



Spring Creek Barbeque Smoke-Off

Saturday, September 12, 2026

General Information

The Spring Creek Barbeque Smoke-Off is a backyard hobby, non-sanctioned cook-off event to be held in conjunction with the Downtown Farmer's Market through a collaboration of the Miller County Extension Office, the Colquitt-Miller County Chamber of Commerce, and the Colquitt Downtown Development Authority. All cook teams must follow the following rules for competition.

Entry and Fees

- **Open to all teams**—no Georgia Barbeque Association membership required.
- **Entire competition** (all three meat categories + Brunswick Stew: \$150 per team
- **Individual categories** (chicken, ribs, and Boston Butt): \$50 per category
Brunswick Stew: \$15 (without all three meats)
- **All fees are non-refundable**

DEADLINE for COOK TEAM SIGN UP IS TUESDAY, SEPTEMBER 8, 2026

Schedule

- **Friday, September 11, 2026:** Cook team setup begins at 5pm, meat inspection at 6pm, cook team meeting to follow inspection.
- **Saturday, September 12, 2026:** Competition from 9am—1pm.
 - Boston Butt: 11am
 - Chicken: 11:30am
 - Pork ribs: noon
 - Brunswick Stew: People's Choice vote
 - Awards: approximately 12:45pm

Awards

All-In (all three meat categories)

- **Grand Champion:** Cash prize and award plaque
- **Reserve Grand Champion:** Cash prize and award plaque

Chicken

- **1st Place:** Cash prize and award plaque

Ribs

- **1st Place:** Cash prize and award plaque

Boston Butt

- **1st Place:** Cash prize and award plaque

People's Choice

- **Brunswick Stew:** Award plaque and massive amounts of notoriety

Rules and Responsibilities

- **Cook Team Leader:** each cook team will designate a leader who will serve as the primary contact with the event organizers, ensure compliance with contest rules, and is accountable for team conduct.
- **Property care:** Teams must preserve the site by properly handling trash, grease, ash, and trash. Failure to maintain care of the property results in immediate disqualification.
- **Equipment:** Teams must provide their own generators and/or power sources.
- **Cook Team Conduct:** Teams must follow guidelines for judging, cooking, and presentation.

Contact and Registration

Colquitt-Miller County Chamber of Commerce

Kate Cook, Director

229-758-2400

colquittmillercoc@gmail.com

Spring Creek Barbeque Smoke-Off

Contest Rules and Regulations

The Spring Creek Barbeque Smoke-Off is an amateur, friendly barbeque competition taking place on Saturday, September 12, 2026 on the Colquitt downtown square in conjunction with the Miller County Farmer's Market.

The following rules are in effect for all participating cook teams:

1. **COOK TEAM:** a team consists of any individual, group, or business that will prepare and cook an entry or entries for the purpose of being judged by a panel of independent, anonymous judges. No competing cook team member, nor immediate family member of a competing cook team, may enter the judging area at any time during the contest unless requested by event organizers (Chamber of Commerce, Ag Extension Agent, or Downtown Development Authority).
2. **EQUIPMENT:** Each Cook Team will supply all equipment necessary for the preparation and cooking of their entry/ entries. Each team will be given a box of latex gloves, labeled clamshells for judge's samples, and stew sample cups for People's Choice judging.
3. **MEAT INSPECTION:** Pre-trimming of competition meat is allowed. No pre-seasoning, injecting, marinating, or cooking of any entry is permitted until after inspection on Friday, September 11, 2026 at 6pm on the S First Street (east) side of the Courthouse Square. All meat must be maintained at a maximum temperature of 40 degrees Fahrenheit prior to inspection. Prior to cooking, all meat that is resting in preparation for cooking must be covered at all times. All meats must be cooked to a minimum internal temperature of 145 degrees Fahrenheit. After cooking, all meat must be maintained at a minimum temperature of 140 degrees Fahrenheit in a covered container until turned in for judging. All contest meat, once inspected, may not leave the cook team's site until turn in.
4. **CONTESTANT'S SITE:** Cook sites are first come, first served. Sites are 15 x 30 feet in size with marked boundaries. All equipment including cooker, canopy, trailer, etc. must be contained within this space. Marked sites will be contained within the inside parking area of the courthouse square on the eastern (S First Street) and southern (E College Street) sides of the square. The regularly scheduled September Farmer's Market vendors will be set up on the northern (W Main Street) and western (S Cuthbert) sides of the courthouse square.
5. **BEHAVIOR:** Every team, including members and guests, are expected to exhibit proper and courteous behavior at all times. Failure to do so may result in disqualification from the contest. Teams will be informed of all pertinent local laws at the Cook Team Meeting on Friday, September 11, 2026 at 6pm.
6. **CLEANLINESS AND SANITATION:** All teams are expected to maintain their cook sites in an orderly and clean manner and to use good sanitary practices during the preparation, cooking, and turn-in process. The use of sanitary gloves (provided) is required at all times while handling food. Failure to use sanitary gloves will result in disqualification. Teams are responsible for cleanup of their site once the competition has ended. All federal, state, and local food safety rules and regulations must be adhered to at all times.

7. MEAT CATEGORIES: the Spring Creek Smoke-Off includes the following categories for judging:
 - Pork Ribs– loin back, baby back, or spareribs (no Country style ribs)
 - Boston Butt
 - Chicken– any cuts
8. JUDGING: Entries will be submitted in the provided container/clamshell. Only the entry to be judged is allowed in the container– only one meat category per box. Each container should include enough identifiable samples for six (6) judges. Each entry will be judged on appearance, tenderness, taste and overall impression Meat may be sauced or unsauced. People’s Choice Award will be determined by event patrons selecting their favorite Brunswick Stew after sampling in cook team area on the Square. Voting methods (ballots and boxes) will be distributed by event organizers.
9. SCORING: Each entry will be scored by six (6) judges in the area of appearance, tenderness, taste and overall impression. Scoring will range from a low of five (5) to a high of ten (10). Winners will be determined by a cumulative total of the judges total in each category Grand Champion and Grand Reserve Champion will be determined by a cumulative total of three meat categories.
10. DISQUALIFICATION: An entry may be disqualified by the event organizers only and may occur at any time during the judging process. An entry may be disqualified for any of the following reasons:
 - There is anything in the judging box besides the category meat
 - There are not a minimum of six (6) separate and identifiable pieces.
 - There is evidence of blood such that the meat is undercooked.
 - The entry is turned in after the officially designated time.
 - Gloves are not used while handling food products.
 - Not cooking any entry as required by the rules.
11. TURN-IN TIMES: Each meat category is as follows:
 - Boston Butt: 11am
 - Chicken: 11:30am
 - Pork ribs: noon
12. WINNERS: Announced beginning around 12:45pm; cash prizes and plaques will be awarded to individual category winners, Grand Champion, Grand Reserve Champion, and Peoples Choice.