguishers are required at each cooking station
 - Open flames must be monitored at all times
 - No unsafe or hazardous practices will be tolerated
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JUDGING

- Entries will be judged on:
 - Appearance
 - Taste
 - Tenderness
 - Judging will be conducted by a panel selected by event organizers
 - Judges' decisions are final
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CONDUCT

- Teams are expected to conduct themselves in a professional and respectful manner
 - Excessive alcohol consumption or disorderly behavior will result in disqualification
 - All participants must follow Dry Hill Ski Area policies
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LIABILITY

- Teams participate at their own risk
 - Dry Hill Ski Area and event organizers are not responsible for:
 - Injury
 - Loss
 - Damage to equipment
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FINAL AUTHORITY

Event organizers reserve the right to:

- Modify rules as needed
 - Enforce all regulations
 - Remove any participant not complying with rules
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EVENT DAY TIMELINE & TURN-IN SCHEDULE

6:00 AM – Team Arrival & Final Setup Opens

- Teams may arrive and begin final setup
- Smokers may be fired up

9:00 AM – Mandatory Cooks Meeting

- Review rules, safety, and judging procedures
- Turn-in containers distributed

9:30 AM – Cooking Begins (Official Start Time)

- All competition meats must be cooked on-site from this point forward

12:00 AM – Gates Open to Public

TURN-IN SCHEDULE

All turn-ins will take place at the designated judging area.

Important:

- Turn-in window is 10 minutes total (5 minutes before to 5 minutes after listed time)
- Late entries will NOT be accepted
- All entries must be submitted in provided containers

3:00 PM – CHICKEN

Turn-in Window: 2:55 PM – 3:05 PM

3:30 PM – RIBS

Turn-in Window: 3:25 PM – 3:35 PM

4:00 PM – PULLED PORK

Turn-in Window: 3:55 PM – 4:05 PM

4:30 PM – BRISKET

Turn-in Window: 4:25 PM – 4:35 PM

5:00 PM – SAUCE

Turn-in Window: 4:55 PM – 5:05 PM

5:30 PM – Awards Ceremony

- Category Winners
- Grand Champion
- Reserve Champion

IMPORTANT NOTES

- All times are subject to minor adjustments by event organizers
- Teams are responsible for being on time for all turn-ins
- A horn or announcement will signal each upcoming turn-in

FINAL NOTE

Our goal is to create a fun, competitive, and memorable BBQ event for both teams and guests. We appreciate your participation and look forward to an outstanding event at Dry Hill Ski Area.