

Rhythm 'n Ribs BBQ Competition

This competition is open to local amateur BBQ cooks and teams. The competition will take place the afternoon of Saturday, June 25, 2022 at the Rhythm 'n Ribs BBQ and Music Festival.



The deadline for entries is June 17, 2022.

Entry fee is \$50.

Competitors must use pork ribs. Each team shall supply their own ribs.

The entry fee may be paid as follows:

- By credit card on The Health Foundation's website (www.thehealthfoundation.ca). Indicate that the payment is for the BBQ competition in the section asking the purpose of the donation;
- Mail a cheque to The Health Foundation of EC Saskatchewan,
- Call the Foundation office at 306-786-0506 to provide credit card information or make other arrangements.

Guaranteed prizes, in addition to bragging rights, are:

- \$350 for first place
- \$250 for second
- \$150 for third

More prizes may be offered depending on the number of entries.

Although this is not an official sanctioned competition, we will follow many of the official rules and regulations of the KCBS (Kansas City Barbeque Society). The judging panel will include local VIPs, sponsors, and may include event committee members.

Judging will be based on the following:

- Appearance
- Texture
- Taste

Chef's Choice category

The Chef's Choice category is optional. There is no additional entry fee for this category. The guaranteed prizes for Chef's Choice is \$150 for first place, \$100 for second place and \$50 for third place.

Judging will be based on the following:

- Appearance
- Texture
- Taste

Each team may decide what they wish to submit as a Chef's Choice entry. The entry must be cooked on each team's BBQ rig. Each team must submit six (6) samples of their entry and will be submitted in a numbered container provided by the event organizers. The containers shall not be marked in any way so as to make the container unique or identifiable.

Turn in time for the Chef's Choice entry will be Saturday, June 25, 2022 at 1:00 pm. This time is subject to change, but contestants will be advised of any changes well in advance of the event.

Please read the following prior to entering the competition and contact us with any questions.

To avoid disqualification and eviction of a team, its members, and/or guests, the team is responsible to ensure the following do not take place within their team and assigned area:

- Excessive use of alcoholic beverages or public intoxication;
- Causing a disturbance of any sort;
- Serving alcohol beverages to the general public;
- Use of illegal controlled substances;
- Foul, abusive, or unacceptable language or any language causing a disturbance;
- Excessive noise, including but not limited to that generated from sound systems and amplifiers;
- Fighting and/or disorderly conduct;
- Theft, dishonesty, cheating, or use of prohibited meats.

Excessive or continued complaints from teams about any of the above rules shall be considered grounds for immediate disqualification from the contest by event organizers and/or event security.

Judging Procedures

Judging for this event will be conducted as "blind judging". Entries will only be submitted in a numbered container provided by the event organizer. The container will then be re-numbered by the event organizers before being presented to the judges.

- Judges may not fraternize with teams on competition day until conclusion of judging.
- Judging will be done by a team of six (6) adult persons. Only judges, contest representatives, event organizers, and necessary support staff are allowed in the judging area during the judging process.
- Each judge will first score all samples for appearance of the meat. The turn-in containers will then be passed around the table, and each judge will place a sample from each of the containers in the appropriate box on their judging plate. Judges shall not lick their fingers while taking these samples; paper towels, non-scented wipes or damp wash cloths will be provided. Each judge will then score each entry for taste and tenderness before moving on to the next entry.
- The scoring system is from 9 to 2 using whole numbers only with the following designation: 9 - excellent, 8 - very good, 7- above average, 6 - average, 5 - below average, 4 - poor, 3 - bad, and 2 - inedible.
- A score of one (1) is a disqualification and requires approval by organizing committee representative who will review and confirm the grounds for disqualification as follows:
- All judges will give a one (1) in appearance for prohibited garnish, pooled sauce, or less than six samples of meat;

- All judges will give a one (1) in all criteria for sculptured meat, a marked turn-in container, foreign object in the container, or incorrect meat;
- All judges not receiving a sample will give a one (1) in all criteria.
- The weighting factors for the point system are as follows: Appearance 1.0; Taste 2.5; Tenderness 1.5.
- The low score will be thrown out and results will then be tallied. If there is a tie in one of the categories, it will be broken as follows: the scores will be compared (counting all five remaining judges) for the highest cumulative scores in taste, then tenderness, then appearance. If still tied, then the low score, which was thrown out earlier, will be compared and the higher of the low scores will break the tie.
- Total points will determine our champion.

