## SIMPLY TEXAS RIBFEST

2019 Blues Festival Rib Cook Off 130 S. Oakes Street San Angelo, TX 76903 May 18, 2019

Team Name:	
Team Captain:	
Address:	Phone#
Team Sponsored by:(If applicable)	
This is a pork rib cook-off. Judging will May 18 <sup>th</sup> , 2019.	<del>-</del>
To get an accurate count of teams involved we would list either submissions over the telephone or through E-Malong as this form is filled out and brought to the Head of	ail. Teams will also be accepted as
We agree to abide by all rules set forth by the cook-off committee.	
We, the members of the above team, acknowledge and understand during or related to participation in the rib cook-off. We hereby release from any and all accidents or injuries, whether to person or property participation in the rib cook-off, (including accidents or injuries cause alcohol, damages, costs and attorney fees.)	ase the City of San Angelo and Blues Festiva y that may occur as a result of our
Head cook (signature)	Head cook (print)

Pre-Register by calling John Luce 325-212-4085 or Shorty Foreman 325-245-9869

Date

Phone Number

Pay Outs are based on entries.

Ribs Entry \$100

Jalapeno Popper Entry \$10

Please make checks payable to San Angelo Blues Society





## Pork Rib Cook-off Rules

Registration is open to the all. May pre-register by calling **John Luce 325-212-4085 or Shorty Foreman 325-245-9869** 

1.

- 2. COOKED ON SITE For individual, all entries must be cooked on site. The preparation and completion of all entries in competition must be done within the confines of the cook-off site during the day of the competition. All meat is subject to inspection. No pellet cookers or charcoal cookers. *This is a stick wood cook off only.*
- 3. SANITATION Cooks are to prepare and cook in a sanitary manner. Cooking conditions are subject to inspection by the head judge and/or competition committee. Infractions identified shall be immediately corrected or the team will be subject to disqualification.
- 4. ENTRIES PER PIT A team may consist of a head cook and as many assistants as the head cook deems necessary. Only one entry (one team) will cook on a given pit. Multiple entries by the same team and multiple entries from the same piece of meat shall not be allowed. Head cooks and/or assistants may only cook for their designated team.
- 5. EQUIPMENT Contestants shall provide all needed equipment, supplies and table. Contestants must adhere to all electrical, fire and other codes.
- BBQ PITS The following types of pits will be allowed to cook meat:
   a. Pit Any commercial or homemade trailered or untrailered pit or smoker normally used for barbeques.
  - b. BYC (back yard cooker) Any cooking device by design or nature that is inherently portable and by design is intended for recreational cooking.

Fires shall be of wood only. No Open pits, holes, or fires built on the ground are permitted.

- 7. TURN-IN TIMES The Ribs must be completed at 4:00. Sampling will be done in containers supplied by The Blues Festival.
- 8. JUDGING Judges will assign a score from 1 to 10 on three different categories for each entry. The categories will be appearance, taste, and tenderness. Perfect score is 30 per judge. After the judges have completed their scoring, the competition will be opened to the general public using a system set in place by The Blues Festival. Awards and payout will be done at 6:30.
- 9. COOKING SPACE Due to limited space, all vehicles will be limited to assigned parking areas. Any support trailers may also be subject to assigned parking areas as well. All cooking and seasoning of the competition meat shall be done in the cooking area.
- 10. ACCESS The cook-off area will be open at 08:00 am the day of the competition. Please find a cook-off committee member. All cooking equipment must be removed by 10:00pm the day of the event.
- 11. RIB FEE Entry fee \$100.00 There will be a cash payout for 1st, 2nd & 3rd Place
- 12. JALAPENO POPPER FEE \$10 There will be a 100% payout of all fees collected.