

# Assiniboia Rib Fest Rules and Regulations

Greetings all Competitors and teams to the first Assiniboia Rib Fest held on July 1<sup>st</sup> 2022 in Assiniboia. This is an amateur BBQ Rib competition **20 TEAM LIMIT, NO PROFESSIONAL TEAM ALLOWED.**

Note: This is a family-oriented event so please be mindful of the people around you.

## Details

The cook will take place Canada day in Assiniboia (July 1<sup>st</sup> 2022) at the tennis courts located on Assiniboia Ave beside the pool. Registration will be at 11am **all teams must pre-register.** You will be assigned an area to cook in and will be given your meat. Prepping of the ribs is allowed from 11-12am. Cooking will begin at 12pm. All teams must present seven (7) samples in the provided containers to the judges table by 6:00pm. Teams must bring everything they need to prep, cook and clean (meat will be provided) No selling of food to the public

## Location

Teams will be set up inside the fence of the tennis courts, each team will get a 10x 20 area for cooking, all equipment and supplies must stay within in the team area. Electric power will be provided to each spot, but team must bring their own BBQ, fuel source and equipment.

## Times

Teams must be at the tennis court by 11am for area assignment, meat hand out and rules walk through. Team will have from 11am-12pm to prep. Cooking will begin at 12pm and judging portions must be presented at 6pm.

## Cooking, Cleaning and Serving Equipment

All types of BBQ and smokers are allowed (electric, propane, charcoal, pellet or wood) open fire are not allowed. Must be a contained fire. Teams must bring all the equipment they will need to pre, cook and serve. le tables, chairs, wash basin, towels, coolers, canopy, tongs, knives. All teams are expected to keep team area clean at all times.

## **Meat**

All the meat will be provided to the teams at registration. Each team will receive two racks of pork ribs. Only the meat provided is allowed to be cooked during the event, no other types of meat or sides allowed. All teams must provide their own binders, spices and sauces or any other seasons for their ribs

## **Judging**

Portions will be submitted in the containers supplied. Only the ribs to be judged is allowed in the container. Each entry will be judged on APPEARANCE, TASTE/FLAVOR, TENDERNESS and TEXTURE. Meat may be sauced or un-sauced. Teams must provide Seven (7) portions for judging.

## **Disqualification**

Any team found improperly handling meat or breaking health and safety rules, intoxicated or displaying inappropriate behavior may be disqualified, any team that provides undercooked or insufficient amount for judging will be disqualified

## **Entry Fee**

\$50 per team to register

## **Prizes**

Grand prize: NEW Pit Boss Smoker courtesy of Youngs Equipment and the 1<sup>st</sup> Assiniboia Rib Fest Trophy

Ribs are provided by our friends at CANALTA Assiniboia