



## **BELLEVILLE COMMUNITY PICNIC RIB CONTEST**

### **ENTRY FORM**

08/07/21

\$25.00 Entry Fee

Team Name: \_\_\_\_\_ Captains Name: \_\_\_\_\_

Email: \_\_\_\_\_ Phone Number: \_\_\_\_\_

Additional ribs requested above the (4) provided: \_\_\_\_\_

Special Accommodations: \_\_\_\_\_

\*\*\* Each team must cook (1) rack of ribs for judges, and

(3) racks of ribs for the People's Choice Contest.\*\*\*

**Entry forms and registration fee must be in by 07/25/21**

#### Waiver of Liability

I, the undersigned, recognize that the Belleville Community Club and any other of their co-sponsors, including other entries, their employees or agents assume no liability for me or other members of my group. I will assume all risks that arise from my participation. I also hereby waive any and all claims against the Belleville Community Club, it's co-sponsors, directors, officers, volunteers or agents for any injuries or losses that arise from our participation. Further, I grant full permission to the Belleville Community Club, its promoters and sponsors or any agent authorized by them to use any photographs, videos or other recordings of the event for any legitimate purpose. By signing, I acknowledge that I have read and agree to abide by all rules of this event.

Captain Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Team member Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Team member Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Team member Signature: \_\_\_\_\_ Date: \_\_\_\_\_

**TAKE COMPLETED FORMS AND ENTRY FEE TO:**

**BURRESON'S FOOD**

**1019 RIVER STREET**

**BELLEVILLE, WI 53508**

**Questions – Call Mike at (608) 438-1341 or Brad at (608) 558-9123**

## **Belleville Community Picnic 30 1/2 Annual Rib Cook-Off Rules and Regulations.**

### **Fees and Registration**

- An entry fee of \$25.00 will cover the (1) rack of ribs supplied for the Judges event, and (3) racks of ribs for the People's Choice Award. No refund of entry fee will be allowed, unless approved by the organizing committee.
- Registration and entry fee must be received no later than Sunday July 25<sup>th</sup>, 2021 and must be turned into Burreson's Foods in Belleville.
- Each team must have a team captain.
- We are planning between 15-24 teams. The first paid and completed entry forms received will be added to the competitors list. If we fill up to 24 teams, a waiting list will be created.
- We intend on this being an extremely fun, family-friendly event. If you are looking for a serious competition, this might not be the one for you.

### **Carry In's:**

- There will be NO BEER CARRY IN'S ALLOWED! In an effort to curb carry in's, the Community Club will sell up to (3) 12 packs of beer to each team that is paid and completed the registration, for \$15.00 per 12-pack. Offenders of the carry in rule will be disqualified and asked to leave the event.

### **Check in and Grill drop off:**

- Check in will be between 7:00 am and 10:00 am, on Saturday August 7<sup>th</sup>, 2021.
- All smokers / grills and materials to be unloaded at the end of E. Church Street.
- A Bobcat / Gator will be provided by the Community Club to get your grills and materials to and from the smoking site. ABSOLUTELY NO VEHICLES ALLOWED IN THE PARKING LOT, OR TO DRIVE ON THE PARK LAWN.
- A meeting in which team captains are required to attend will happen at 10:00 am.
- The event will happen rain or shine. Also, this will be an open-air event. If you need shade, or shelter, please bring a tent.

### **Interpretation of Rules:**

- The interpretation of the rules and regulations are those of the contest organizer and his or her decisions are final.

### **Equipment:**

- Any type of smoker or grill can be used. If your team will need electricity, please be prepared to bring a generator. We reserve the right to limit the number of competitors that need electricity due to facility limitations.
- A sanitary station will be provided for the purpose of cleaning dishes.
- All competitors are expected to maintain their cook sites in an orderly and clean manner, and to use sanitary practices during the preparation. Food handling gloves will be provided by the Community Club. Gloves are required to be worn at all times when handling food. Failure to use sanitary gloves will result in disqualification. All Federal, state and local food safety rules and regulations must be adhered to at all times. Shoes and Shirts must be worn at all times.
- You will need to bring all cooking utensils, pans, tables, etc. that you will need. The Community Club will not provide additional items for your use.
- Styrofoam Boxes will be provided for rib delivery to the judges
- Paper trays will be provided for the People's Choice ribs.
- Team spaces will be generally 10' x 15'. If special accommodations are needed, please request on the entry application.
- A coal dumping station will be provided on site.

