

HINCKLEY SMOKIN' RIB FEST

RULES – OPEN CLASS

September 12th, 2020 – West Side Park, Hinckley, MN

11:00 a.m. – 6:00 p.m.

1. ALL CONTESTANTS ARE EQUAL. A contestant is one who is engaged in the cooking of meat in the contest.
2. Each team will consist of a chief cook and as many assistants as the chief deems necessary. Each team will provide grill/grills to be used exclusively by the team within the team's assigned cooking space. The use of a single grill by more than one team is not permitted. All seasoning and cooking of product shall be done within the confines of the team's assigned space. A chief cook or assistant may not enter more than one team per contest. Teams can set up their stations beginning at 7 a.m. For placement the day of the event see Char Gafkjen (612) 718-6476 (text or call).
3. To give all contestants a fair start, all meat will be available for purchase the morning of the event from Daggett's Fresh Foods. Meat will be handed out starting at 8 a.m. All meat must start raw. No pre-seasoned meat is allowed. Any meat not meeting this requirement will be disqualified. To inquire about the meat or practice with it prior to the competition, call Daggett's at (320) 384-6185.
4. Contestants must provide all needed equipment, supplies and electricity except as arranged for in advance. Contestants must adhere to all electrical, fire and other codes – city, county or state.
5. Fires must be made of wood, pellets, charcoal or gas. Electric accessories such as spits, auger or forced draft are permitted.
6. NO open pit or holes permitted, fires may not be built on the ground.
7. Each contestant must submit at least FIVE (5) separated and identifiable portions of meat in a container for judging.
8. All meat must be placed in provided container by 4 p.m. to be eligible for judging. Container will be provided by Hinckley Area Chamber of Commerce.
9. There is no alcohol to be brought to the park. The Hinckley Area Chamber of Commerce has beverages available for sale.
10. Points will be awarded for TENDERNESS, TEXTURE, TASTE and APPEARANCE.
11. Total points will determine winner of each class.
12. Point scale: 1-10 (1 low; 5 average; 10 high)
13. Ribs must be to the Community Center at 4 p.m. sharp to be eligible for judging. Late entries will not be accepted. Winners will be announced approximately 5:30 p.m. – 5:45 p.m.

Schedule:

7:30 am - Set up

8:00 am – Meat available at picnic shelter

9:00 am – Ribs inspection

4:00 pm – Meat due for judging in provided container to the Hinckley Community Center Kitchen.

5:30 - 5:45pm – Winners will be announced on stage

Bring lawn chairs, friends, family and secret recipes! Good luck to all. We are looking forward to a great day!