

First 1000 Islands Family RibFest Amateur BBQ Competition

Essential Information

Note: The word “competitor” as employed in these rules includes single competitors or teams of more than one person and all of that team’s members.

1. The date of the 1000 Islands RibFest Amateur BBQ competition will be Saturday, 02 July 2022.
2. The location of the 1000 Islands RibFest Amateur BBQ competition will be on the grounds of the RibFest, north of the Gananoque TLTI Arena, within the roped off area.
3. **Competitors Agree to Exempt 1000 Islands Family RibFest from All Liability.** By agreeing to compete:
 - a. competitors accept responsibility for any and all damage, theft, or any kind of loss or damage to their vehicles, equipment or property while participating in the 1000 Islands Family Rib Fest Amateur BBQ Competition;
 - b. competitors absolve the 1000 Islands Family RibFest and its organizers from any liability for personal injuries of any kind which they might suffer during any activity related to participation in the 1000 Islands Family Rib Fest Amateur BBQ Competition;
 - c. competitors accept all liability for damage they might cause to site or site equipment while participating in the 1000 Islands Family Rib Fest Amateur BBQ Competition.
4. **Timings.** Timings on 02 July 2022:
 - a. 0630hrs: site open for competitors to drop off/unhook BBQ
 - b. 0730 hrs: Judges briefing to competitors
 - c. 0745 hrs: competitors receive their meat
 - d. all day: Judges roam site
 - e. 1200 hrs: Competitors deliver chicken for judging
 - f. 1300 hrs: Competitors deliver pork for judging
 - g. 1500 hrs: Competitors deliver beef for judging

- h. 1630 hrs: Judges announce scores and winners.
5. **Team Registration.** Information required for registration must include:
- the team name (if any);
 - the name, residential address, and contact information of the competitor / team lead, and the names of all other team members, if any;
 - categories in which the team wishes to compete;
 - please submit your entry by e-mail to the following address:
beddowsjohn@hotmail.com
6. **Fees.** Fees are due at time of registration, and may be paid by cheque or cash. Please make out cheques to: 1000 Islands Family Rib Fest. Entry fees will include the cost of meat(s). The entry fee will be \$25 per competitor, and an additional \$11 for each protein. Competing in a single meat category will have a fee of \$36, two categories \$47 and three categories \$58.
7. **Judges' Registration.** Information required for registration must include:
- the judge's name;
 - qualifications held;
 - please submit your registration by e-mail to the following address:
beddowsjohn@hotmail.com
8. **Critique.** This is the first amateur BBQ competition held during the 1000 Islands Family Rib Fest. As such, we thank you for entering the competition and we actively solicit your comments to help us sustain those things which went well, and improve where needed to make the next event even better. I will be providing comment sheets to competitors on the day of the competition and I would be grateful if you found time to provide feedback.
9. **Registration Forms.** Registration forms will be posted and available on 14 June 2022.
10. **Questions.** If you have questions, please don't hesitate to contact me and I'll do my best to answer.

Cheers,

John S. Beddows
Rotary/Lions 1000 Islands Family Rib Fest 2022
Amateur BBQ Competition Organizer
beddowsjohn@hotmail.com
613-572-1464