Competition Rules and Regulations

1. The decisions and interpretations of these rules and regulations are at the discretion of the Rhythm 'n Ribs event organizers for this contest, and will be final.
2. Each team shall consist of a chief cook and as many assistants as deemed necessary. Chief cooks and assistant cooks may only cook for their designated team at the contest.
3. Each team will be assigned a cooking space. Pits, cookers, props, trailers, motor homes, vehicles, tents, or any other equipment shall not exceed the boundaries of the team's assigned cooking space.
4. All seasoning and cooking of product shall be done within the assigned cooking space. Teams shall not share an assigned cooking space or cooking device.
5. Contestants shall provide all needed equipment and supplies, unless arranged otherwise in advance. Contestants must adhere to all electrical, fire, and other safety/health codes. Each team must bring an approved fire extinguisher to be kept near all cooking devices.
6. It is the responsibility of the contestant to see that the team's assigned cooking space is clean and orderly following the contest. All fires must be put out, and all equipment removed from site. It is imperative that clean-up of the team's assigned space is thorough. Any team's assigned cooking space left in disarray or with loose trash, other than at trash containers, will disqualify the team from future participation in this event.
7. Fires shall be of wood, wood pellets, charcoal or propane. Deep fryers, slow cookers, boiling of meat and electric ovens are not permitted for cooking. Electrical accessories such as spits, augers, or forced draft are permitted. No open pits or holes are permitted, and no fires shall be built on the ground for any reason.
8. Each team shall supply their own competition pork ribs. The competition is for pork ribs only.
9. Barbeque for the purposes of this event is cooking only in a cooking device defined in 7 above. Parboiling, sous-vide, and/or deep-frying competition meat is not allowed. If any of the banned processes are discovered before team turn-ins, the team will be disqualified. If discovered after turn-in, the team will receive (1) ones in all criteria for that entry.
10. Meat shall not be sculpted, branded, or presented in a way to make it identifiable to the team. Rosettes of meat slices are not allowed. Violations of this rule will receive a (1) on all criteria by all judges.
11. Meat category for this year's Rhythm 'n Ribs BBQ Challenge is pork ribs, which shall include the bone.
12. Teams may make arrangements to set up in their assigned space on Friday, June 24 or Saturday, June 25. Teams may start cooking at any time at their discretion.

13. Judging turn-in time is Saturday, June 25, 3 p.m. Time is subject to change, but contestants will be advised of any changes well in advance of the event.
14. Garnish is optional. If used, it is limited to chopped, sliced, shredded, or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley, kale, and/or cilantro.
15. Sauce is optional. If used, it shall be applied directly to the meat and shall not be pooled or puddle in the container. Side sauce containers will be permitted in the turn-in container. Sauce violations shall receive a score of (1) on Appearance.
16. Entries will be submitted in a numbered container provided by the event organizer. The number must be visible on top of the container at turn-in.
17. The container shall not be marked in any way so as to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container. Marked entries or containers with the above listed material will receive a one (1) in all criteria from all judges.
18. Each contestant must submit at least six (6) portions of meat in an approved, numbered container. Ribs shall be turned in bone-in. Judges may not cut, slice, or shake apart to separate pieces. If there is not enough meat for each judge to sample, the shorted judge(s) will score a one (1) on all criteria, and the judges having samples will change the Appearance score to one (1).
19. The following cleanliness and safety rules will apply:
 - a. No use of any tobacco products while handling meat;
 - b. Cleanliness of the cooks, cooking device(s), and team's assigned cooking space is required;
 - c. Shirt and shoes are required to be worn;
 - d. Sanitizing of work area should be implemented with the use of a bleach/water rinse;
 - e. First aid is not required to be provided by the contest, except at the election of the event organizer;
 - f. Prior to cooking, meat must be maintained at 40 F degrees or less;
 - g. After cooking, all meat must be held at 140F or above prior to turn in.
20. There will be no refund of entry fees unless the event committee deems the reason valid.

If you have any questions or concerns about complying with the above rules and regulations, please contact the Event Organizers at the email addresses below prior to entering this competition.

We hope to see you at the 2022 Rythm n' Ribs BBQ Competition!

To enter, scan the entry form on the next page and email
to: Debbie.Blommaert@thehealthfoundation.ca.

You may also drop it off at The Health Foundation office:
41 Betts Avenue, Yorkton SK

Or mail it to:
The Health Foundation
41 Betts Avenue
Yorkton SK S3N 1M1

Mailed entries must be received prior to the entry deadline, regardless of postmark date.

BBQ Competition Entry form

Team name:

Chief cook:

Phone numbers of chief cook: Day _____ - _____ - _____ Evening _____ - _____ - _____

Email address of chief cook:

Mailing address of chief cook:

Names of other team members:

I understand and agree that The Health Foundation of East Central Saskatchewan, the Rhythm 'n Ribs organizing committee, the BBQ competition organizing committee, the owners of the facilities where the event takes place, each of their respective boards and affiliates, and all of their respective directors, officers, shareholders, agents and employees, including without limitation any independent contractors rendering security or other services in connection with the event are not and will not be held responsible for loss or damage of work, personal injury, or property damage. I further understand and agree that I or my team members will be a party to any legal action against the organizers and all parties as named above.

I have read the description and rules and regulations of the competition and agree to abide by the terms and conditions as stated.

Signature of chief cook

Date