

## RIBS ON THE RIVER CONTEST RULES

- Cooking apparatus and meat is the responsibility of the cook team. Any heat source is allowed. Cooking with any combination of gas, electric, wood or charcoal is permitted. No in ground pits, open fires, block or stone pits allowed.
- Judging will be blind with each entry being given a number. Judges will not know whose entry is whose.
- Bring tents, tables and anything else you may need. You will be given a 20' x 20' space to cook in. **Vehicles will NOT be kept at your site, unload and move your vehicle to the designated parking area.**
- Water will be available, bring a container. If you need electricity, bring a small QUIET generator. Ash cans will be provided for ash disposal after the cookoff. YOU are responsible to clean your site after the contest.
- Meat must be raw and unseasoned, prior to inspection. It will be inspected. Meat on ice in a cooler will maintain the proper meat temp (40 degrees) should be left in packaging it came in until inspection.
- Check in is between 7am-9 am Saturday July 8, 2017. Mandatory cooks meeting at 9:30, turn in is at 3 PM with a 10 minute window, 5 minutes before and 5 minutes after. Late turn ins will not be judged.
- Entries will be judged on APPEARANCE, TASTE and TENDERNESS. You will be provided a 9x9 styrofoam box for turn in.
- Fire extinguisher is required and will be inspected prior to lighting your cooker.
- You may cook either St. Louis cut, spare ribs or baby back ribs. No country style ribs are allowed. Cook as many racks as you wish but you must turn in a minimum of 6 bones in your box. Ribs must be cut and separated and contain a bone. Ribs can be sauced or unsauced.
- Garnish is prohibited, aluminum foil in bottom of box is recommended, this is a MEAT contest so garnish will be cause for disqualification.
- **ABSOLUTELY NO ALCOHOLIC BEVERAGES ANYWHERE IN THE PARK OTHER THAN THE BEER TENT**