

2020 Warren County Farmers' Fair

BBQ Ribs Cook Off

Saturday, July 25

Registration/Set Up: 8-9 am

Health Inspection: TBA

BBQ'ers meeting: 11am by judging tent

Judging starts promptly at 6pm

Location: Balloon Port Area right off Strykers Road

Chairman: Jason Sweigert

Limited to 20 Teams

Event and Team Sponsorship Opportunities Available. For information Call:

Entry Fee: \$100 Per Team

Awards: Trophies and Cash Prizes To be Awarded to Top 3 Teams

Rules and Regulations

1. Only St. Louis style pork ribs can be used for this cook off. It is at the cook's discretion as to how many racks of ribs they chose to BBQ. Ribs must be in unopened, original vacuum-sealed packaging and will be inspected by the Health Department Inspector prior to being cooked at the fairgrounds. Once the meat has been inspected it shall not leave the contest site. Meat must be stored in a sealed cooler packed with ice and maintained at a temperature of 40°F or less prior to being cooked. Marinating and/or cooking can begin once you have been inspected. After cooking, meat must be held at 135°F or above.
2. Immediate disqualification will occur if temperatures prior to and after cooking are not maintained as per health department guidelines. If after reading their guidelines you have any questions, please call their office and speak to an inspector at 475-7960.
3. Team captain may only cook for their designated team at the contest. A maximum of 4 members per team will be allowed with only one vehicle per team admitted to your cooking area.
4. You must be in the setup area between 8-9 am or you will be disqualified. You can start setting up but you must be inspected by the Health Inspector before you can start cooking. Please use a recipe that will allow you to cook within the above designated cooking times.

5. Each BBQ'er will be assigned a cooking space, all cookers, smokers, grills, tent, vehicle and/or any other equipment shall not exceed the boundaries of the assigned cooking space (20'x 20' space) Teams shall not share an assigned cooking space or cooking devices.
6. BBQ'ers shall provide all needed equipment, supplies and adhere to all fire and other safety codes. A fire extinguisher shall be near all cooking devices. It will be the responsibility of the team captain that the assigned cooking space is clean and orderly following the contest and all equipment and garbage be removed from the site. An on site judging will take place during the day by Fair officials and the results will be added in with the blind taste judging scores.
7. No fires shall be built on the ground for the purpose of cooking. A regulation cooking device **MUST BE USED**.
8. Judging will begin promptly at 6 pm. Therefore all ribs must be on the judges table between 5:30 and 5:45 pm. A container will be supplied to each BBQ'er by the Fair Association and marked with the number of your space on the top. No other markings shall be applied to the container, no aluminum foil, toothpicks, skewers, or other foreign materials are allowed in the container. If any markings are found on containers this will result in a deduction of points by the judges.
9. Eight Ribs, cut with bone in shall be turned in; sauce is optional, it shall be applied directly to the meat and not pooled or puddled in the designated official container. No side sauce containers will be permitted at turn in time. You must garnish your entry with either fresh parsley or bib lettuce underneath your ribs, no kale. Your name shall not appear on the container or you will be disqualified.
10. Required clothing for cooking – hat or bandana, shirt, shorts/pants and shoes must be worn; apron optional.
11. The following cleanliness and safety rules will apply: No use of any tobacco products while handling meat, cooking space must be maintained in an orderly and clean basis at all times.
12. No one under 18 years of age will be allowed in the cooking area and absolutely no pets. A hand washing station will be placed in the cooking area for use by the BBQ'ers.
13. No cooking area will be left unmanned.
14. Once you have turned in your sample, please return to your cooking area and proceed with clean up of your cooking area and dispose of all trash in the proper receptacles in the area.

Judging Guidelines/Regulations

Judging will be done by a team of four qualified persons. Only judges and contest committee members will be allowed in the judging tent area during the judging process.

Each judge will first score the ribs on appearance, then they will be judged on flavor, texture and tenderness. Once these results have been tallied winners will be announced and presented with awards.

Judges will be supplied with bottled water, paper towels, wet ones and score sheets.