

# Walker's Charhouse Last Fling 2017 Rib Cook Off

## Contestant Information

The Naperville Jaycees committee has the right to modify or expand these rules and regulations as they see fit.

### **Basic Items:**

In order to compete you will need:

- Raw pork ribs (baby back or St. Louis style) -for judging, you will need 6-9 ribs. Ribs maybe marinated or seasoned but they must be raw
- Ribs will be inspected at check in (7:00 am)
- Sauce for ribs (sauce should be homemade, not store bought).
- A grill or smoker, charcoal/wood/fuel and a means to light it, and cooking utensils.
- Tables, chairs, coolers, umbrellas, etc. A 10x10 tent fits well in the parking spaces.
- A signed "Waiver of Release of All Claims," provided upon arrival

### **Work Area:**

Contestants can select a parking space on a first come, first serve basis. Each contestant is limited to a single parking space. Please keep your camp confined within the parking space lines - if your space exceeds the parking space lines, you will be required to move if space is required. Please do not use any of the 3 parking spaces that are marked for judging. If the number of contestants exceeds available spaces, we will address the issue the morning of the competition.

### **Judging:**

Timetable for the judging activities is as follows:

**1:00 PM** Judges arrive and scoring methods are reviewed.

**1:30 PM** Preliminary round of judging begins. We will pick up your ribs and sauce at one of the times indicated below. Be sure to have-your ribs and sauce ready.

There will be 3 time slots for judging, which will be determined prior to the day of the event:

**1:30 to 2:00 PM**

**2:00 to 2:30 PM**

**2:30 to 3:00 PM**

**3:30 PM** Judges points are tallied.

**4:00 PM** Announcement of winners, and presentation of awards.

### **Categories:**

Judging categories are **Best Ribs, Best Sauce, Best Overall, and Best Tent Decor**. The contestant/team with the best combined score on Best Ribs and Best Sauce will be our overall winner. Ribs will be judged for appearance, tenderness, and taste. Sauce will be judged on taste.

We will provide you with food boats and cups to present your ribs and sauce. Ribs can be presented with or without sauce - personal preference.

Judging is done by a blind method. First, second and third place winners in each category will receive a Last Fling Rib Cook Off Trophy.

**Electricity:**

Electricity will not be provided to any contestants.

**Water:**

We will have several cases of bottled water for the contestants, but no water for washing or rinsing will be provided.

**Access:**

The Last Fling Rib Cook Off is not open to the public. Access to the event is limited to contestants and their participants. As such, contestants cannot pass out "samples" to the general public nor can they sell their ribs.

**Glass:**

No glass containers are permitted at the event.

**Trash:**

A garbage dumpster will be available for the use of the contestants. You should plan to clean your area during the event, and please pick up after the event.

**Ashes:**

A steel drum will be available for the disposal of ashes. Do not dispose of ashes in any other location or in the garbage dumpster.

**Children:**

This is a family event and children are permitted. However, it is not a suitable play area due to the presence of hot grills. For their safety, children are required to be accompanied by an adult at all times.

**Alcohol:**

This event is not sanctioned to serve alcohol.

For questions or information please contact: [specialevents@lastfling.org](mailto:specialevents@lastfling.org)