

Cadillac Freedom Festival

Pork in the Park BBQ Challenge 2017

\$1500 in prize money

SPONSORED BY:

Continental Linen Services - Walravens Butcher Shop

Pork in The Park BBQ Challenge is a BBQ rib only competition and will be held on Sunday July 2nd on Lake Street Cadillac City Park

Cash Prizes will be awarded:

1st - \$750 & Trophy 2nd - \$300 & plaque 3rd - \$150 & plaque 4th - \$100 PEOPLES CHOICE- \$200 & Trophy

All teams in the BBQ Rib Contest must be pre-registered and paid the \$100 entry fee to compete in the contest. All entries must be prepared and cooked in the designated cooking area on Lake Street. You may season or prepare the meat as you see fit. Cooking can be done on a charcoal, wood fired, wood pellet, or propane cooker of any design.

You must be able to cook minimum of 10 racks and get a temporary permit from the health dept. (unless state certified) to participate in the People Choice portion of the event. Number of racks to be cooked will be determined by dividing total racks by number of contestants. (EX. 130 racks/ 10 contestants equals 13 racks each).

PEOPLES CHOICE IS OPTIONAL. YOU MAY PARTICIPATE IN THE JUDGING PORTION ONLY

WE WILL FURNISH RIBS FOR PEOPLES CHOICE. (You may provide your own ribs for judged portion of event).

WE WILL BE SELLING TICKETS TO THE PUBLIC. YOU WILL EXCHANGE 1 RIB BONE FOR 1 TICKET

Note: You are responsible for observing prudent temperature and sanitary requirements. Must have a dated fire extinguisher on hand. Contestants must adhere to all electrical, fire, health and other codes whether local, county, state or federal.

Rules

1. Each team will consist of a Chief Cook and as many assistants as the Chief Cook deems necessary.
2. Each team will provide a grill/cooker to be used exclusively by that team within the confines of the team's assigned cooking space.
3. For People's Choice, Each team will be provided their RIBS by contest organizers, (two racks of spare ribs for judging portion if needed). Contestants must furnish their own seasonings, and cooking equipment.
4. All seasoning and cooking of the product shall be done within the confines of the team's assigned cooking space.
5. Each team will be assigned a 10 x 20 space to cook in. (Cook trailers in excess of 20 flyou must contact me first). Vehicles must be parked outside the cooking area. Small "easy up" style tents are permitted for shade. Set up may begin 7am July 2
6. No cooking of any kind may begin before 9 a.m. on the day of competition
7. All contestants are expected to respect the rights of other teams. Profane language or infringement on another team's area will not be permitted.
8. No drinking of alcoholic beverages is allowed outside the designated beverage garden area.

Time Line

7:00am Set up may begin and fires can be started

8:00am BBQ Team cooks (2per team) meeting and breakfast at After 26 Depot (rules and rib hand out)

9:00am Health Dept. inspection (you must be inspected before you can begin cooking)

3:00pm Begin serving People's Choice (Ends at 6pm) until gone.

4:00pm Turn in Ribs for judging

6:00pm Awards Presented (Pavilion)

Set Up

1. Each team will be assigned a 10x20 space.
2. There will be an area for truck/trailer parking away from the cooking area.
3. Generators are not allowed and limited electricity will be provided.

Judging Overview

1. Blind judging containers will be handed out at cooks meeting.
2. Garnish will not be allowed in the turn-in box.
3. No sauce containers will be allowed in the turn-in box.
4. Product may be presented with or without sauce or seasonings.
5. If you choose to use a sauce with your ribs, it must be applied to the ribs. Sauce must not be pooled in the container.
6. Teams must provide 6 rib bones for judging
7. Anything placed in the container that identifies your team will cause your entry to not be scored.
8. Marking or sculpting of any kind, of the meat or of the container, will not be allowed.
9. All samples must be delivered to the judging location at 4:00 p.m. (TBA)

Judging criteria

1. Entries will be judged by a team of 12 judges. They will be scored in the areas of Appearance, Texture and Taste. The scoring system is 9 (Excellent) to 2 (bad). All whole numbers between 2 and 9 may be used to score an entry. The starting point is 6. A score of 1 is a disqualification and requires approval by the contest organizer.

2017 Pork in The Park BBQ Challenge Registration Form \$100.00

Team Name:

Contact Person:

Mailing Address:

City, State, Zip

Phone: _____

Email: _____

PEOPLES CHOICE: YES _____ NO _____

Electricity: YES _____ NO _____

Registration is due by JUNE 1st, 2017

Please make Checks Payable to Cadillac Area Festivals and Events (CAFE).

Mail to Derek Anderson, CAFE 201 N. Mitchell St, Ste. 102 Cadillac Mi. 49601

Please contact Derek Anderson 231-920-1737 or dejanderson57@yahoo.com