



The Renville County Ag Society and  
Renville County Pork Producers

# 1<sup>st</sup> Annual Pork Rib Cook-off

Saturday August 20<sup>th</sup> 2011

Team: \_\_\_\_\_

Cook: \_\_\_\_\_

Address: \_\_\_\_\_



This is a pork spare rib cook-off. The competition meat will be supplied by the Pork Producers. Judging will be held at 5:30 pm on August 20th.



To get an accurate count of teams involved we would like to have this form filled out and mailed to the address listed below. Submissions over the telephone or through E-Mail will also be accepted as long as this form is filled out and brought to the Head cooks meeting.

*We agree to abide by all rules set forth by the cook-off committee.*

*We, the members of the above team, acknowledge and understand that we are responsible for our own actions during or related to participation in the rib cook-off. We hereby release the Renville County Agriculture Society and the Renville County Pork Producers from any and all accidents or injuries, whether to person or property that may occur as a result of our participation in the rib cook-off, (including accidents or injuries caused by or related to the consumption of alcohol, damages, costs and attorney fees.)*

\_\_\_\_\_  
Head cook (signature)

\_\_\_\_\_  
Head cook (print)

\_\_\_\_\_  
Phone Number

\_\_\_\_\_  
Date

Mail entries to:

Blair Anderson  
42374 Cty Rd 2  
Fairfax, MN 55332

Phone or E-mail Entries: Call Blair at (507) 828-0346    [blanders@means.net](mailto:blanders@means.net)



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## Pork Rib Cook-off Rules

1. Registration is open to the 1<sup>st</sup> 10 individuals and 1<sup>st</sup> 10 businesses. May pre-register by calling Blair at (507) 828-0346 or by mailing in the entry form.
  2. COOKED ON SITE – For individual, all entries must be cooked on site. The preparation and completion of all entries in competition must be done within the confines of the cook-off site during the day of the competition. All meat is subject to inspection. No parboiling and/or deep frying competition meat is allowed.
  3. SANITATION – Cooks are to prepare and cook in a sanitary manner. Cooking conditions are subject to inspection by the head judge and/or competition committee. Infractions identified shall be immediately corrected or the team will be subject to disqualification.
  4. ENTRIES PER PIT – A team may consist of a head cook and as many assistants as the head cook deems necessary. Only one entry (one team) will cook on a given pit. Multiple entries by the same team and multiple entries from the same piece of meat shall not be allowed. Head cooks and/or assistants may only cook for their designated team.
  5. EQUIPMENT – Contestants shall provide all needed equipment, supplies and table, except as arranged for in advance. Contestants must adhere to all electrical, fire and other codes.
  6. BBQ PITS – The following types of pits will be allowed to cook meat:
    - a. Pit – Any commercial or homemade trailered or untrailered pit or smoker normally used for barbeques.
    - b. BYC (back yard cooker) – Any cooking device by design or nature that is inherently portable and by design is intended for recreational cooking.
- Fires shall be of wood, wood pellets, or charcoal. No Open pits, holes, or fires built on the ground are permitted.
7. TURN-IN TIMES – The Ribs must be completed at 5:30. Sampling will be done in containers supplied by the Pork Producers and Renville County Fair.
  8. JUDGES – Judges will be selected by the cook-off committee. Each entry will be judged by four judges.
  9. JUDGING – Judges will assign a score from 1 to 10 on three different categories for each entry. The categories will be appearance, taste, and tenderness. Perfect score is 30 per judge. After the judges have completed their scoring, the competition will be opened to the general public using a system set in place by the Pork Producers. Awards and payout will be done at 6:30.
  10. COOKING SPACE – Due to limited space, all vehicles will be limited to assigned parking areas. Any support trailers may also be subject to assigned parking areas as well. All cooking and seasoning of the competition meat shall be done in the cooking area.
  11. ACCESS – The cook-off area will be open at 10:00 am the day of the competition. Please find a cook-off committee member or ask at the front gate to be directed to the area.

The Pork Producers are providing a cash payout of \$250 amongst participants.