Rules and Regulations

1. **Ban on Sales or Gift of Food by Competitors.** Competitors are prohibited from selling or giving away food, beverages or other products to the public during the competition.
2. **Access Restrictions.** The area of the amateur BBQ competition will be restricted to competitors and members of teams only for the duration of the competition. An exception may be made for families which include small children.
3. **Drop Off and Pick Up of Equipment.** Vehicles will not be permitted to remain in the area of the BBQ competition, but will only be allowed access to drop off / unhook, pick up / hook up at the beginning and end of the competition. Vehicles of competitors may park at the rear of the arena free of charge.
4. **Supply of Equipment.** Competitors are responsible for provision of all equipment and supplies they will use during the competition. This includes, but is not limited to:
 - a. BBQ equipment including cooking appliance
 - b. BBQ charcoal or wood
 - c. Utensils
 - d. Condiments
 - e. Sauces
 - f. Spices
 - g. Herbs
 - h. Tentage or awnings
 - i. Electricity
 - j. Water
5. **Permitted Cooking Appliances.** All BBQ's must be wood or charcoal fired. Open and/or pit fires are NOT permitted. Please note: wood pellet fueled BBQ's are considered wood fired and are allowed.
6. **Team Size.** Teams may not exceed more than four persons.
7. **Interference.** Interference by a competitor may be grounds for disqualification by the organizer. Interference includes contact between competitors during turn-in, contact with the property, equipment or meat of another team, unwanted physical contact with a member of another team, abusive language and obstruction of access or movement in common areas. Complaints may be made to the organizer during the competition.

8. **Assigned Spaces.** Competitors are required to keep all team equipment contained within their assigned space.
9. **Cleanliness and Hygiene.** All competitors are expected to maintain their cook sites in an orderly and clean manner and to use good sanitary practices during the preparation, cooking and judging process in line with local health policies. The use of sanitary gloves is required at all times while handling food. Should it be determined that a competitor is not observing acceptable standards of hygiene in food handling and preparation, the organizer will be notified. That competitor may be issued a single warning or, at the discretion of the organizer, eliminated from the competition at first offence or if, following the single warning, eliminated should the issue not be immediately corrected to the organizer's satisfaction.
10. **Safety.** Competitors are required to ensure that they act in such a way as to minimize risk to themselves and others. In case of an injury, competitors will notify the organizer at the first opportunity. Note: First aid personnel will be on the RibFest site starting at 1200 hrs on the day of the competition. Competitors are required to provide a fire suppression system appropriate to their cooking appliance.
11. **Categories.** There will be 3 categories of meat in which to competitors may enter: beef, pork and chicken. Competitors may choose to enter one, two or all three categories. All proteins will be picked up by the competitors at the same time at the end of the judges' briefing on the morning of the competition as will presentation boxes.
12. **Number of Competitors.** The number of competitors is limited to 20.
13. **Awards.** Awards will be granted as follows:
 - a. Beef – 1st, 2nd, 3rd
 - b. Chicken – 1st, 2nd, 3rd
 - c. Pork – 1st, 2nd, 3rd
 - d. Best Overall Local Competitor –Awarded to the local team with the highest aggregate score. Note: for the purposes of this competition local is defined as being a permanent resident of either the Town of Gananoque or the Township of Leeds and the Thousand Islands.
 - e. Best Overall Competitor – Awarded to the team with the highest aggregate score.
14. **Scoring.** Each entry will be scored by the judge(s) in the areas of:
 - a. Appearance 20%;
 - b. Taste and Smell 50%;
 - c. Tenderness and Texture 30%;

- d. Note: Scoring ranges will be from a low of 1 to a high of 9 ½ in increments of 1/2 point for each category.

15. **Presentation.** Meat will be presented in the boxes provided, without garnish, and each box will be marked on the outside of the lid with the team number and the type of meat it contains. No additional information or ornament is permitted on the outside or the inside of the presentation boxes.

16. **Disqualification.** As at para 7 and 9 above, competitors will be disqualified for interference, and may be disqualified at the judges' discretion should competitors not follow good sanitary practices. Disqualification will also occur under the following conditions:

- a. should there be evidence that the protein was not cooked, or cooked insufficiently for safe consumption (judges' discretion);
- b. an entry is submitted after the cut-off time on the day of the competition;
- c. if there is anything other than protein and sauce in the container provided on presentation;
- d. if the meat is marked in a manner which allows the team which cooked it to be identified.

17. **End of Competition.** The 1000 Islands Family Rib Fest Amateur BBQ competition will be concluded at the announcement of the winners by the judge(s).