



BBQ Rib Cook Off

Rib Cook-off Application

Event Dates: Saturday, July 20th, 2024

Time: 12:00pm to 6:00pm

Cost: Contest entry fee \$50.00

Deadline to reserve your space Thursday, July 18th, 2024

Contact Person: _____ Team Name (Optional) : _____

Address: _____ City/State/Zip: _____

Phone: _____ Email: _____

Contest Rules

- A \$50.00 entry fee is required.
- Limited to the first 10 teams that complete an Entry Form and pay the entry fee. Amateurs only.
- Contestants must be 18 years of age or older to enter.
- All ribs must be raw and unseasoned at check-in. All seasoning and cooking shall be done within the team's cooking space at the event and can include pork spare ribs or baby back. No beef allowed.
- 3 Slabs of ribs will be provided to be cooked for the Tasters Choice Contest.
- Cooks are to be prepared and cook in a sanitary manner as possible. All cooking is subject to inspection and can be corrected or disqualified by the judging committee. Until cooking begins, all meat must be held at a food safe temperature. Lower than 40 degrees Fahrenheit, and not show any signs of spoilage. After cooking, meat must be maintained at a minimum temperature of 140 degrees Fahrenheit.

Meats cannot be on the pit before the official start time. 9 am

- Contestants are allowed to sell rubs, sauces during the day of the contest.
- Contestants must provide their own tables, chairs, and tents. (Tables, chair and awning can be rented for \$20 package)
- Contestants must bring their own supplies: BBQ/Pit, propane, charcoal, pots, pans, cooking utensils, paper towels, trash bags, etc. Charcoal, wood, or gas grills are acceptable.
- No holes, dug pits or large trailers are permitted.

- One entry per team which will consist of 3 individual pieces of meat or servings. Garnish is allowed. Any marking or sculpting of any kind to the meat or container will result in immediate disqualification.
- Event check-in at 8 a.m.
- Food needs to be completed no later than 3 p.m.
- Tasters Choice from 2 to 3:30pm. Tickets available 3 Tastings for \$10
- Break down is to begin at 6:00 p.m. and is to be completed no later than 7:00 p.m. (You are welcome to break down after raffle is completed.) ???

Judging

- A panel of 3 special judges will score the entries based on the following criteria: Taste, Tenderness/Texture, and Overall Appearance. This is a blind judging contest and all decisions are final. Judging starts promptly at 4 p.m., 7-20-2024

Prize

- There will be a best overall 1st place, 2nd place and 3rd place winners.
- Prizes are as follows 1st Place- \$150.00, 2nd Place- \$100.00, 3rd Place- \$50.00
- As well as the coveted Tasters Choice Award.
- All winners get a prize.

Terms of Agreement

- I agree not to sell alcohol, food, toxic chemicals or weapons.
- I agree to follow all event rules and policies.
- I understand the Tracy Wildlife Assoc reserves the right to reject or remove any items considered unsuitable.

ANY ALTERATIONS TO THESE RULES WILL BE PROVIDED TO ALL ENTRANTS UPON TIME OF CHECK-IN
 I hereby agree to indemnify and hold harmless the Tracy Wildlife Assoc, its officers and employees, and members, from and against any and all liability for any injury which may be suffered by me or my child, arising out of or in any way connected with participation in the program named above. I recognize and understand there may be risks or injury to myself or my child as a participant in this program and I agree to accept those risks in registering myself or my child as a participant. My signature below indicates that I agree to the foregoing Terms of Agreement and am aware and understand how this program will be conducted. I understand that unless otherwise notified, the City of Tracy reserves the right to utilize photos and/or quotes of program participants for the specific purpose of promoting their programs and facilities. I agree to abide by all of the rules and regulations of the Blues, Brews, & BBQ Rib Cook-off.

Signature (required): _____ Date: _____

Please contact Linda Wilcox in order to apply and pay entry Fee. 209-815-5261

Email: lindawilcox@gmail.com