

The 7th Annual Golden Rib Cook-off

The 7th annual Golden Rib Cook-off will be held on Saturday, October 7th, 2017 at VIXEN HILL WINERY. Contestants need to pre-register and have paid the \$65 entry fee by Friday 9/22/2017. There will be a best side dish contest for an additional \$10. There will be an official cook's meeting Friday September 29th 7:00pm at VIXEN HILL WINERY.

RULES

This contest is open to all amateur cooks and teams. All teams in the contest must have pre-registered and paid the \$65 entry fee to compete in the contest. All entries must be prepared and cooked in the designated cooking area. You may season or prepare the meat as you see fit. Cooking can be done on a charcoal or wood-fired cooker of any design.

NOTE: You are responsible for observing prudent temperature and sanitary requirements and cooking QUALITY RIBS. ALL UNJUDGED RIBS WILL BE COLLECTED FOR THE DINNER

1. Each team will consist of a Chief Cook and as many assistants as the Chief Cook deems necessary. Shirt included for cook only.
2. Each team will provide a grill/cooker to be used exclusively by that team within the confines of the team's assigned cooking space.
3. Each team will bring their own seasonings, cooking equipment, tables, chairs, and ingredients necessary for the side dish entry (if so desired).
4. All seasoning and cooking of the product shall be done within the confines of the team's assigned cooking space.
5. Each team will receive a 12' x 12' area to cook within. Vehicles must be parked outside the cooking area. Small "easy-up" tents or umbrellas are permitted for shade and set up can start as early as 6:30 A.M. the morning of the event.
6. Contestants must adhere to all electrical, fire, health, and other codes whether local, county, state, or federal.
7. No cooking of any kind before 7 AM.
8. All contestants are expected to respect the rights of other teams. Profane language or infringement on another team's area will not be permitted.
9. Each team will be required to cook 2 to 3 racks of ribs, more if capacity allows but must be same quality as turn in ribs. Ribs will be provided.
10. Clean water will be provided for clean-up.
11. Ashes will be disposed of at the end of the day. A container will be provided.
12. PLEASE DO NOT STUFF ALUMINUM CONTAINERS IN TRASH CANS. PLEASE CRUSH/CONDENSE AND PUT IN TRASHBAG OR IN DUMPSTER

TIMELINE

6:30 AM: Set-up
7 AM: Rib hand-out
Noon: Side dish turn-in & Judging
3 PM: Rib turn-in & Judging
4 PM: Rib Dinners Served
5 PM: Awards presented

RIB JUDGING CRITERIA

1. Rib entries will be judged by a team of 6 judges (6 bones to turn in). They will be scored in areas of Appearance, Tenderness/Texture, and Taste. The scoring system is 9 (excellent) to 2 (bad). All whole numbers between 2 and 9 may be used to score an entry. The starting point is 6. A score of 1 is a disqualification and requires approval by the contest organizer.
 2. Garnish will not be allowed.
 3. Product may be presented with or without sauce or seasonings.
 4. If you choose to use a sauce with your ribs, it must be applied to the ribs. Sauce must not be pooled in the container. No sauce containers will be allowed in the turn-in container.
 5. Marking or sculpting of any kind, of the meat container, will not be allowed.
 6. No aluminum foil or stuffing is allowed in the container.
 7. No toothpicks, skewers, foreign material or stuffing is permitted. Any entry not complying with this rule will be given a 1 in all judging categories.
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Side Dish Rules

1. Bring your "A" game. Be creative.
2. All entries must be grilled or smoked. Absolutely nothing fried.
3. Each contestant must provide 6 samples for judging. (containers provided)
4. All entries must be turned in at Noon. (Location will be given at cooks meeting)
 5. \$10 entry fee
 6. Winner will receive a trophy.