

# FRANKFORT AMATEUR RIB COOK-OFF 2019

BREIDERT GREEN – DOWNTOWN FRANKFORT

SATURDAY, AUGUST 3, 2019

## CONTESTANT APPLICATION PACKET

- ✓ Complete application & waiver form ([www.villageoffrankfort.com](http://www.villageoffrankfort.com))
- ✓ Registration Fee: \$100 (includes 15 slabs of baby back ribs)
- ✓ Set up time: 6 AM to 9 AM
- ✓ All cooking done on site; meat provided morning of event
- ✓ Must be 18 years old to enter
- ✓ Contestants must provide all cooking devices, equipment, supplies and electricity
- ✓ Contestants will be assigned a cooking space
- ✓ Contestants must comply with all Health Department requirements
- ✓ No professional chefs and/or businesses allowed to compete
- ✓ Deadline to enter: July 26, 2019

*Check should be made payable to **Frankfort Area Jaycees***

Return signed application, waiver form and entrance fee:

Village of Frankfort  
Attn: Sue Lynchey  
432 W. Nebraska Street  
Frankfort, IL 60423



Sponsored By:  
VILLAGE OF  
**FRANKFORT**  
EST • 1855



# FRANKFORT AMATEUR RIB COOK-OFF 2019

## APPLICATION

Date of Event: Saturday, August 3, 2019

Location: Breidert Green Parking Lot (downtown Frankfort)

Setup time: 6:00 AM to 9:00 AM - area should not be left unattended after setup has been completed.

Public Tasting: Begins at 12:30 PM (ticket sales begin at Noon)

Award Judging: Noon

**NO PROFESSIONAL CHEFS AND/OR BUSINESSES ALLOWED TO COMPETE!**

Cook/Chef \_\_\_\_\_

Address \_\_\_\_\_ Phone \_\_\_\_\_

Email \_\_\_\_\_

Type of grill used \_\_\_\_\_

Team Name \_\_\_\_\_

Names of Cook/ Chef and attending assistant (s):

(1) \_\_\_\_\_

(2) \_\_\_\_\_

(3) \_\_\_\_\_

(4) \_\_\_\_\_

I have read, understand, and agree to the terms and conditions set forth in the above-mentioned Jaycees Amateur Rib Cook-off.

**Please make check payable to: Frankfort Area Jaycees.**

Signature of Chef \_\_\_\_\_

Date: \_\_\_\_\_

**Office Use Only:**

Date Paid: \_\_\_\_\_ Check #: \_\_\_\_\_ Signed Rules/ Waiver Attached: \_\_\_\_\_



# FRANKFORT AMATEUR RIB COOK-OFF 2019

## RULES

These rules are based nearly identical to the rules of the Kansas City BBQ Association. The primary difference is that they only allow wood & charcoal cookers. We allow ANY and ALL kinds of cookers for this event to encourage anyone to come and cook.

*The goal is to raise money for charity, and to have a good time.*

Each team will consist of a chief cook and as many assistants as the chief cook deems necessary. Contestants will provide all pits to be used. The use of a single pit (cooking device) by more than one team *is* permitted. All cooking of product shall be done within the confines of the team's assigned cooking space. Cooking spaces are assigned by a member of the Jaycees.

Teams may enter multiple entries, provided they pay a separate entry fee and use a different team name. Contestants must be 18 years of age to enter.

Each team that registers prior to July 26, 2019 will be provided fifteen (15) slabs of Baby back ribs. **Deadline to register is July 26, 2019.**

No professional chefs and/or businesses are allowed to compete.

**NO ALCOHOLIC BEVERAGES ALLOWED.**

Rib Ticket Sales begin at Noon. Public tasting begins at 12:30.

**NO RIBS SHOULD BE DISTRIBUTED TO TICKET HOLDERS BEFORE 12:30.**

**As soon as contestant sells out of ribs, contestant must immediately return ticket bucket to the Jaycee ticket sales table. This will allow the Jaycees to notify ticket purchasers how many contestants are still selling ribs.**

Each team must cook fifteen (15) slabs of Baby Back Ribs. This includes ribs for judging and sampler tickets. **Ribs must be cooked on site!**

All meat must start out raw. Meat must be held at a food safe temperature, lower than 40 degrees Fahrenheit, and not show any signs of spoilage. Any meat not meeting this Health Department qualification will be disqualified. Health Department officials have final authority.

No coleslaw, samples of ribs and/or other food products allowed.

Contestants must provide all needed equipment, tables, supplies and electricity. For safety reasons, all tents must be tied down immediately upon set up. Weights should be 20-25 pounds each.

Pits, cookers, props, trailers, tents or any other equipment, including generators, must be provided by the teams and may not exceed the boundaries of the team's assigned cooking space.

