



Second Annual Douglas Oktoberfest Rib Cook-Off

hosted by the Olive Branch Lodge

1. Judges will consist of 2 members of the Oktoberfest Committee or designee, 2 members of the Olive Branch Lodge, and 1 from the public at-large.
2. Number of teams: There will be a maximum number of 16.
3. Teams shall consist of no more than 4 members. Each Team shall have at least 1 member who will act as a Team leader that is at least 21 years old.
4. Entry Fee: Each team entry will pay a \$35 entry fee.
5. Team Locations: Team booth areas are pre-assigned and an overhead view of the competition area will be included for reference (TBD at a date prior to the event). MAX booth dimensions are 10 feet x 12 feet deep (the size of a standard ez-up). Please plan accordingly so that all teams can be accommodated.
6. Set-up for booth and cooking equipment begins at 6:00 a.m. Cooking may begin at 7:00 a.m. Lighting of the cooking device is considered part of set-up and may be done before the 7:00 a.m. cook time. Fires must be lit once in position, no pre-lit fires before arrival.
7. This competition is restricted to Pork Ribs. Judging of all entries begins promptly at 2:00 p.m. 5 servings (suggested serving sizes 2-3 oz.) Ribs must be cut apart. An additional 2 racks of ribs must be entered into the peoples choice award category.
8. All submissions must be prepared on-site and will be judged on taste, cut, tenderness (gentle tug, not fall off the bone) and appearance.
9. Categories for rib-off are as follows: Best in Show and People's Choice
10. All meat must be raw and uncooked at check in. Prior preparation, such as marinating and seasoning, is permitted.
11. For allergen purposes, all contestants must provide as part of their application, a list of all ingredients used in their entry. Proportions do not need to be revealed, but ALL INGREDIENTS used in the preparation MUST be listed.



12. During preparation you may COOK with sauce/dip. DO NOT add sauce, dip, marinade, sop, or juice to meat or container once the meat is prepared for submittal. DO NOT add any additional spices, dip or sauce to meats once prepared for submittal. Aluminum foil will be provided when cooks sign in for their team meat trays. Use this foil ONLY. Meat is to be placed on the foil for submittal. DO NOT fold foil over meat or mark the foil in any manner. NO garnishing or markers allowed.
13. All decisions of the judges will be final. Ribbons will be awarded to the winner of each category. A \$500 prize will be awarded to the Best in show.
14. All teams should be ready for judging at 2:00 p.m., Saturday.
15. FREE SAMPLES TO THE CROWD are required. However, contestants and/or sponsors may not sell food, drink, souvenirs or other items to the public. ANY AND ALL SALES ARE PROHIBITED. NO FOOD CAN BE SOLD at the event, and any attempt constitutes disqualification from the event. People's choice will be awarded from people trying these samples. A tasting fee will be charged to the public to help defray the cost of the event.
16. Teams, Participants and Contestants in the Rib-Off are responsible for the CLEAN UP of their area immediately following the contest. Each team is responsible for keeping the contest area clean and policing their area before leaving event. No hot or cold ashes shall be left on behind. Trash cans and bags will be provided during event. Additional trash bags available upon request.
17. Utilities: Water is available. You may use batteries, but no power will be provided, and generators are prohibited.
18. EQUIPMENT SET-UP / STAGING: Each team is responsible to provide their own equipment such as charcoal Grilles, Smokers, Utensils, Fire extinguishers (ABC), EZ-up, etc. Setup can begin at 6:00am. After set up, all vehicles (and trailers) must be moved to festival parking area. All vehicles must be removed by 7am.
19. EQUIPMENT REMOVAL: Cooking equipment may be moved to a side street for vehicle pick up after cooking. NO VEHICLES ALLOWED IN THE COOKING AREA to remove items because of safety concerns for pedestrian traffic.
20. Cleanliness of all team members, cooks and the cooking area is mandatory. Proper hand washing and the use of disposable food safe gloves shall be used at all times when handling food products, raw or cooked. Gloves should be changed often, especially when working with different products and when handling ready to eat foods after handling raw foods. Food should be properly refrigerated before cooking and served at FDA recommended temperatures.



21. Absolutely no tobacco products allowed during the preparation, handling, cooking or presentation of the contest entries. No alcoholic beverages will be allowed.
22. Clothing, including, but not limited to, shirts and shoes must be worn in all food preparation areas, while handling any food.
23. All traffic lanes in contest area must be kept open.
24. Once a team's entry fee is received, there are NO REFUNDS of any kind, in any amount, for any reason, in any time frame. Entries will be processed on a first paid basis, there are a limited number of contestant spots available.
25. No pets or small animals are allowed in cooking area.
26. No political advertisements/signs/etc. in cooking area
27. Oktoberfest Committee and Cook-Off Committee personnel reserve the right to amend these rules and regulations as situations warrant. Intent to circumvent these rules or amendments will not be tolerated.
28. Lastly, and most importantly, HAVE A GREAT DAY and HAVE FUN!!!