

- Any questions concerning the BBQ Contest should be directed to CWO Michael Peters (Michael.G.Peters@uscg.mil) 707-765-7445
- All teams must provide the name of each contestant as it appears on their Common access card, driver's license, or other valid government issued ID. Failure to provide names of all contestants may delay entry onto the Training Center.
- The entry fee for each team is \$60.00 and registration can be done online at <https://www.petalumamwr.com/store/ROCK-N-RIBS-COMPETITORS-REGISTRATION-p166085122>
- Teams competing will receive tasting tickets. 4 tasting tickets per team. Additional tasting tickets can be purchased at <https://www.petalumamwr.com/store/ROCK-N-RIBS-2023-p464148951>
- 10 Racks of St Louis Style Ribs will be provided for each team.
- All entries must be cooked on the official BBQ Contest grounds which will be located at the HUB.
- Cooking can be performed on a charcoal, wood-fired, electric, or propane smoking device. If electricity will be needed, please appropriately indicate on registration information to ensure there is adequate electricity for all contestants. **NO PERSONAL GENERATORS WILL BE ALLOWED.**
- Meats that are boiled (only) or fried (only) will not be accepted.
- The BBQ Contestant is responsible for observing accepted and prudent temperature and sanitary requirements.
- Ribs will be turned in for judging between 1300 (5 minute grace period on either side of the hour). Any ribs turned in after this time will be disqualified for judging but can still qualify for People's Choice.
- Teams will be assigned an area in the HUB for 10x10 tents and other cooking equipment. Tents and equipment will not be supplied.
- Teams will receive ribs at 0545 the day of competition. Cooking can begin at any time after 0600.
- Teams can fire up their BBQ's and prep as early as 0500 but they cannot begin cooking or placing ribs on the grill until 0600.
- Alcohol may be brought for use as an ingredient, but any alcohol intended to be consumed as a beverage must be purchased from the beer garden on-site. There will be no consumption of alcoholic beverages prior to 1200 on the day of competition.
- For the People's Choice samples, sides and sauces are encouraged and WILL be considered by the attendees when casting their People's Choice votes.
- Each team is required to have one 1 1/2lb to 2lb ABC fire extinguisher.
- The scoring system is based on the following:

TASTE: TENDERNESS: APPEARANCE

CONTEST RULES

1. BBQ Contest entries will be judged in one single round only. Prizes will be awarded to the three highest scoring participants and to the People's Choice winner.

2. Blind judging containers will be delivered to each participant at the team's cook site. When you bring your entry to the judging area, the containers shall contain only your entry. Turn in time for ribs is from 1255 until 1305.

3. Anything placed in or on the container that identifies your team will disqualify your entry. No side sauces or sides are allowed within the judging tent. Any marking or sculpting of meat or container may be grounds for disqualification. Cut your rib entries so that each judge will have their own portion. Provide sufficient samples for BBQ Contest judging by 6 judges.

4. Teams will offer their remaining ribs to the attendees to determine the People's Choice winner. (1 Rib per ticket). Teams are required to keep ribs at a safe temperature.

6. Have a great time, and for more information about the event visit our website at PetalumaMWR.com/RIBS