

**2012 En Plein Air BBQ Rib Cook-Off & Wing Contest**  
**Saturday, September 28, 2013**  
**Heritage Community Park, Downtown Malvern, Iowa**

All teams in the En Plein Air BBQ Rib Cook-Off must have pre-registered and paid the entry fee(s) to compete in the contest.

Registration fee of \$60 for ribs covers cost of two full slabs of pork spare ribs, plus a portion of prize money and contest organization.

Registration of \$25 for the Wing Contest covers cost of wings, plus a portion of prize money, and contest organization.

**All proceeds from registrations will be donated to the Malvern Youth Fund.**

All entries must be prepared and cooked in the designated cooking area. You may season and prepare the meat as you see fit following the cook's meeting. Cooking can be done on a charcoal, wood fired, propane or electric smoker/grill.

Note: You are responsible for observing prudent temperature, safety and sanitary requirements.

**Contest Rules and Regulations:**

1. **Category One: Chicken.** Any cut of chicken can be turned in for panel judging at 4:00 PM, with 1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup> & 4<sup>th</sup> place announced at 6:30. Mulholland's Grocery (across the street) will have a chicken special running that day.
2. **Category Two: Pork Ribs.** Any cut of rib (baby back, loin back, spare, St. Louis style) can be turned in for panel judging at 4:30 PM, with 1st, 2nd & 3rd Place announced at 6:30 PM. The public will be sold wristbands to sample ribs. The ribs may be served by the cooks or turned into a central location to be served to the public.
3. **Category Three: Chicken Wings.** This is a "People's Choice" judging category where people purchasing a wristband to sample chicken wings will be given a single voting slip to vote for their favorite wings.
4. Two full slabs of pork spare ribs will be provided by Mulholland's Grocery and picked up at check-in with your paid registration. More slabs will be allowed to cook, with extra slabs available at no cost and picked up at check-in. Baby back ribs that are pre-purchased must still be in Cryovac packaging, and will need to be inspected prior to the competition.
5. Cookers with extra cooking space are encouraged to cook extra racks of ribs already purchased by MABA, to be sold to the public after rib turn-in.

6. Each team will consist of a Chief Cook and as many assistants as the Chief Cook deems necessary.
7. Each team will provide a grill/cooker(s) to be used exclusively by that team within the confines of the team's assigned cooking space.
8. Contestants may not dig pits. Conventional electric or solar ovens that are not specific to smoking food are not permitted. Electricity will be provided, if needed.
9. Each team will bring their own products including utensils, plastic gloves, ingredients, equipment, water, etc..
10. Each team should supply a table and appropriate utensils that will be used for distributing wings & ribs to the public after turn in.
11. All meat must start out raw. Meat must be held at a food safe temperature (lower than 40 degrees) Fahrenheit and not show any signs of spoilage. Any meat not meeting this Health Department qualification will be disqualified. Health Department officials have final authority.
12. All seasoning and cooking of the product shall be done within the confines of the team's assigned cooking space. No pre-seasoning or marinating of meat will be allowed prior to the start of the competition. There will be a cooler inspection prior to the cooks meeting to ensure proper food storage.
13. Each team will receive a space to cook in. Vehicles must be parked outside the cooking area. Small "easy-up" style tents or umbrellas are permitted for shade.
14. Contestants must adhere to all electrical, fire health and other codes whether local, county, state or federal.
15. No cooking or seasoning of any kind may begin before 10:30 a.m.
16. All contestants are expected to respect the rights of other teams. Profane language or infringement on another team's area will not be permitted.
17. No drinking of alcoholic beverages is allowed at Heritage Community Park, or outside the designated beer garden area, if one exists.

**Cleanliness and Safety:**

1. Cleanliness of cook and assistant cooks is required including utilizing hand sanitizer and hand washing and shirt and shoes are required.

2. Sanitizing of work area should be implemented with the used of a bleach/water rinse (one cap of bleach per gallon)

3. Each contestant will provide a separate container for washing, rinsing and sanitizing of utensils.

**Timeline:**

6:30-9:00 AM Set-up can begin. Area should not be left unattended after cooking begins.

9:00 Team Check In and cook's meeting at the Malvern Volunteer Fire Department

4:00 Chicken Turn-In Time

4:30 Rib Turn in Time

5:00-6:30 Public Rib Tasting

5:00-6:30 Public Choice Wing Contest

6:30 Awards Presentation, Heritage Park

**Set Up:**

1. Teams will be assigned a space either in Heritage Park, or a designated area to be determined in close proximity.
2. Generators are allowed and limited electricity will be provided. If electricity is needed, please notate on your registration form.
3. There will be an area for truck/trailer parking away from the cooking area – east of Malvern Trust & Savings Bank.

**Judging Overview:**

1. Blind judging containers will be handed at 4:00 (chicken) & 4:30 (ribs).
2. Teams must cook 2 racks of pork ribs (2 Racks provided, but you may cook as many as you like).
3. Each team must prepare six individual pieces of meat or servings for the judges.
4. Anything placed in the container that identifies your team will cause your entry to not be scored.
5. All samples must be delivered to the judging location at 4:00 p.m. inside the Malvern Volunteer Fire Department (a sign will indicate where).

**Judging Criteria for Ribs:**

1. Entries will be judged by a judging team. They will be scored using KCBS standards in the areas of Appearance, Tenderness/Texture and Taste. The scoring system is 9 (Excellent) to 2 (bad). All whole numbers between 2 and 9 may be used to score an entry. The starting point is a score of 1 is a disqualification and requires approval by the contest organizer.
2. Garnish will not be allowed in the turn-in box.

3. Product may be presented with or without sauce or seasonings.
4. If you choose to use a sauce with your ribs, it must be applied to the ribs. Sauce must not be pooled in the container. No sauce container will be allowed in the turn-in box.
5. Marking or sculpting of any kind, of the meat or the container, will not be allowed.
6. No aluminum foil or stuffing allowed in the container.
7. No toothpicks, skewers, foreign material or stuffing permitted. Any entry not complying with this rule will be given a 1 in all judging categories.

**Judging Criteria for Wings:**

1. Entries will be judged by the public with a checklist of all team names, selecting ONE entry as favorite. The entry with the highest number of votes will be declared winner.

**Prizes: Rib Cookoff**

- 1<sup>st</sup> Place \$150
- 2<sup>nd</sup> Place \$100
- 3<sup>rd</sup> Place \$75
- 4<sup>th</sup> Place \$50

**Prizes: Chicken Cookoff**

- 1<sup>st</sup> Place \$150
- 2<sup>nd</sup> Place \$100
- 3<sup>rd</sup> Place \$75
- 4<sup>th</sup> Place \$50

**Prizes: People's Choice Wing Contest**

- 1<sup>st</sup> Place \$150
- 2<sup>nd</sup> Place \$75