

2019 Galesburg Railroad Days Rib Cook Off

CONTEST REQUIREMENTS:

- A \$50 REFUNDABLE Deposit is required to hold your spot in the competition. (Contact Dennis Clark)
- Knox Co. Health Department guidelines must be followed & team must pass the inspection to compete.
- Cleanliness of cooks, assistants and workspace is required.
- Shoes & shirts must be worn
- No use of tobacco or alcohol products permitted when handling the meat
- FIRE EXTINGUISHERS MUST BE PRESENT & WORKABLE AT TEAM SPACE
- UNITED FFA & RAILROAD DAYS IS NOT RESPONSIBLE for theft or damage to personal property or injury to any contestant or to any contestant's family member or guest.

AWARDS:

After judging is complete, there will be an announcement of winners & placings

- First Place \$200 Trophy & Bragging Rights!
- Second Place \$100 Trophy
- Third Place \$50
- People's Choice \$50
- If there are 5 Teams or Less (First \$150, Second \$75 & Peoples' Choice \$50)

Team Deposit of \$50 will be returned to each competing team

Tickets are sold to the public for \$3 per Rib or 2/\$5 to help cover cost of Ribs.

- Another ticket is provided to the public to go into the "People's Choice" Jar
- Competition Site is on East Main Street next to the Square, first block between the banks
- Contact Denis Clark 309.337.2551 / dennyclark53@gmail.com

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Contest Rules & Regulations

SET UP - 6AM

- Electricity One (1) (20-amp, 110 circuit) will be provided by generator for teams.
 - Teams may use their own generator.
- Each team will be assigned a (15ft x 20ft) cooking space. All cooking is to be done within assigned space. Vehicles, campers, props cannot extend beyond that space.
- Each team may consist of One (1) Chief Cook and as many assistants as the cook requires.
- Each team is to provide a grill/cooker that will be used exclusively by that team.
 - Wood, charcoal, pellets, gas/propane and smoker type barbeques are allowed.
 - Electric ovens or solar ovens are not allowed.
 - Fires are not allowed on the street.
- Each team is to provide all their own supplies, including pop-up tents, tables, chairs, utensils, ingredients, supplies & safety wash station. No water or ice will be provided.

COOKING – 7AM

- Each team will be checked for outside ribs and alcohol before contest begins.
- Teams must cook box of ribs provided. This includes ribs for judging and sampling tickets.
- Nine (9) slabs will be provided to each team.
- Eight (8) will be cut into individual ribs for public sale and tasting.
- Six (6) individually cut ribs will be turned for judging in (contest) provided containers.
 - No marking or sculpting of container or meat is allowed. Failure to comply with rule will result in disqualification.
 - No aluminum foil, stuffing or sauce containers are allowed in the containers turned in to be judged.

JUDGING -12PM

- Turn in times for the ribs will be 5 mins before and 5 mins after the posted time.
- 3 Judges will be chosen by the United FFA Committee.
- At collection, there will be a double switching of samples before presented to judges to avoid bias.
- Decisions made by the committee and judges will be final.
- The scoring system is from a numbered scale of 9 - 2.
 - 9 – Excellent
 - 8 – Very Good
 - 7 – Above Average
 - 6 – Average
 - 5 – Below Average
 - 4 – Poor
 - 3 – Bad
 - 2 – Inedible
- Only Judges, contestant reps & necessary support staff are allowed in the judging area during the judging process.
- The team that acquires the most votes from the public will be awarded the People's Choice Award.

GALESBURG RAILROAD DAYS RIB COOK OFF

SUNDAY, JUNE 23RD 2019

6am - Rib Distribution
Noon – Judging & Serving

TEAM NAME:
CHIEF COOK:
ADDRESS:
(City & State)
EMAIL:
PHONE:

Entry Deposit \$50.00

Check # _____

Checks Payable to Galesburg Railroad Days

Deposit Refundable after competition complete

Mail To: Dennis Clark Box 335 Wataga, IL 61488

Questions: 309.371.2551 or dennyclark53@gmail.com