



Rib Cook-Off Set-Up Rules:



Rules are subject to change due to state COVID-19 state mandates

Friday arrival:

- Set-up cooking area/pit on Friday, October 1, 2021 between noon-7pm
Cookers will set up on Cleveland St. between Cedar and Elm St and will be on a first come, first served basis. Please check in at the Chamber for your spot assignment.
- Security will be provided in the festival and cooking area overnight.
- Teams are responsible for providing all tents, tables, chairs and other equipment needed in the cooking pit.
- No stakes are to be driven into the street.
- **PLEASE park as close as possible to your neighbor...space is tight**
- Quiet generators are allowed in the cook area with prior permission.

Saturday arrival and vehicle parking:

- Teams must have cooking area set-up by 8am, arrive by 7am.
- Enter on Main St from S West Ave. Please check in at the Chamber for your spot assignment.
- After you set up your cooking pit on Saturday morning, all vehicles must park OUTSIDE the cooking/festival area.
- There is a parking lot on Elm St in between Cleveland and SW Ave. Please park in that parking lot or anywhere else outside the cook/festival area.
- Vehicles are not allowed back in the cook area until after 4:30pm.

Security and Safety:

- El Dorado Police officers will provide security Friday night and Saturday.
The El Dorado Fire Department will be present to handle any potential fire hazard during the event.

Rib Cook-Off Schedule:

Saturday:

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| 7:00-8:00am | Check in-Setup |
| 8:00am | Cooks Meeting at Chamber of Commerce- 111 W Main |
| 12:00pm | Public Tasting tickets go on sale at Chamber |
| 2:00-2:15pm | Turn in competition ribs for judging at Chamber of Commerce |
| 2:30-4:00pm | Public Tasting in cook area |
| 4:30pm | Awards on Main Stage |

Rib Cook-Off Competition Rules:

Rib entries are not to be removed from the cooking area.
Any violation of this rule will result in immediate disqualification of the competition.

No ribs may be brought in from outside to use for the competitions.
Violations will result in disqualification.

On Saturday, Oct 2, cooks shall report at 8:00am to the Chamber of Commerce, 111 W Main for a cooks meeting to briefly discuss rules, answer questions, pick up competition ribs and turn-in judging containers. Please bring your container for carrying your ribs back to the cooking area. Each team will receive minimum of 6 racks of pre-packaged, St. Louis style pork ribs. If you have offered to cook more for the public tasting, you will get them at this time as well. Thank you so much for helping with this!!

At the cooks meeting you will also be given your turn-in containers for judging with 2 envelopes with tickets in them taped to your turn in box. **DO NOT OPEN OR REMOVE** either envelope from the judges rib container. **Doing so will result in disqualification.** Both envelopes must be attached to the judge's container at turn-in. If you wish to turn in ribs with sauce, please get a sauce container as well!

You can begin seasoning and cooking your ribs at any time after ribs have been received. Cook teams provide all seasonings and "special" ingredients. Cook teams may use any types of fuel designed for grills or smokers.

Please handle food in a sanitary manner using cooking utensils and gloves that you bring.

Turn-In:

- Place **6 (six) individual ribs** in the judge's turn-in container with envelopes.
- Sauce is optional and must be served in a container provided at the cooks meeting/headquarters.
- **No garnishes are allowed!**
- Deliver your container to the entrance of the Chamber (location of cooks meeting) between 2:00-2:15pm to a cook-off rep. You must have BOTH of your envelopes at turn-in. One will be taken with your ribs and the other will be given back to you.
- DO NOT OPEN your envelope until instructed to do so at the Awards Ceremony on the Main Stage at 4:30pm!

Ribs turned in for judging after 2:15 will be disqualified

Ribs are judged based on taste, tenderness and appearance

Free Samples:

- Cook teams are allowed to give any food away that you bring, that isn't ribs.
- **You may not give away free ribs that are provided by MusicFest/Main Street for the competition as all ribs are property of Main Street El Dorado/MusicFest.**

Public Tasting:

- We ask that all cook teams participate in Public Tastings.
- Public Tasting tickets will begin being sold at NOON at the Chamber on Competition Day!
- Tickets are \$2 each
- Public Tastings will begin at 2:30 and end at 4:00pm.
- Left-over competition ribs is what you will be serving for the tastings.
- Ticket holders will come to the cook team/teams of their choice to get (1) ONE RIB PER TICKET, while supplies last.
- **At 4pm, please bring all tickets or left over ribs back to the Chamber.**
- If a member of your cook team wants to purchase leftover ribs, please purchase tickets at the Chamber.
- **YOU MAY NOT TAKE MONEY AT YOUR COOK AREA FOR RIBS! TICKETS MUST BE PURCHASED AT THE CHAMBER!!**

ALL RIBS ARE PROPERTY OF MSE/MUSICFEST

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