

SIMPLY TEXAS RIBFEST

2020 Blues Festival Rib Cook Off Avenue A, Bill Aylor Memorial River Stage San Angelo, TX 76903

Saturday, May 16, 2020

Team Name:			
Team Captain:			· · · · · · · · · · · · · · · · · · ·
Address:P			Phone#
Team Sponsored b	y:(If applicable)		
This is a	pork rib coo	k-off. Judging May 16 th , 20	will be held at 4:00 pm on (20.
	les WILL NOT	be allowed to re	owed a 15' x 15' space for your cook emain in your cook space. You MUST
	•	•	May 1, 2020. If additional space is e deadline or the day of the event.
•	out amounts a		ectly to the San Angelo Blues Society number of entries. Payout is for 1 st , 2 nd ,
We agree to abide by all r	ules set forth by t	he cook-off commit	tee.
during or related to partici _l Blues Festival and the Sal	pation in the rib c n Angelo Blues S s a result of our p	ook-off. We hereby ociety from any and participation in the ri	stand that we are responsible for our own actions release the City of San Angelo, The Simply Texas I all accidents or injuries, whether to person or b cook-off,(including accidents or injuries caused attorney fees.)
Head cook (signature)			Head cook (print)
Phone Number			Date
Rib Entry	\$100 \$ 25	Paid	





Pork Rib Cook-off Rules

- 1. Registration is open to all. Entry forms must be completed and fees paid prior to set-up.
- 2. COOKED ON SITE 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. Wheels MUST be chocked.
- 6. 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 and submitted for judging at 4:00. Sampling will be done in containers supplied by the contest organizers.
- **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. Scores will be available after winners have been announced. **Awards and payouts will be done at 6:00.**
- 9. COOKING SPACE Due to limited space, all trailers and cooking vessels will be limited to assigned parking areas. Any support trailers and towing vehicles must park out of the cook area.. 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. ENTRY FEE Entry fee \$100.00 for ribs, \$25 for poppers