



Amateur Rib Cook Off Application
Saturday: September 17th, 2022



Full Name:
Mailing Address:
Phone/Cell:
Email Address:
Shirt Size (Circle One): S M L XL XXL XXXL

Application Fee: \$20

Application deadline and payment due by September 8th, 2022.

Mail Application & Fee to:

Ronda Poe
1856 N. Rustic Drive
LaPorte, IN 46350

For More Information Contact:

Ronda Poe (219) 363-2020
LPsunflowerribs@yahoo.com

Awards



1st Place - \$250 + Trophy
2nd Place - \$150 + Trophy
3rd Place - \$75 + Trophy



Sunflower Fair

Amateur Rib Cook Off Information

Contestant Rules

1. Amateurs Only
2. Gas or Charcoal Grills (No electricity available)
3. The cookoff is located on Harrison Street between Michigan and Indiana Ave. Contestants can begin arriving at 7:30am. All contestants must be in place and ready to cook by 9am.
4. No pre-cooking is allowed. All meats must be raw and uncooked – prior preparation such as marinating and seasoning is allowed.
5. Ribs should be sauced. The flavor of the rib should be able to be enjoyed by all ages.
6. Judging will begin at approximately 2:00pm.
7. Plating the ribs. 2 ribs per judge will be placed on a plate provided by rib “runners”. Only ribs should be placed on the plate, no garnishes.
8. Tie Breaker for 1st thru 3rd place only. 1 additional rib will be required per judge in the event of a tie breaker.
9. Decisions of the judges are final.
10. Cleanup immediately following award presentations.

Judging Information

1. Judges should avoid the cooking area prior to judging.
2. All contestants will be given random numbers and judging times.
3. Judging is based on a scale from 1 - 10 (1 being really bad and 10 being excellent)
4. Judging for Overall Impression will be scored to the decimal point.
5. Judging will score on the following 4 categories:

Appearance - Very little char or burning, should look moist and succulent, evenly colored, smoke ring, and generally an appetizing look. (Score 1-10, Whole Numbers)

Texture - tender but not falling off the bone, not tough and stringy nor dry and crumbly, should be juicy, with a nice sauce coating. (Score 1-10, Whole Numbers)

Taste – The flavor of the rib should be able to be enjoyed by all ages with balanced salt intensity, no overpowering acidity, not too much smoke intensity. Judges should score on taste only and not be influenced by texture. (Score 1-10, Whole Numbers)

Overall Impression - (Score 0.0 – 10.0, Number in Decimal Points)