



Rib Cookoff Entry Form

The Rib Cookoff is back and will be held on Saturday, September 18, 2021!

Please read the Rib Rules below before entering the contest, official rules will be posted on the Dew Days website prior to the event.

The contest is open to the first 12 entrants.

Application Deadline: Thursday, September 16, 2021.

Please complete the following form and mail it to:

Dew Days
PO Box 124
Farmington, MN 55024

Name: _____

Address: _____

Phone number: _____

Email: _____



Rib Cookoff Rules



1. You will receive 10 pounds of ribs from the Rib Cookoff organizer to be used for your entry in the cookoff. These ribs are the only ones you may prepare for and enter in the cookoff. Any attempt to use ribs other than those provided will result in disqualification. Ribs will be delivered to the cookoff site after 8:30 a.m. Saturday, September 18th.
2. The Health Department requires that the following meat holding conditions MUST be met:
 - a. Except during trimming, seasoning, etc., all ribs must be kept on ice or refrigerated before being cooked. Holding temperature must be 40°F or less.
 - b. After cooking, ribs must be maintained at a minimum temperature of 140°F until turn-in.
 - c. Contestants are not allowed to sell or distribute ribs to event attendees other than team members and invited guests.
3. Contestants must provide all needed equipment and supplies.
4. Contestants must adhere to all electrical, fire and other codes whether city, county, state or federal.
5. NOTE: Electricity will NOT be provided this year.
6. No pets allowed at the cookoff site.
7. Pits, cookers, grills, canopies, or any other equipment, including generators, may not be placed outside the boundaries of the team's assigned cooking space.
8. Fires must be of wood, wood pellets, gas or charcoal. Electric accessories such as spits, augers, or forced draft are permitted.
9. No open pits or holes are permitted. Fires may not be built on the ground.
10. It is the responsibility of the contestant to see that the team's assigned cooking space is kept clean and policed following the cookoff. All fires must be put out, grease and other waste disposed of, and all equipment removed from site. It is imperative that clean-up be thorough. Any team's assigned cooking space left in disarray or with loose trash, other than at trash containers, may disqualify that team from future participation in Rib Cookoffs. DO NOT leave hot coals or grease unattended at any time before, during or after the event. It is each contestant's responsibility to dispose of the hot coals and grease.
11. Causes for Disqualification:
 - a. Use of controlled substances by a team, its members and/or guests.
 - b. Foul, abusive, or unacceptable language by a team, its members and/or guests.
 - c. Excessive noise generated from speakers or public address systems.
 - d. Possession and/or preparation of ribs other than those provided by the contest organizer.
12. First aid will not be provided, except that normally available at the event.

Rib Cookoff Rules cont'd

13. Turn in time for rib entries is 4 PM. The allowable turn in time will be 3:55 PM to 4:05 PM, with no exceptions.
14. Blind judging will be used. Entries will be submitted in a numbered container provided by the cookoff organizer, and containers will be re-numbered by judging officials. The entry number must be on the top of the container at turn in.
15. Entries will be judged by a judging team. Entries are scored in areas of APPEARANCE, TENDERNESS/TEXTURE and TASTE. The scoring system is from 9 (Excellent), 5(Average), to 2 (Bad). All numbers between two and nine may be used to score an entry, and judges will utilize a "starting point" score of 6 in each area for each entry. (Each entry is assumed to be a 6 in Appearance, 6 in Tenderness and 6 in Taste at the start of judging, with judges adjusting their scores up or down as they see fit.) A score of one (1) is reserved for disqualification and requires approval by a judging official.
16. Each contestant MUST submit at least five (5) separate and identifiable ribs in their turn-in container.
 - a. During judging an entry for Appearance, if it is determined that the entry appears to contain less than the minimum number of ribs, all judges will give that entry a score of 1 for Appearance.
 - b. Be sure to cut your ribs completely through, ensuring that none are connected together. Although an entry may appear to contain the minimum number of ribs, if judges find that an entry's ribs have not been cut completely (such that one or more ribs are connected together), that connected group of ribs will be treated as one rib. Judges must not shake, pull, or make other attempts to separate these connected ribs. If this situation occurs, any judge that does not receive a rib to judge will score that entry 1 for Taste and 1 for Tenderness.
 - c. For those who choose to include a garnish, only the following may be used: fresh lettuce, parsley, and cilantro. Any entry not complying with this rule will be given a one (1) on APPEARANCE.
 - d. Marking of any kind of the meat or container will not be tolerated. This will include but is not limited to painting, sculpting, or decorating. No aluminum foil, toothpicks, skewers or other foreign material is allowed in the container. Any entry not complying with this rule will be given a one (1) in APPEARANCE, a one (1) in TASTE, and a one (1) in TENDERNESS/TEXTURE.
 - e. To simplify the judging process, no side sauce containers will be permitted in the entry containers. Ribs may be presented with or without sauce on it as the contestant wishes. Sauce may not be pooled or puddle in the container. Chunky sauce will be allowed. Any entry not complying with this rule will be given a one (1) for APPEARANCE.
17. The following miscellaneous cleanliness and safety rules will apply:
 - a. No use of any tobacco products while handling meat.
 - b. Cleanliness of the cook, assistant cooks and the team's assigned cooking space is required. Shirt and shoes are required to be worn.
18. The winner will be notified as quickly as possible.