



Ovid Carriage Days
presents
Second Annual
BBQ Rib Cook Off

Saturday, September, 9 2017

Visit ovidcarriagedays.com for more info and to sign up.

Main Street

Information

Entry fee is \$100/ team
Ribs are provided
You will be cooking Ribs and one side dish
Any heat source allowed and must be provided by team
Sides must be made on BBQ
Turn in boxes and serving plates will be furnished
See next page for entire set of rules

Timeline

Team check in & Setup	7:00 AM
Cook's Meeting	7:45 AM
Start of Cooking	8:00 AM
BBQ & Side Turn In	1:30 PM
Public Serving	2:30 PM - 4:30 PM
Award Ceremony	4:45 PM

Prizes - Cash prizes to be determined

1st Place Best Judged Ribs	1st Place Best Judged Side
2nd Place Best Judged Ribs	2nd Place Best Judged Side
1st Place People's Choice Best Ribs	1st Place People's Choice Best Side
2nd Place People's Choice Best Ribs	2nd Place People's Choice Best Side

Registration must be recieved by Saturday, September 2. Please allow plenty of time for mail delivery.

Team Name _____

Team Members _____

Head Cook _____

Address _____

Phone _____ Email _____

Make money orders or cashier's checks payable to Ovid Carriage Days

Ovid Carriage Days
Attn: Eric Starn
P.O. Box 21
Ovid, MI 48866
Questions: 989-666-2337
eristarn@gmail.com

* When submitting an entry form, you must first download the document to your local machine and the reopen it from that location for the form and "Submit" button to work properly.

BBQ Rib Cook off Rules

For this event, each team will prepare ribs (provided) to be judged and to be sold to the public as well as one side dish (team provided) to be judged and sold to the public. There will then be a two hour block starting at 2:30 PM where teams will serve ribs and side dishes to public at a set price. During that time the public will be allowed to vote for favorite team's ribs and/or side dish. Public pricing will be set prior to the start of the event by the event director. Each team will receive 50 percent of every dollar sold to public with the remaining 50 percent going to the Ovid Carriage Days general fund. Entry fees will go towards prizes with the award ceremony to be held at 4:45 PM.

- Each team shall consist of a "Head Cook" and can have up to three assistants for the competition.
- Each "Head Cook" will be responsible for the cleanliness of their cooking area as well as the behavior of their whole team. Failure to do this could result in disqualification.
- Cooking apparatus is the responsibility of each "Head Cook". Any heat source allowed. Cooking with any combination of gas, electric, wood or charcoal is permitted.
- Meat will be provided raw and unseasoned for the competition.
- Side dishes will be a team provided item and must be prepared entirely onsite and on BBQ.
- Bring tents, tables and anything else you may need. Only a 10 ft. x 10 ft. space will be provided. Water will be available, bring a container.
- If you need power, you may bring a small **QUIET** generator.
- Judging will be blind with each entry being given a number.
- Check in and set up will begin at 7:00 AM with a mandatory cook's meeting to be held at 7:45 AM. Cooking will begin immediately after.
- Turn-in entries will start at 1:30 PM and each team will get a time slot for turn in

- Each cook/team must turn in a minimum of four (4) bones, cut and separated, for four (4) judges to sample. You may turn in more at the cook's discretion. Ribs can be sauced or dry. Garnish is prohibited and a container will be provided for turn in.
- Each Cook/team must turn in four (4) individual serving size side dishes for four (4) judges to sample.
- Before Cooking all teams will be subject to inspection by Mid-Michigan District Health Department for Temporary Food Establishment Permit.
- The following cleanliness and safety rules will apply but are not limited to:
 - No use of any tobacco products while handling cooked items
 - 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/gallon of water). Each team will provide a separate container for washing, rinsing and sanitizing of utensils.
 - Prior to cooking, meat must be maintained at 40°F or less. Teams must provide place to keep items cold.
 - After cooking, all meat must be held at 140°F or above