### **Meat, Sauces, and Decorations:**

- Ribs will be supplied by the Community Club and can be picked up at Sugar River Park the morning of the event.
- Ribs will be ST. Louis Style ribs for this event.
- Any barbeque sauce can be made prior to the event and brought with you the day of the competition. Sauce must be used in the cooking process and cannot be placed on the side as a dipping sauce.
- All ribs turned in to the judges, as well as for the People's Choice, must be cooked to a temperature of 160 degrees minimum. Meat temperature will be tested when you are "On Deck" to give to the judges.
- The Styrofoam boxes for the ribs to the judges can be garnished.
- The paper trays for the People's Choice cannot be garnished. The only thing allowed in the paper tray is the cooked rib itself.

### **Turn in Procedure:**

- Turn in time for the judging for the People's Choice is 3:20 pm. Any ribs not turned in by 3:20 pm will not be accepted.
- Turn in Time of the competition judging will time will be announced to each team the day of the event.

**Scoring for Competition:**

- Each entry will be scored by a minimum of (5) judges. Scoring ranges from a low of (2) to a high of (9) in increments of (1) point for each category of APPEARANCE, TASTE, and TEXTURE.
  - Appearance: Just as noted. How does it look in the presented Styrofoam container?
  - Taste: Does it make your mouth water, and want another bite?
  - Texture: A (9) in texture will not be a rib that the meat completely falls off the bone. Properly cooked ribs will pull cleanly off the bone with your teeth, but they will still have some resilience and chew, like a properly cooked steak, but not be tough.
- Any entry that is disqualified as per Disqualifications below will receive a score of zero for all three categories from all of the judges.

**Scoring for People's Choice:**

- (30) Separate ribs will be provided from each team for the People's Choice on the paper trays.
- People's Choice judges will become judges by purchasing the opportunity to try all of the ribs. Cost to become a People's Choice judge will be \$20.00.
- People's Choice judges will vote on the best rib. The rib with the most votes wins.

**New this year: FIRE INSPECTION**

- Due to the pandemic we all faced over the previous year, we will be re-installing a set of judges to inspect the cooking stations. This will be a separate set of judges from the tasting judges.
- They will walk around to every site, inspect that proper etiquette is followed.
- WE STRONGLY ENCOURAGE YOU TO HAVE SOME TYPE OF FOOD FOR THEM TO TASTE. This food does not have to be made at the park, nor does it have to be made on the day of the event. This food can be sweet, spicy hot, or unique. Regarding the tasting, "the world is your oyster".
- This inspection could happen anytime between 12:00 noon, and competition turn in time.

**Disqualification:**

- The entry is turned in after the official designated time given to your team.
- Gloves are not used while handling food products
- There is evidence of blood such that the meat is uncooked.
- Any sign of carry-in beer.

**Judging Procedure for competition:**

- In an attempt to speed up the judging process from previous years, a group of (5) teams will bring all approved containers to the judging line at 3:00 pm sharp. Each team is only allowed one box for all the ribs. (1) of the 5 captains will present his / her ribs / styrofoam box to the judges, and they will walk them in front of all judges. This is when the judges will judge on APPEARANCE. The Captain will then serve every judge a rib for judging the TASTE, and TEXTURE. Each team will be given only (1) minute, and (30) seconds total to walk the ribs in front of the judges and allow them to sample the ribs. After that, the Judges will be given (30) seconds to fill out the score card. The event organizer makes sure that scores for the containers are recorded properly, and the process is repeated for all (5) teams. Event organizer will collect the judging slips. The next group of (5) will begin the process promptly at 3:10 and continue till all teams are completed.

**Winners:**

- The winners in the competition category will be determined by adding all the scores together. THE BEST ALL AROUND title will be the team with the most total points and be declared the 1st place Trophy winner. The team with the next highest total will receive 2nd place, etc. Three places will be awarded trophies. The coveted fourth place team will win drink tickets.
- There will be one (1) Trophy winner in the People's Award category that had the most votes in that category only.

**Left overs:**

- Teams may not sell any leftover ribs, or any items cooked during the contest.

**Leaving the Competition:**

- All grills and equipment must be removed by 6:00 pm, as we have other events planned for the evening. A Bobcat / Gator with a trailer will be provided to take smokers / grills, and materials back to the location of the loading vehicles. NO VEHICLES ALLOWED ON PARK GROUNDS FOR LOADING OR UNLOADING.