- For this contest, ribs are defined as Baby Back Ribs.
- You may cook your ribs in any manner that you feel will deliver a competitive product in the time allowed, provided that safe food handling guidelines are followed.
- Fires must be of wood, pellets, charcoal or gas. Electric or Gas grills ARE permitted. Fires may not be built on the ground. Ashes must be disposed of off-site and ONLY in approved ash disposal containers.
- It is the responsibility of the contestant to see that the team's assigned cooking space is kept clean and policed following the contest. All fires must be put out and all equipment removed from site.

## FRANKFORT AMATEUR RIB COOK-OFF 2019

- It is imperative that cleanup be thorough. Any team's assigned cooking space left in disarray or with trash, other than at trash containers, may disqualify said team from future participation. All teams must clean their area at the end of the event, and have a Frankfort Area Jaycee inspect their area before leaving.

### THE FOLLOWING MISCELLANEOUS CLEANLINESS AND SAFETY RULES WILL APPLY:

- Cleanliness of the cook, assistant cooks and the team's assigned cooking space is required. Shirt and shoes are required to be worn.
- Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cap of bleach/gallon of water)
- Each contestant will provide a separate container for washing, rinsing, and sanitizing of utensils.
- For safety reasons, all tents must be tied down immediately upon set up. Weights should be 20-25 pounds each.

### SUBMISSION PROCESS FOR JUDGING

- Each contestant MUST submit at least one (1) separated rib in three (3) separate containers.
- Rib samples for judging must be entered no later than Noon; late applicants will be disqualified.
- The Annual Frankfort Amateur Rib Cook-Off allows for blind judging only. Entries will be submitted in an approved numbered container provided by the contest organizer then will be randomly selected for judging, without the judges knowing the team's name or number. Entries will be judged by a judging team (a minimum of 3 judges that are at least 18 years of age).
- Marking or sculpting of any kind to the meat will not be tolerated. This will include but is not limited to painting, sculpting, or decorating. No aluminum foil, stuffing, toothpicks, skewers, or any other foreign material is permitted, and will not be tolerated.
- To simplify the judging process, no side sauce containers will be permitted in the meat judging containers. Meats may be presented with or without sauce on it as the contestant wishes. Sauce may not be pooled or puddle in the container.
- No garnish is allowed in the judging containers.

### SCORING PROCEDURES

Each team will enter 1 piece of meat in their contest container, with their team's number on it.

The judges voting sheet will consist of the following scoring opportunities:

On a scale of 1 (bad) to 10 (excellent)

- Appearance\*
- Tenderness
- Taste

*\*Appearance does not include presentation.*

Scores will be tallied with a possible 30 points for perfection. The top 3 teams will receive a trophy/plaque.

# FRANKFORT AMATEUR RIB COOK-OFF 2019

## CAUSES FOR DISQUALIFICATION

Failure to comply with the rules and regulations established in this document. Use of controlled substances by a team, its members, and/or guests. Foul, abusive or unacceptable language by a team, its members, and/or guests. Health Department has the authority to remove any contestant.

There will be NO REFUND of entry fees for any reason, except at the discretion of the event organizer.

The decisions and interpretations of the Rules and Regulations are at the discretion of the Frankfort Area Jaycees Representatives at the contest. Their decisions and interpretations are final.

**By signing below, I acknowledge that I have read and agree to the rules and regulations outlined above.**

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

*(Read, sign and return this last page of the rules as part of the application process.)*



# FRANKFORT AMATEUR RIB COOK-OFF 2019

## HOLD-HARMLESS

### HOLD-HARMLESS AGREEMENT

It is agreed by the applicant/participant that he/she shall assume full responsibility for, and hold the Frankfort Area Jaycees, Village of Frankfort, and the event co-sponsors harmless and whole from any and all liabilities arising from the applicants, applicants agents and representatives conduct and actions (including but not limited to: transit to and from event, event set up period, the event, and the event take down period). Applicant/participant understands that he/she is solely liable for any and all claims and losses related to his/her actions and products exhibited, created, or brought to the event.

Applicant/participant also understands that there will be NO REFUNDS of applicant's participation fees due to bad weather, ejection, disqualification, or other occurrences beyond the control of the Frankfort Area Jaycees and other sponsoring parties.

I also understand that without this form completed and agreed to, with all signatures affixed, the team entry form will NOT be accepted. This hold harmless agreement must be returned with the team entry form.

I have read the hold harmless agreement and refund policy, and agree to abide by the above-mentioned and all other rules of the event.

Signed: \_\_\_\_\_

Print Name: \_\_\_\_\_

Date Signed: \_\_\_\_\_



**Sponsored By:**  
VILLAGE OF  
**FRANKFORT**  
EST • 1855

