

MonDak Harvest Fest

BBQ Rib Cook-off



Welcome and thank you for participating in our
1st BBQ Rib Cook-off! We wish you good luck
and *happy barbequing!*

Registration Form



Team _____

Contact person _____

Registration fee: \$30.00 _____

Phone Number _____

E-mail _____



Complete and return this form to:
Sidney Area Chamber of Commerce & Agriculture
909 South Central Avenue
Sidney, MT 59270

For more information call 406-433-1916

2010 Sidney Chamber Barbeque Contest

What we will supply:

A 20 by 20 space for cooking in the beer garden area.

Garbage containers

Electricity will not be available.

Container for judge's samples

What you will need to bring:

Barbeque equipment

Table and chairs for your use.

Cooking and serving utensils

Drip pans required under grills.

Cooler to keep food less than 40 degrees before cooking

Method to keep cooked foods over 140 degrees.

A free-flowing container of water with an on/off valve and a catch container, hand soap and disposable towels for proper hand washing.

A 5 lbs minimum multi-purpose dry chemical fire extinguisher.

Any other equipment that you might need.

A metal container for disposing of hot coals.

Cook-off Rules

Set up is between 10:00 and 11:00 am. Cooking areas will be inspected at 11:00 am. Cooking can start at 11:00.

Your product (beef or pork ribs) should be ready for judging at 4:00 pm and be ready to serve to the public at 4:30 pm. All ribs must be federally inspected and kept at less than 40 degrees before cooking and over 140 degrees after they are cooked. Ribs may be prepared with marinates, rubs etc. before arriving at the contest.

An award of 50 percent of the entry fees will be awarded to the first place winner.

An award of 25 percent of the entry fees will go to the second place winner.

A panel of three judges will determine the winners, using a double blind method of identification.

No side dishes are to be served, and no alcohol beverages are allowed except those sold at the beer garden.

Serving to the public will be at 4:30. Contestants will provide a suitable serving dish, handy wipes and napkins.

Samples will be sold for \$2 per sample, sample size will be at the discretion of the contestant.

Propane cooking tanks must be chained or stored in grids to prevent tipping. Extra tanks can not be stored in the cooking area.

Contestant teams can be one person, with a maximum of three. Only team members are allowed in your cooking area, until after samples are taken to the panel of judges.

All contestants are responsible for keeping their space clean and sanitary. Good sanitation in food preparation, handling cooking and serving is required.