



Turkey Smoke – KCBS Ancillary Category Rules

Turkey Smoke is a KCBS ancillary competition category, presented in partnership with the National Turkey Federation. From tried-and-true traditional smoked and sliced turkey to preparations with a unique twist, the goal of the Turkey Smoke category is to highlight the applications and versatility of turkey in barbeque. *Please note that the rules for Turkey Smoke have changed since the 2020 season and these new 2021 rules should be read carefully prior to competing.*

All contestants are encouraged to photograph their entry and share along with a description of their dish on social media using #TurkeySmoke. Winners are also asked to submit their photo(s) to CONTEST@kcbbs.us. By participating in the Turkey Smoke ancillary, cooks are hereby granting rights for the National Turkey Federation and KCBS to utilize images of their dish on social media and any other marketing materials.

Turkey Smoke Rules

1. Turkey must be the primary protein in the entry. Other proteins may be used in a supporting role (e.g., bacon-wrapped or sausage-stuffed). Sliced, pulled, or chopped turkey is acceptable in an entry; ground turkey is NOT an acceptable entry. Turkey may be presented with or without skin.
2. Each contestant will be provided complimentary turkey product, typically a boneless skin-on breast, with the exact cut to be determined with the Organizer prior to the contest. Contestants are encouraged to use the product provided, but are welcome to utilize their own turkey product, provided it is not ground turkey. All contestant-provided proteins are subject to meat inspection.
3. All KCBS Master Series Rules and Regulations shall apply with the following exceptions:
 - a. A food thermometer shall be used to ensure a safe minimum internal temperature of 165 °F has been reached to destroy bacteria and prevent foodborne illness.
 - b. Accompanying or complementary edible ingredients ARE allowed (e.g., mashed potatoes, dressing, gravy, relish, fruits, vegetables, cheese, bread, etc.). If used, these shall be part of the individual serving portions and cannot be used as a container garnish.
 - c. Clearly identifiable toothpicks and skewers are also allowed.

2021 Turkey Smoke Prize Money and Trophies

KCBS to send prize money to Organizer

As a 2021 Turkey Smoke contest, Organizer will receive \$1,000 in prize money to pay through 5th. Organizer to receive a check from KCBS in advance so they can provide Turkey Smoke winners cash at Awards.

Team Payouts: Total \$1,000

1	\$425
2	\$200
3	\$150
4	\$125
5	\$100

Requirements: The full amount of provided prize money will be awarded to Turkey Smoke winners, following the payout schedule above. Organizer is allowed to increase the payout amount, but may not reduce it. Under no circumstances, including Force Majeure, may Organizer keep any portion of the allocated prize money. It must be awarded, in full, to winners in accordance with the KCBS payout schedule above or it must be promptly returned to KCBS. Should the contest be cancelled or rescheduled for any reason, the Organizer shall promptly return prize money to KCBS.

Agreement to Distribute Prize Money:

By signing below, Organizer unconditionally accepts and agrees to these Terms and Conditions.

- Stipend and Prize Money.** If Applicant is selected to receive a Turkey Smoke ancillary, in exchange for the benefits provided in these Terms and Conditions and other obligations, KCBS will provide Organizer a stipend and prize money in the amounts stated on the Notice of Ancillary Award provided by KCBS with these Terms and Conditions, which amount shall be determined by KCBS in its sole discretion. By accepting these Terms and Conditions, Organizer agrees to the stipend and prize money. If the Event is cancelled or postponed for any reason, Organizer shall promptly return the full stipend and prize money to KCBS.
- Requirements.** Organizer agrees that, as a condition to receiving stipend and prize money, they shall comply with obligations set forth; distributing prize money solely for payout to Turkey Smoke winning teams.

Organizer to Complete below and return this form and a W-9 to Contest@kcbs.us:

Contest Name:

Contest Date:

Contest City, State:

Confirm to Whom Check should be Written:

Mailing address for check (Address, City, State, Zip):

Are Your Contest Trophies from Steel Images (Y / N):

Organizer Name:

KCBS CEO Emily Detwiler

Organizer Signature: _____

KCBS Signature: 