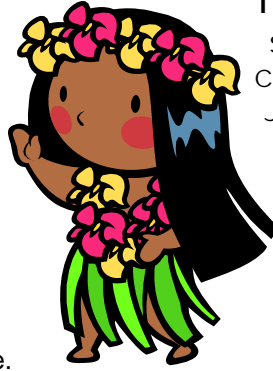


2010 OTSEGO COUNTY FAIR

Rib Cook-off SPONSORED BY GFS



Theme: LUAU

SET-UP at 10:00 A.M.
COOKING at 12:00 P.M.
JUDGING at 3:30 P.M.

Official Rules

1. Ribs can be pre-cooked before actual cook-off time.
2. All sauces must be prepared during allotted cook-off time.
3. No ingredients may be precooked or treated in any way prior to the preparation period. Exceptions are canned or bottled ingredients. **Vegetables must be chopped or cut-up prior to bringing to the cook-off, due to Health Department reasons.**
4. An ample supply must be prepared for judging.
5. All cooking and preparation rules set forth for the chili cook-off, apply.
6. One entry form is required for each team. The contest will provide ribs, and they can be picked up the day before for pre-cooking.
7. Contestants will be responsible for supplying their own camp stove for sauce, charcoal grill or gas grill for ribs.
8. There will be a cooks meeting on Saturday, **August 28, 2010** at 11:00 a.m. The officials will give their final instructions and answer any questions.
9. Contestants must supply all needed equipment, supplies, decorations, cooking utensils, and other facilities anytime after 10:00 a.m. on the day of the cook-off. The Cook-off Committee will provide space only for each contestant. Tables may be available on a first come basis with advance notice.
10. Contestants with infections are restricted from food preparation and service. Contestants with wounds on hands must wear gloves.
11. No bare hand contact with foods. Gloves will be provided.
12. No smoking / drinking / eating in the cooking area. Clean clothes or aprons. **NO** unauthorized personnel in cooking area. (4 persons per team authorized)
13. Sauce will be judged separately for points only. To be added to score for overall winner. Ribs and Chili, Sauce.
14. Judges will be told they should vote for the Bar-b-cue Ribs they like the best based on the following major considerations:
Aroma – Does it smell like BBQ Ribs?
Color – Overall appearance, appealing to the eye.
Texture – Is it moist or dry, tender or tough?
Taste – How is the smoke taste, the spice taste, the overall palate appeal of the meat/spice combination?
Overall – The overall impression.
15. The decision of the judges shall be final.
16. Bar-b-cue Ribs will be donated to contest for spectator samples.
17. Event may be cancelled due to lack of participation, at the fair board's discretion.