

Hopkins Elks Ribfest Rules for Competition

Contestants will be furnished with varying amounts of St. Louis style ribs based on your team capacity. **Team must do a minimum of 2 case of ribs roughly 24-30 racks.** Each rack is between 2.5 and 2.75 lbs. Please plan your cooking time accordingly.

This is a fundraiser for the lodge there are no “free” ribs. The day of the Ribfest, we will be verifying that you have all the racks that you were given the night before for cooking in the event. We will be counting tickets. We understand that the judges receive ribs from each team and that you need to taste test your ribs and this will be considered. If you are short, points will be deducted from your score.

There must be at least one Elks member on your team present and participating in the competition.

Ribs must be prepped between **10am and 10pm Friday, September 6th or Saturday morning, September 7th.**

Ribs must be cooked at the lodge the day of the competition. Ribs cannot be smoked, cooked, parboiled or prepared in any way prior to Saturday morning, September 7th other than applying a dry rub or marinade. Contestants can remove the silver skin membrane ahead of time if desired. NO RIBS WILL LEAVE THE ELKS. All prep work can be done at the lodge during your scheduled time.

Rib judging will begin at 1:00pm sharp. Teams will be assigned a 15 minute window between 1:00pm and 2:00pm in which your ribs will be called for judging. There are 5 to 7 judges and the judging is a blind judging. Meaning, the judges do not know the team providing the various ribs being tasted.

Ribs are judged on four categories. For each category, the judges assign a point value from 0 (low) to 6 (high). The team with the highest point total wins. If there is a tie, judges will have a taste test of the ribs from the teams that tie and determine the winner accordingly. The four categories are as follows:

- Appearance
- Tenderness
- Flavor/Aroma
- Overall Impression

Ribs picked up for judging purposes cannot be “dressed” or decorated other than sauce.

Ribs need to be available for serving to the public at 1:00pm.

Contestants need to furnish their own tents, tables, cooking equipment, spice rubs, sauces, grilling utensils, charcoal and grills/smokers, and meat thermometers. The lodge has a limited supply of tables that we will arrange for with you ahead of time if one is needed.

Contestants may only sell ribs. Contestants may not sell other forms of meat (e.g. brats, burgers, wings) or side dishes during the contest. You may sell sauce or condiments.

Contestants may not bring in their own alcohol for the event. All alcohol must be purchased onsite.

Pots/pans from the kitchen are not available for contestant use. Please bring your own.

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You need to bring your own ticket bucket and Wash, Rinse and Sanitize tubs – Gallon ice cream pails work well as ticket buckets. Try the dollar store to find wash tubs.

Booth set up must be completed by 11:00am.

The parking lot will be closed to all vehicles until 7 pm Saturday. If you tear down your booth prior to that, you will need to have something to haul your belongings to your vehicle.

We will be awarding **prize money** for the **top three (3)** places. We will be awarding only the top prize for best booth this year. See the award breakdown below. Prizes are as follows:

Ribs

1st place: \$150.00 and trophy

2nd place: \$125.00 and trophy

3rd place: \$100.00 and trophy

Best Booth

1st place: \$50.00

We will be awarding a **People's Choice Award** to the best rib as selected by the public. Each time someone buys tickets he/she will receive a different ticket that can be used to vote on their favorite rib. People's Choice winner receives \$100 in prize money and a trophy.