



SIMPLY TEXAS RIBFEST

2015 Blues Festival Rib Cook Off
204 S. Oakes Street
San Angelo, TX 76903
May 20, 2017

Team Name: _____

Team Captain: _____

Address: _____ Phone# _____

Team Sponsored by:(If applicable)_____



This is a pork rib cook-off.
Judging will be
held at 4:00 pm on Saturday.



To get an accurate count of teams involved we would like to have this form filled out by either submissions over the telephone or through E-Mail. Teams will also be accepted as long as this form is filled out and brought to the Head cooks meeting.

We agree to abide by all rules set forth by the cook-off committee.

We, the members of the above team, acknowledge and understand that we are responsible for our own actions during or related to participation in the rib cook-off. We hereby release the City of San Angelo and Blues Festival from any and all accidents or injuries, whether to person or property that may occur as a result of our participation in the rib cook-off, (including accidents or injuries caused by or related to the consumption of alcohol, damages, costs and attorney fees.)

Head cook (signature)

Head cook (print)

Phone Number

Date

Pre-Register by calling Troy Keating 325-234-0414 or Mike Martin 325-895-0386



Rib pay out based on entries.



Pork Rib Cook-off Rules

1. Registration is open to the all. May pre-register by calling Troy Keating at (325) 234-0414 or Mike Martin (325) 895-0386.
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.
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 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. ENTRY FEE - Entry fee \$100.00.
12. Jalapeno Popper Cook off no entry fee required. There will be a payout of \$200.00 for 1st place.