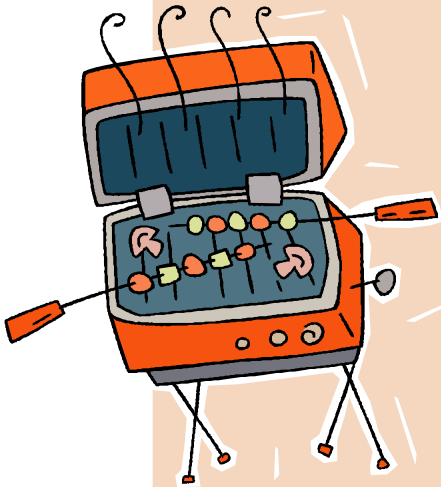


## 4th Annual Big Rock Ribfest

*The August 1st Event is fast approaching. Have you been perfecting your rib recipes?*

1. Please RSVP (text or email) by 7/1 with your entry.
2. Your 10x10 spot in the yard lawn will be assigned (randomly drawn) when you RSVP.
3. Tents/Equipment can be set up beginning Friday at 4pm.
4. Email us your desired TEAM NAME.
5. Prizes will once again be awarded for Champion, 2<sup>nd</sup>, 3<sup>rd</sup> places.
6. Baby Backs or St. Louis Ribs only.
7. KCBS scoring and general rules will apply (Taste, Tenderness, Appearance, Sauce/Rub)



1102 9<sup>th</sup> Street SE

RSVP to: [d.kremmin@cznlsports.com](mailto:d.kremmin@cznlsports.com) or [t.kremmin@cznlsports.com](mailto:t.kremmin@cznlsports.com)  
Or  
Via SMS text to 612-616-0220 (Dawn)

## Rules

The following rules have been outlined to ensure 'general' compliance with KCBS terms and procedures surrounding this one-meat (Ribs) contest. The organizer (Big Rock BBQ) reserves the right to amend or modify these rules at its sole discretion.

Each team shall consist of a chief cook and may (at their discretion) have one assistant as they deem necessary. The Chief Cook will be responsible for their TEAM NAME. Each Team will be identified by their Unique Team Name. Chief Cooks and/or assistants may only prepare food for their designated team at the contest. Chief Cooks are responsible for their team member(s).

Each team will be assigned a cooking space (approximately 10x10 in size). Pits, smokers, grills, tents and tables, or any other equipment should not exceed the boundaries of the team's assigned cooking space. Setup of your space may commence on the evening prior to the contest or the day of the contest. Please inform the organizer if you need electric as these needs are on a first come basis. Teams needed it electric must provide their own cords.

This contest will be a one meat event (Ribs). Each Contestant should cook a 2-3 racks of ribs. The Ribs can be Baby Back or St. Louis Style only. Ribs must be checked in and confirmed raw/uncooked the morning of the contest. Marinating of raw ribs can occur prior to the event, but ribs must still be raw at check-in. The ribs must be cooked onsite. All seasoning and cooking of the rib product shall be done within the assigned cooking space. Teams shall not share an assigned cooking space or cooking device.

Contestants are also expected to bring a pot to pass for the evening dinner.

Please keep your cooking space clean and orderly throughout the contest. Cleanup of the area after the

event should be thorough. Cooks should locate the nearest Trash Container to their cooking space at setup.

Fires shall be of wood, wood pellets, charcoal, lump coal or Propane Gas. No open pits or holes are permitted. Rib meat shall not be sculptured, branded or presented in a way to make it identifiable.

Turn In times are subject to change and will be assigned at check-in by a Organizer the morning of the contest. Turn-in Containers will also be provided on the day of the contest.

An entry will be judged only at the turn in time established by the Organizer. The allowable turn-in time will be five (5) minutes before to five (5) minutes after the posted time with no tolerance. A late turn-in will be disqualified.

Garnishments are optional but can factor into appearance and presentation scores(if it is the box-it can affect the judges score). Garnishments should be Kale or Lettuce only.

Sauce is optional. If used, it shall be applied directly to the meat and not be pooled or puddled within in the container. No side sauce containers will be permitted in the turn-in container. Chunky sauce is allowed. However, chunks within the sauce should be fine diced, approximately 1/8 inch cubed.

Entries will be submitted in an approved container, provided by the Organizer or a Contest Rep the day of the event. The Teams assigned turn-in number must be on top of the container at turn-in. The container shall not be marked in any other way so as to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container.

Each contestant must submit 5 portions of meat in an approved container. Ribs shall be turned in with bone-in(so 5 of your best bones). All remaining ribs cooked must be put on the buffet line for everyone to share at dinner. The

Organizer will provide an aluminum pan for this about mid afternoon during the event.

The turn in container will be provided by a Contest Rep about mid afternoon during the event.

Judges who arrive early to the contest are encouraged to stop in to meet contestants. Cohersion with Judges is grounds for disqualification. Judging will be done by a team of 5 person(s). Only Judges, Contest Reps and necessary support staff will be allowed in the judging area during the judging process. No other activities are permitted in the judging area during the judging process.

Turn-in containers will then be passed around the table and each judge will place a sample from each of the containers in the appropriate box on the judge's plate. Each judge will score each sample for taste, tenderness and appearance, sauce/rub. Judges will record the scores on the provided scoring sheet.

Scoring:

The scoring system is from 0 to 10 (10 being the best), using only whole numbers.

Awards will follow the evening dinner.