

## **Festival in the Park Cook-Off Rules**

**St Louis Style Pork Spare Ribs-** One (1) rack of ribs will be supplied to each contestant. You may cook as many ribs as you like but only 1 rack may be turned in. There must be a minimum of a 7 rib strip turned in for judging. Do not cut the ribs up before judging takes place. The ribs maybe dry rubbed, marinated or soaked-injected before cooking or smoking. All ribs must be cooked in the park the day of the contest. You may do extra trimming of your ribs before you cook them. The ribs will be presented as a fully cooked product. A foam tray will be provided. The ribs may be served with or without sauce. **The use of a St Louis Spare rib is essential. Any other ribs will be disqualified.** A turn in time will be sent out when your registration form and payment are received. Payment must be received before Saturday's contest begins. Placing of 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> will be awarded to top point winners. You will also qualify for the sweepstakes award (**BACKYARD BBQ PIT MASTER**) by accumulation of points in all 3classes (ribs, chicken and pulled pork). Registration forms are in the DCI or stop by ERDMANS COUNTY MARKET and talk to Jon Christensen.

**Chicken Thighs-** Six (6) pieces of thighs will be provided to the contestant. You may cook more, but only **6** will be turned in for judging. The chicken may be dry rubbed, soaked-injected or marinated before cooking or smoking. You may trim off excess meat or skin. **You must make sure that the chicken is fully cooked or you will be deducted points.** All chicken must be cooked in the park the day of the contest. A covered Styrofoam tray will be given to the contestant for product turn in. You may turn in your chicken with or without a glaze or sauce. Your turn in times will be sent out when your registration and payment are received. You must have your registration paid in advance before Saturday's contest. Placing of 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> will be awarded to top point winners. You also will qualify for the sweepstakes award (**BACKYARD BBQ PIT MASTER**) by accumulation of points in all 3 classes (ribs, chicken and pulled pork). Registration forms are in the DCI or stop by ERDMANS COUNTY MARKET and talk to Jon Christensen.

**Pulled Pork-** One (1) bone in Pork Butt will be provided to each contestant. It may be dry rubbed, marinated or soaked-injected before cooking or smoking. It must be pulled or shredded and piled in the Styrofoam tray provided. An additional Styrofoam cup will be provided for you to put the sauce in. **Do Not** mix the sauce with the meat. You may cook more than 1 pork butt. Fill the Styrofoam tray a **minimum of ½ full** for the proper judging of your product. Placing of 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> will be awarded to top point winners. You will also qualify for the sweepstakes award (**BACKYARD BBQ PIT MASTER**) by accumulation of points in all 3 classes (ribs, chicken and pulled pork). Registration forms are in the DCI or stop by ERDMANS COUNTY MARKET and talk to Jon Christensen.

# JUDGING

This contest is judged on appearance of meat (smoke ring in the product is a plus). Entries must be turned in at the assigned times and fully cooked. If you cannot meet the assigned time the contest director must be notified.

The new pulled pork class will be served with sauce on the side in a provided Styrofoam cup. The pulled pork entry must be enough meat to fill the provided Styrofoam container ½ full.

The Sweepstakes Award (**BACKYARD BBQ PIT MASTER**)

This year we have a new Trophy Class. Everyone that enters in all three classes (ribs, chicken and pulled pork) will be entered in the class. The scores from the contestant's three classes will be combined to create a grand total. The contestant with the most combined points from all 3 classes will be the Sweepstakes winner. Any questions see the contest director. Have fun and good luck. Registration forms are in the DCI or stop by ERDMANS COUNTY MARKET and talk to Jon Christensen.