

SIMPLY TEXAS RIBFEST

2016 Blues Festival Rib Cook Off 204 S. Oakes Street San Angelo, TX 76903 May 14, 2016

Team Name:		
Team Captain:		
Address:	Phone#	
Team Sponsored by:(If	applicable)	
This is a por	k rib cook-off. Judging will be held at 4:00 pm on May 14 th , 2016.	SA S
either submissions over the	t of teams involved we would like to have this form filled out by the telephone or through E-Mail. Teams will also be accepted as the ut and brought to the Head cooks meeting.	4
We agree to abide by all rules	set forth by the cook-off committee.	
during or related to participatio from any and all accidents or in	team, acknowledge and understand that we are responsible for our own actions in the rib cook-off. We hereby release the City of San Angelo and Blues Festivijuries, whether to person or property that may occur as a result of our (including accidents or injuries caused by or related to the consumption of alcohoes.)	al
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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.
- 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. 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.