



Mount Carmel's Bicentennial
WABASH
RIBBERFEST
Benefitting The Wabash County Senior Center

SMOKE ON THE WABASH
Backyard Competition Registration Form -
Friday/Saturday, April 27th/28th, 2018

Team Name _____

Head Cook _____

Address _____ City _____ St _____ Zip _____

Telephone _____ Email _____

I have read and understand the information & guidelines listed below, and agree to abide by same.

Signature (Head Cook) _____ Date _____

- Entry Fee: \$50 (Covers Chicken & Ribs categories) Additional \$25 (Pork-Optional) Payable to: Wabash Ribberfest
- Cooking space is 20' wide x 15' deep. Limited # of spots 20' deep - \$25 additional until sold out.
- Mail Checks & Forms to: Jennifer Poland, PO Box 452, Mt. Carmel, IL 62863
- Or, take to Colette Grigsby @ Smith Jewelers, 406 Market Street in Mt. Carmel.
- You may also pay the Entry Fee, and Vending Fee (if applicable) on the website: www.ribberfest.com (after 2-19-18)
- Entry Deadline is Monday, April 16th, 2018. Registrations **with fees** will be considered for inclusion in the order they are received. A maximum of 28 teams will be accepted. Wabash Ribberfest reserves the right to refuse any and all entries. No refunds made after registration and fees are paid if team is accepted. See Guideline #21 for Set-Up times. It is the responsibility of the Head Cook to read and know the guidelines included here and elsewhere on the website, www.ribberfest.com. Ribberfest reserves the right to make additions, corrections and deletions to the guidelines at any time. Changes will be available on the website.

EXHIBITOR: Agrees to abide by all rules and regulations for the WABASH RIBBERFEST BARBECUE CHAMPIONSHIP Inc including Sponsors, Officers, Directors, Servants, Agents and/or Employees hereafter called "CHAMPIONSHIP" and the owner and/or Contestant, including Parents and/or Legal Representation, herein called "EXHIBITOR" agree that the CHAMPIONSHIP will in no case be responsible for any loss, damage or injury to the person, animals, or property of the EXHIBITOR, or the Exhibitor's Agents, Servants, Family and/or Employees regardless of how much loss, damage or injury is occasioned and by whom that CHAMPIONSHIP and the EXHIBITOR further agree that the EXHIBITOR will protect, indemnify and save harmless the CHAMPIONSHIP from any/all claims, suits and/or judgments (including the cost of defense for any loss, damage or injury to any person, animal or property) occasioned by any action or inaction of EXHIBITOR either solely or in conjunction with the CHAMPIONSHIP or anyone else. Your signature below indicates that you have read and understand any and all rules herein attached or otherwise located on the ribberfest.com website, and that you agree to abide by them.

Contestant _____

Parent/Legal Guardian (if under 18) _____



SMOKE ON THE WABASH

BACKYARD COMPETITION TEAM GUIDELINES - KEEP THESE NEXT TWO PAGES!

CHICKEN: A chicken entry may begin as a whole chicken or parts. It **MUST** be cut into pieces before providing to judges. Judges are not allowed to cut meat.

RIBS: A pork rib entry may be spare ribs, loin ribs or baby back ribs submitted with bones attached to the meat. No Country Style Ribs allowed.

PORK: A pork entry refers to a pork butt and judging samples must be pulled.

NEW THIS YEAR: \$50 of each team entry fee will be donated to the Wabash County Senior Center

CHECK IN AT THE INFORMATION STATION (4th & Market) FOR YOUR ASSIGNED SET-UP LOCATION

1. Teams must have a "Name".
2. Team must have a Head Cook. Head Cook will be responsible for the conduct of his or her team. Only good conduct and good attitudes are acceptable. Any other behavior will be cause for disqualification and removal from the event.
3. Head cook must attend Cook's Meeting at 8 pm, Friday the 27th, at St. Mary's Church. If unable to attend at that time, you must contact Colette @ 618-262-6822 for additional instructions.
4. Teams will be given 5 "Ice Coupons". Additional ice may be purchased for \$1 per bag.
5. All meat **MUST** be inspected before it is put on the cooker. Teams may have meat inspected any time after setup Friday (27th) or Saturday (28th).
6. Once inspected, meat **CANNOT** leave competition area. The inspected meat must be cooked on site.
7. Meat must arrive in a cooler on ice, not frozen but cold. Meat must be held at 40 degrees or less.
8. Meat is to be **RAW** and **UNSEASONED**. NO marinades, rubs, boiled meat, etc. will be accepted prior to inspection. **NO EXCEPTIONS**.
9. After inspection: teams may season, marinate or whatever they choose. After cooking, meat must be maintained at 140 degrees or higher in a **covered** container.
10. Give yourself the time needed to set-up, start charcoal, etc. You must allow time for cooking and be able to get your entries to the check-in location on time.
11. **NO GAS GRILLS**. **ONLY** Charcoal or wood grills will be allowed.
12. You will be given a 12 x 12 Styrofoam container with a lid. Make sure to fill your container with as much of your sample as you can and to present the sample in easily handled portions. Remember, you must provide enough samples for six judges.
13. **NO garnishments** of any kind, only the meat is allowed in the container.
14. **NO writing or marking** of any kind will be allowed on the containers inside or outside. Remember, no garnishments whatsoever in or on the containers. Anything placed in or on the containers, which might identify the team, will cause the team to be disqualified from the competition, or at the discretion of the coordinator, result in the samples being moved to a new container. This will affect the presentation.
15. Check-in time for finished, cooked meat products in the Backyard Division will be from 11:50 am to 12 Noon for Chicken entry, 12:20 pm to 12:30 pm for Rib entry, and 12:50 pm to 1:00 pm for Pork on Saturday, April 28, 2018. You must have your cooked meat checked in during these time frames at St. Mary's Church. Any team's finished

