

B's on the River Rib Fest
July 11, 2020

Back Yard BBQ Rules

All teams in the Backyard BBQ Contest must be pre-registered and paid the \$100.00 entry fee to compete in the contest.

Make payments/checks out to B's on the River.

B's on the River will be furnishing all the ribs for the contest, 10 full sized racks of ribs to each team.

All entries must be cooked and prepared on site. You may season or prepare the meat as you see fit. Cooking can only be done on charcoal, wood fired or propane cookers.

Note: You are responsible for observing prudent temperature and sanitary requirements.

Rules

1. Each team will consist of a Chief Cook and 2 assistants.
2. All team members must be at least 14 years old. The Chief Cook must be at least 21 years old.
3. Each team will provide grills to be used exclusively by that team within the confines of the team's assigned cooking space approximately (10' x 20'). Cooks may use multiple cooking devices to accommodate up to 10 full sized racks of ribs.
4. Each team will provide their own seasonings, sauces, and serving tools.
5. All seasoning and cooking of the product shall be done within the confines of the team's assigned cooking Space.
6. A chief cook or assistants may not enter more than one team.
7. Contestants must adhere to all electrical, fire, health and other codes whether local, county, state or federal.
8. No cooking before 8am.
9. All team members will be required to wear shirt, pants, and shoes while in the contest area.
10. All contestants are expected to respect the rights of other teams. Profane language or infringement on another team's area will not be permitted.
11. Teams may bring their own refreshments providing they are consumed by team members only and within their assigned cooking site. **(Absolutely NO serving to guests)**

B's offers a wide selection of refreshments; the bar opens at 8am.

Time Line

8:00am Team Check In

10:00am Cooks Meeting

2:30pm KCBS Judging – Ribs

3-4:30pm Serve Guest Tasters for Judging (Under Tent)

7-7:30pm Award Announcement (Main Stage)

Set Up

Teams may setup Friday afternoon but no later than 9am on Saturday.

If you are wanting to reserve a campsite, please make the reservation at the same time as when you sign up for the contest. There are limited spots available close to the cooking area.

Judging Overview

1. Blind judging containers will be delivered to each participant at the 10am cooks meeting on Saturday. When you bring your entry to the judging area, the containers may only contain your entry.
2. Each team must prepare a minimum of 6 individual rib servings for the KCBS judging.
3. Anything placed in the container that identifies your team will cause your entry to not be scored.
4. Blind judging will be held on B's patio or in the dining room.
5. All entries must be delivered to the judging location (B's patio) starting at 2:25pm and no later than 2:35pm.
6. Any entry that arrives after the appointed check in time (2:35pm) will not be scored.
7. Judges will be screened for competence to ensure that the quality of entry will be judged objectively based on the merits of the samples.
8. Guest tasting begins at 3:00pm and ends at 4:30pm. Each contestant will hand out a single rib sample to tasters who have purchased a tasting kit and present a sampling ticket to trade for the rib sample. **Note: 1 sample per ticket.**

This year we could have 2 groups identified by ticket color, please direct tasters to match the color of their ticket to cooks identified with the color of the tasting ticket (if a taster is confused it is OK to use their ticket at your site).

Judging Criteria

1. Entries will be judged by a judging team of 6 judges. They will be scored in the 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 is optional.
3. No sauce containers or pooling of sauce will be allowed in the turn-in box.
4. Product may be presented with or without sauce or seasonings.
5. Sauce or seasonings may not be pooled in the container. Any entry not complying with this rule will be given a 1 (one) on Appearance.
6. Marking or sculpting identifying the team of any kind, will not be allowed.
7. No aluminum foil or stuffing is allowed in the container.
8. 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.

Payout

(KCBS judged ribs)

\$500.00 First Place

\$250.00 Second Place

\$125.00 Third Place

\$ 75.00 Fourth Place

\$ 50.00 Fifth Place

\$100.00 Tasters Choice Winners (this year there could be 2 winners for a total of \$200.00)

(Payouts are based on a minimum of 20 entries)