

Annual SummerFest Rib Cook-Off

2018 Rib Cook-Off Rules

1. Contestants will be allowed to set up their grills starting Friday, July 27th at 6:00 p.m. until Saturday, July 28th at 8:00 a.m. at which time a cooks' meeting with the head judge will take place. A rep from each team must attend!
2. Contestants will be supplied a designated cooking area. A drip pan is required to catch the grease! Contestants will be responsible for supplying ALL of their own supplies: utensils, ingredients to season the ribs, equipment, water, etc. Each team must provide 2 roasters for the 2 serving tables and each team is responsible for keeping their roaster full during the meal.
3. Ribs will be provided in semi-frozen state. You can pick up your ribs beginning July 24 at Frontier Travel Center. You will be asked to notify us of the spiciness of your ribs when you arrive, as we will be indicating the level of spice to attendees.
4. Meat must be cooked on location over a fire of wood, charcoal, or gas. Smoker barbeques are allowed. Electric ovens will be permitted, but cannot be used for judging. Solar ovens are not permitted. Par-boiling is permitted on-site only.
5. The cooking period will be 8 hours and will start at the end of the cooks' meeting held at 8:00 a.m. on Saturday; at that time we will recount your ribs to make sure all are present. The cooking period will end at 4:10 p.m. Your ribs will be collected by the head judge no later than 4:10 p.m. Ribs for judging must come directly off the grill, cannot have been warming in a roaster. Please cut ribs individually. Serving to the public will begin at 5:00 p.m. The judging results will be announced between 5:00 and 6:00 p.m.
6. Contestants cannot pass out "samples" to the general public, nor can they sell their ribs or take any home.
7. Contestants must clean up their cooking area before leaving! Cookers need to be off the street by 8:00 p.m.
8. Has Beens has generously provided their parking lot for our use today, so we encourage you to support them by making your beverage purchases there.
9. Checks for the spices will be distributed by the head judge at 3:00 p.m.



St. Louis Ribs - 40-42 lbs. per case – 16 racks per case

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Process for Judging

- Each contestant **MUST** submit six (6) separated ribs in a container with their team's number clearly marked on the container.
- If using a roaster, you will **NOT** be allowed to turn these in to be judged.
- Marking or sculpting of any kind to the meat will not be tolerated. This will include but is not limited to painting, sculpting, or decorating. No aluminum foil, stuffing, toothpicks, skewers, or any other foreign material is permitted.
- To simplify the judging process, no side sauce containers will be permitted in the meat judging containers. Meats may be presented with or without sauce on it as the contestant wishes. Sauce may not be pooled or puddle in the container.
- Appearance does not include presentation.

Sample Judging Checklist

BOWMAN CHAMBER OF COMMERCE SUMMERFEST BBQ RIB COOKOFF INDIVIDUAL SCORE SHEET										July 28th 2018
circle which judge you are!										
Judge #1	Judge #2		Judge #3		Judge #4		Judge #5		Judge #6	
Team #1	<i>high</i>	<i>(judges notes)</i>							<i>low</i>	<u>line scores</u>
Taste	10	9	8	7	6	5	4	3	2	1
Texture				7	6	5	4	3	2	1
Appearance						5	4	3	2	1
Team #2	<i>high</i>	<i>(judges notes)</i>							<i>low</i>	<u>line scores</u>
Taste	10	9	8	7	6	5	4	3	2	1
Texture				7	6	5	4	3	2	1
Appearance						5	4	3	2	1
Team #3	<i>high</i>	<i>(judges notes)</i>							<i>low</i>	<u>line scores</u>
Taste	10	9	8	7	6	5	4	3	2	1
Texture				7	6	5	4	3	2	1
Appearance						5	4	3	2	1
Team #4	<i>high</i>	<i>(judges notes)</i>							<i>low</i>	<u>line scores</u>
Taste	10	9	8	7	6	5	4	3	2	1
Texture				7	6	5	4	3	2	1
Appearance						5	4	3	2	1
Team #5	<i>high</i>	<i>(judges notes)</i>							<i>low</i>	<u>line scores</u>
Taste	10	9	8	7	6	5	4	3	2	1
Texture				7	6	5	4	3	2	1
Appearance						5	4	3	2	1
Team #6	<i>high</i>	<i>(judges notes)</i>							<i>low</i>	<u>line scores</u>
Taste	10	9	8	7	6	5	4	3	2	1
Texture				7	6	5	4	3	2	1
Appearance						5	4	3	2	1

(The highest total score from each judge is 22 – 10 for taste, 7 for texture, 5 for appearance)