

# 2010

## 2<sup>nd</sup> Annual Rockwall Rib Rub & Run

HOSTED BY: ROCKWALL MAIN STREET & THE OLD TOWN SHOPPES OF  
ROCKWALL  
IN HISTORIC DOWNTOWN ROCKWALL TEXAS  
2nd Annual BBQ Cook-Off  
September 11, 2010



The Rockwall Rib Rub BBQ Cook-Off will be held in the historic Downtown Square on Saturday, September 11, 2010. Enjoy live music and great fare from some of downtown Rockwall's best restaurants, children's activities and the Poker Stroll through the Old Town Shoppes of Rockwall.

### RULES & REGULATIONS

#### CHECK IN & SET-UP:

1. Contestants must check in and begin setting up by 6AM Saturday morning. All vehicles must be moved out of the cook-off area by 8AM, parking areas are located near the cook-off area. A map with parking areas will be emailed prior to the event.
2. Contestants must provide their own tables, chairs and tents. There will be no electricity available. Each team will be assigned a 30' wide by 20' deep cooking site. Event staff will assist competitors in locating their cook site.
3. Cooking may begin once meat has been inspected. Meat inspections will begin at 6:30AM, inspectors will visit each cook-site.
4. Head cooks meeting is scheduled for 8AM, Saturday, September 11<sup>th</sup>. The location of the meeting will be provided upon check in.

#### COOK-OFF AREA:

1. Fires must be charcoal, wood or wood substance. No electric or gas grills. Contestants must supply all needed equipment and supplies. Contestants must take all precautions necessary to prevent fire hazards. All fires must be contained in a suitable manner. Contestants may be disqualified if precautionary measures are not followed or unsafe conditions exist. All teams must have a fire extinguisher at their cook-site.
2. Contestants may use trash receptacles placed throughout the cooking area. Contestants are not to move trash receptacles into their cooking site for private use.
3. The head cook is responsible for the conduct of the team. No more than 5 cooks per team please.
4. No glass bottles are permitted.
5. Teams may decorate cook-off area with signs, banners, etc. An award will be presented for best showmanship.

## **GENERAL GUIDELINES FOR COOKING MEAT:**

1. Competition meat cannot be seasoned, marinated or on the pit before the official start time. No precooked, pre-boiled or pre-marinated meats. Cooking (including seasoning and marinating) will not begin until meat has been inspected.
2. A \$65 entry fee is required for one or all meat categories: pork spare ribs (St. Louis cut is acceptable), baby back ribs and chicken.
3. All cook-off areas must be cleaned and vacated by 7PM, Saturday, September 11<sup>th</sup>. As a courtesy to other teams, please don't disassemble and leave before all entries have been judged and the awards have been presented.

## **JUDGING – IBCA WILL BE JUDGING THE COMPETITION:**

1. IBCA requires that the secret, double number system be used. This system assures a fair competition and is a fundamental tenet of the IBCA. Two tickets bearing the same number will be utilized, one firmly attached to the top of the judging tray in a manner which hides the number and the other ticket easily removed by the cook for retention after signing. Winning numbers will not be revealed until time to announce each place in each category. At that time the secret numbers attached to the tray will be removed and announced.
2. Judging trays will be 8 inch square non-dived Styrofoam with a hinged lid and an additional single sheet of aluminum foil.
3. Upon delivery to judges the meat will not be covered with garnish or sauce. Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces and/or liquids cannot be added once put into tray.
4. Barbecue will be judged on aroma, appearance, texture and taste.
5. Meat will be judged on its own merit and not compared to any other meats.
6. Teams are not permitted to sell any barbecue.
7. Turn in times and quantities are as follows:

|                 |         |                                      |
|-----------------|---------|--------------------------------------|
| Chicken         | 1:00 PM | ½ fully jointed chicken              |
| Baby Back Ribs  | 2:00 PM | 7 full individual cut ribs (bone in) |
| Pork Spare Ribs | 3:00 PM | 7 full individual cut ribs (bone in) |

8. All judging containers shall be free of markings. Marked containers are subject to disqualification.
9. Results for each category will be announced at approximately 5:30PM.
10. Trophies and prize money will be awarded for 1<sup>st</sup> – 3<sup>rd</sup> places in the meat categories as well as an award for best showmanship. Top ten entries will be announced in each category. A grand champion will be named.

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IN HISTORIC DOWNTOWN ROCKWALL TEXAS

Official Competitor Application

2nd Annual BBQ Cook-Off

September 11, 2010



Team Name: \_\_\_\_\_ Head Cook: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

Categories:

*Please check one or more boxes*

- Pork Spare Ribs (St. Louis Cut Acceptable)
- Baby Back Ribs
- ½ Chicken

Entry Procedure:

*Entry Fee*

- \$65 per team cooking one or more meats

Make check or money order payable to Rockwall Main Street BBQ and mail both application and payment to 385 S. Goliad, Rockwall, Texas, 75087 attn: Main Street.

In consideration of acceptance of this entry, I the undersigned, intending to be legally bound, waive and release any and all rights and claims for damages I may have against the Rockwall Main Street BBQ Cook-Off organizers and sponsors, the City of Rockwall, or any individual or group responsible for the organization or management of the Rockwall Rib Rub BBQ Cook-Off. I hereby grant permission for the Rockwall Rib Rub to use any photographs from this event for any legitimate purpose. I agree to abide by the rules and regulations of the Rockwall Rib Rub BBQ Cook-Off.

Signature of Head Cook: \_\_\_\_\_ Date: \_\_\_\_\_

Additional information available by contacting Bethany Golden, Main Street Manager at 972.771.7745 or by emailing [bgolden@rockwall.com](mailto:bgolden@rockwall.com).