meat products **not** checked in before 12 Noon for Chicken, 12:30 pm for Ribs, and 1:00 pm for Pork will not be judged.

16. All categories will be judged blind. (Judges do not know which team is which. They are only judging the sample, not the team.) The sample will be judged on:

APPEARANCE: Does it look appetizing when the container is opened?

TENDERNESS: Is it tender; is it moist, not dry: is the meat done?

FLAVOR: Does it taste good; does it have a good flavor?

OVERALL IMPRESSION: Judge's individual experience of eating this particular piece of meat.

17. Cleanliness of the Cook, Assistants and Contestant's area is required. It is the responsibility of each contestant to see that the contest area is kept clean and that the area is cleaned and policed during and following the contest. Because the contest is held on asphalt, proper cleanup of grease and ashes is required to avoid disqualification.
18. Sanitary rules must be followed for cooking/handling food. Teams may be disqualified for not keeping the cooking area clean. Health Department inspections are the responsibility of the team IF VENDING.
19. Each contestant shall supply all meat, seasonings, cooking utensils, barbecue grills and other equipment necessary to prepare enough samples for six (6) hungry judges.
20. The Contest Committee requires that good taste be used not only in your barbecue, but in your personal conduct as well. The Contest Committee reserves the right to remove any team, person, or persons from the grounds as the situation warrants for not following any of these rules or for inappropriate personal conduct of any kind.
21. Contestants must make all deliveries of equipment/supplies to cooking site between **5:00 pm on Friday, April 27, 2018, and 8:00 am on Saturday, April 28, 2017.** No vehicles will be allowed to remain in the cooking/judging area. Tear down is not allowed until after awards, approximately 5pm, Saturday, April 28, 2018. (This is due to the public viewing of entertainment) **Cooking sites (max 20' wide x 15' deep) will be assigned. Water and electricity will be available – Bring your own cords (minimum 100') and hoses.**
22. Teams may decorate their area and put up any type of barrier to indicate their area. Keep in mind; this in no way will have any bearing on the "BLIND" judging. (For example, if you have a sponsor, this is a good way to advertise for them by putting up banners, etc. showing their name.) Just remember, have fun.
- 23. PLEASE NOTE: RIBBERFEST IS A RAIN or SHINE EVENT!**
24. Prizes for "Smoke On The Wabash" awarded as follows as close to 3:00 pm as possible:

Grand Champion: \$300 & Trophy

Note: You must enter all 3 categories (\$75) to be considered for the Grand Champion Prize & Trophy

1st Place in each category: \$250 & Trophy

2nd Place in each category: \$100 & Trophy

3rd Place in each category: \$50 & Trophy

SIMPLIFIED RULES FOR EVERYONE

- Get raw meat inspected as early as possible
- Attend cook's meeting at 8pm Friday, April 27th @ St. Mary's Church
- Cook meat until done and put into Styrofoam Container (will be provided)
- Deliver finished cooked meat in container to St. Mary's Church between 11:50 am & 12 Noon for Chicken, 12:20 pm & 12:30 pm for Ribs, and 12:50 pm & 1:00 pm for Pork on Saturday. No exceptions
- HAVE FUN!

Team Contact: Colette Grigsby (618-262-6822) or grigsbycol@hotmail.com



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Backyard Vendor Application

Team Name

Form submission and fee payment information found on page one.

Vending Fee - Good For One or Both Days: \$100.00 (*Vending fees may also be paid online*)

Vendors may require a Health Department inspection – Fee paid by vendor.

Vendors receive an additional 10 “Ice Coupons”. Additional ice \$1/bag.

Electrical requirements determined following vendor application approval.

Please list below each item you would like to include on your menu. Ribberfest will approve items as quickly as possible

Vendor Contact:

Terry Beckerman (618-263-2093) or maplehill82@hotmail.com