

King of the Backyard Grillers!

BBQ Ribs Competition

Hosted by ELCPR at the Ceramic City Jazz & BBQ Festival on Saturday, July 1, 2017 on the Historic Diamond in Downtown East Liverpool, Ohio

Are people always telling you your ribs are the BEST around? Cook up some of your best ribs and participate in this amateur contest intended for the local backyard BBQ enthusiasts, those people whose friends and family that tell them they create fantastic ribs at home and of course, for those ready to take their BBQ to the next level! Participants can register as a group or as an individual and the cost to enter is \$20. The winners will receive a trophy and ultimate bragging rights. Participants are allowed to set up their 10' x 10' assigned spot by 9am on Saturday.

Team Name _____ Chief Cook _____

Address _____ City _____ State _____ Zip _____

Phone _____ Email _____

****Return signed entry form and team entry fee of \$20 payable to: ELCPR****

PO Box 252, East Liverpool, OH 43920

Fee and signed registration forms must be received by June 15, 2017

****For additional information contact: info@elcpr.com or Kathy Smith at 330-303-7274**

- Our Amateur Contest consists of one category: Ribs!! Baby Back or Spare
- Teams are to check in with BBQ Contest Coordinator upon arrival
- The public will judge the Ribs by teams providing small samples.
- Small cups will be provided to be handed out with small samples for the public to sample and judge at your table.
- Contestants agree to comply with event rules and judging procedures
- All cook sites must be cleaned and vacated by 6pm.
- Electricity is not currently planned to be available for the amateur contest. Please plan accordingly.
- Meat Requirements: 3 Racks of Ribs. Contestant provides their own meat which must be inspected prior to starting to prepare/cook.

Waiver of Liability: In consideration of your acceptance of this entry form and fee, I the undersigned intending to be legally bound, do hereby for myself, my heirs, executors and administrators, waive and release any and all rights and claims for damages I may have against ELCPR & Amateur Backyard BBQ Contest, and their agents, successors and assigns for any and all injuries suffered to me in this event. I further grant permission to ELCPR & Amateur Backyard BBQ Contest and/or agents authorized by them to use photographs, videotapes or any other record of this event of any legitimate purpose.

Signature of Chief Cook _____ Date _____

Rules and Regulations

- The Public will Judge the competition by purchasing a string of tickets. If the public likes a participant's ribs, they will drop a ticket in their ticket can (provided by ELCPR). The team with the most tickets at the end will be crowned the King of the Backyard!
- Ribs must be ready with their samples for judging by 3pm sharp.
- Start at check-in with cold, untreated, raw meat. Meat may be trimmed, but cannot be pre-cooked, soaked, marinated, brined prior to inspection. After meat inspection par-boil them, crock pot them, however you wish as long as at least part of the cooking includes the use of the grill.
- Cooked Meat must maintain a holding temperature of 145 degrees.
- Food handlers will wear non-latex gloves and take reasonable measures to be food safe.
- All competitors will have approximately a 10'x10' area to cook in.
- Sample containers for the Public to Judge will be provided after meat inspection.
- All competitors must have a fire extinguisher
- All meat must be kept below 40 degrees prior to cooking.
- Electricity is not currently planned to be available for the amateur contest. Please plan accordingly.
- Please take care to not damage the cooking area (no stakes, no ground fires, etc.)
- Parking will not be provided onsite but away from the contest area.

Prize Grand Champion – "King of the Backyard" Trophy