

RIP'S RIBS COOK OFF 2022 RULES & GUIDELINES

<u>Eastland Chamber of Commerce, 209 W. Main Street, Eastland, Texas 76448</u> <u>www.ripsribscookoff.com__chamber@eastland.net___(254) 629-2332</u>

Saturday, April 9, 2022 | 9:00 am – 6:00 pm | Rain or Shine

Thank you for being a part of the 2022 Rip's Ribs Cook Off. We appreciate your participation!

This is our 9th year to put on the Rip's Ribs Cook Off, and it has been put together through a cooperative effort by the Eastland Chamber of Commerce, Chamber Yearly Sponsors, Eastland Economic Development, City of Eastland, and numerous volunteers.

We all recognize the fact that an event such as this is a learning process, and as such, we know that we may encounter minor "glitches" here and there. If you encounter a problem during the event, please let us know so that we may work to make this a great event that you want to participate in for years to come. We anticipate that Rip's Ribs Cook Off will continue to grow and improve, and it will be a fun and exciting event for all. We hope you have a great time and make many new friends while you compete for cash prizes!

Planning Information

There will be ONLY 60 teams allowed to compete in the Rip's Ribs Cook Off, so be sure to get your application and payment in as early as possible! Each team will receive a space measuring 20 ft. x 15 ft. All teams will receive two Old Rip hats and four free official Rip's Ribs Cook Off koozies with their application fee. You may purchase additional gear, but it must be preordered. First Prize \$1000, 2nd Prize \$750, 3rd Prize \$500, 4th Prize \$250, and 5th Prize \$150. Trophies will also be awarded to the winners.

Optional Categories include Appetizers, Beans, Deserts, and Meats. Winners will be chosen by "People's Choice". Each category is \$10.00 or \$30.00 for all 4. Teams will turn in their optional categories like rib turn in at the First Christian Church to be judged. Winners will receive the pot for cash prizes! The food made for the OPTIONALS category ONLY does not have to be cooked on site during the cook-off. It can be made prior to the event. This portion of the event will be judged by 3 selected "foodies" prior to the event and judged with the same scoring system used to judge the ribs.

Number of Ribs you will cook:

Each team must be prepared to cook up to 2 rack of St. Louis style pork ribs on the day of the Cook Off. All meat will be provided. The Cook Off staff will determine the number of ribs that each team must turn in for the judges (see #8).

Entry Fee & Cook Agreement

There will be a **MANDATORY COOKS MEETING Saturday, April** 9th **at 9:00 AM.** The entry fee is \$100 and it must be received along with this entry form no later than 5PM on Friday, April 1st. Checks must be made payable to and may be mailed to Eastland Chamber of Commerce, 209 W. Main St., Eastland, TX 76448.

<u>There will be a MANDATORY COOK'S MEETING at 9:00 am on the day of the event.</u> All additional questions and information will be handled at that time. You will not be eligible to cook if you are not at the meeting.

Some simple rules:

- 1. All vehicles must be out of the event area by 8:00 AM.
- 2. No ATV's or golf carts will be allowed in the event area after 8:00AM except event staff vehicles.
- 3. Eastland has a City Ordinance that prohibits the possession or consumption of alcoholic beverages in a public place, The city of Eastland has given a variance for a portion of the downtown square. Signage will be in place to show the designated area. **No glass or visible kegs allowed.** Additionally, drink responsibly as there is security on staff, and this family friendly event.
- 4. Only the meat provided by the staff will be used in the rib competition. Any team submitting "outside meat" will be disqualified. The ribs provided will be St. Louis-style pork ribs.
- 5. You may give away and/or sell non-competition provided ribs to the public.
- 6. You may sell food to the public but per the TXDSHS vendors must have up-to-date food and health department related permits and licenses while also adhering to local, state, or federal health regulations

<u>regarding the serving and/or selling food items.</u> The Eastland Chamber of Commerce does suggest that all food vendors practice food handling protocols (ie. gloves, wash hands, and disinfect surfaces regularly). If you have any questions, please call the Chamber Office at 254-629-2332 or email chamber@eastland.net.

- 7. You may cook the meat in any manner you wish; however, the meat may not be branded, marked, garnished, or arranged in any manner to identify the cooker or team. Any such marked entry will be disqualified.
- 8. You will need to turn in 6 ribs to the judges.
- 9. Cooking team entries will be evenly and randomly split between 2 tables of 3 judges which will consist of a combination of celebrity judges and BBQ experts with at least 1 BBQ expert at each table. The teams with the top 5 highest scores at each table will continue onto the 2nd round to be judged by at least 2 BBQ experts (1 pulled from each table from round 1) and 1 celebrity or BBQ expert judge. The top 5 teams from each table from round 1 will be scored a 2nd time to get the top 10 places. Final top 5 scoring teams will win 1st 5th Place Cash Prizes.
- 10. Ribs will be judged based on taste, appearance, texture, and tenderness. Weighted scores will be given as such: Appearance .5600, Taste -2.2972, Tenderness 1.1428.
- 11. Judges' rulings will be final.
- 12. Additional Categories will be judges as "People's Choice". You will turn in your entries in the same fashion as the Ribs to judges inside the First Christian Church. If you have an old family recipe or think you can do one or all better than the competition, then don't forget to sign up when turning in your entry form!
- 13. The Eastland Chamber of Commerce staff will be happy to answer any questions you may have about event procedures. On the day of the Cook Off, you can reach Chamber staff by cell phone at 254-488-2481.

Please follow us on Facebook for other event information in the area that day!

LET'S MAKE SOME SMOKE!