

7th Annual Rib Cook-Off Contest

Sunday, April 18, 2010 at 10 a.m.

The Aroma of BBQ Ribs is in the Air!
Who Can BBQ the Best Ribs?

Test Your Recipes and Skills!

Beef and Pork Rib Categories
Win cash prizes!!

*Each category limited to 30 entries-
Call 800.999.9186 and sign-up now!*



FARMEQUIPMENTSHOW

April 16-17-18, 2010

Massey Harris, the Other Red Tractor

March 8, 2010

Dear **Potential Rib Cook-Off Contest Entrant:**

We'd like to invite you to the 7th **Annual Rib Cook-Off Contest** held at the California Antique Farm Equipment Show in Tulare, Calif. at the International Agri-Center show grounds. The Antique Show will be held April 16, 17 & 18, 2010 and the **Rib Cook-Off Contest will be Sunday, April 18.**

Check-in for the Rib Cook-Off will begin on **Sunday at 7 a.m.**, with set-up to be completed by 9 a.m. We will hold a Cooks' Meeting at 9 a.m., and you can **start barbequing immediately after the Cooks' Meeting concludes. Judging will begin at 2:30 p.m.**

We will limit entries to 30 per category: Beef and Pork. The winners of each category will win \$1,000; 2nd place will receive \$500; and 3rd place will take home \$250. Entry fees are \$50 for the Rib Cook-Off Contest.

Included with this letter is a registration form and set of contest rules for the 7th Annual Rib Cook-Off. **Please return the completed entry form, entry fee and a signed hold harmless release agreement by April 09, 2010 and mail to:**

California Antique Farm Equipment Show
Attention: Rib Cook-Off
P.O. Box 1475
Tulare, CA 93275

If you have any questions, please call (800) 999-9186, (559) 688-1751 or by e-mail: antique@farmshow.org.

Don't forget to mark your calendars for the **7th Annual Rib Cook-Off, Sunday, April 18**, and the **18th Annual California Antique Farm Equipment Show, April 16, 17 & 18th, 2010!**

We look forward to seeing you and your barbeques in April!

Best Regards,

Kent Foreman
Rib Cook-Off Chairman

Hold Harmless Agreement *7th Annual Rib Cook-Off* **Sunday, April 18, 2010**

It is agreed by the applicant/participant that he/she shall assume full responsibility for, and hold the International Agri-Center, Inc., event location property owners, and the event co-sponsors harmless and whole from any and all liabilities arising from the applicant's, applicant's agents' and representatives' conduct and actions (including but not limited to: transit to and from the event, event set-up period, the event, and event take-down period). Applicant/participant understands that he/she is solely liable for any and all claims and losses related to his/her actions and products exhibited, created, or brought to the event.

Applicant/participant also understands that there will be **NO REFUNDS** of applicant's participation fees due to bad weather or other occurrences beyond the control of the International Agri-Center and other sponsoring parties.

I also understand that without this form, completed and agreed to, with all signatures affixed, the application will NOT be accepted. **This Hold Harmless Agreement must be returned with the event's Registration Form.**

I have read the Hold Harmless Agreement and refund policy, and agree to abide by the above mentioned and all other rules of the event.

Signed: _____

Print Name: _____

(Must be signed by person providing the entry fee.)

Date Signed: _____

California Antique Farm Equipment Show • Attn: Rib Cook-Off
International Agri-Center • P.O. Box 1475 • Tulare, CA 93275
(559) 688-1751 or (800) 999-9186 • Fax: (559) 688-5276
Website: www.antiquefarmshow.org • E-mail: antique@farmshow.org

Rib Cook-Off Rules

1. Meat prepared for judging must be RIBS. For Pork, the ribs must be pork-spare ribs including baby-back ribs. For Beef, the ribs must be beef-back ribs. No other cuts allowed.
2. Meat must be cooked on location over a fire of wood, charcoal or gas. Contestants may not dig pits. Smoker type barbeques are allowed. Electric ovens or solar ovens are not permitted. Par-boiling is permitted on-site only. Electricity is not provided for any reason, and generators are not allowed.
3. Pre-marinated ribs are allowed, but contestant must mix another batch of marinade from scratch, on-site. All ingredients used in preparing, seasoning, marinating, basting or saucing ribs for the competition must be brought to the Cook-Off, and be in your cooking area and on display.
4. All ingredients used in the Cook-Off may be store purchased, but must be assembled and prepared at the Cook-Off within the cooking period.
5. Contestants will be allowed to set up equipment from their load-in time until 9 a.m.
6. All vehicles must be removed from the Cook-Off area prior to 9 a.m.
7. Each rib cooker may have three assistants maximum to comprise their "cooking team."
8. The cooking period will be approximately 5 hours and will start at the end of the Cooks' Meeting, held at 9:30 a.m. The cooking period will end at 3 p.m., unless otherwise stated.
9. Delivering ribs to the judging area after the cooking period has concluded can be cause for disqualification, as well as late arrival at the Cook-Off.
10. Contestants will only be supplied a designated cooking area. Contestants will be responsible for supplying ALL of their own supplies: utensils, ingredients, equipment, water, etc.
11. Each contestant must submit a minimum of 21 individually cut apart ribs for judging.
12. Constants cannot pass out "samples" to the general public, nor can they sell their ribs.
13. Ribs submitted for judging must be submitted on the platter provided at the Cooks' Meeting. Platters must contain only ribs- no garnish.
14. Contestants cannot solicit business of any sort during the day of the Cook-Off. No handouts or otherwise. No items can be sold without written permission. Booth commercial signage must be approved in advance. Conversing with judges or judges' assistants during the judging period is not allowed.

7th Annual Rib Cook-Off Entry Form

Sunday, April 18, 2010

Group or Individual Name: _____

Team Captain: _____

Address: _____

City: _____ State: _____ Zip: _____

Home Phone: _____ Other Phone: _____

Name (if any) of Rib Recipe: _____

Rib Cook-Off Categories: Please check one:

I am entering: Beef (\$50 entry) Pork (\$50 entry) both (\$100 entry)

Payment Type: Checks may be made payable to **International Agri-Center.**

Visa MasterCard American Express

Credit Card #: _____ Exp. Date: _____

Signature: _____ Date: _____

Prize Money Payouts:

To be issued in each category: Beef Ribs and Pork Ribs

First Place: \$1,000, Second Place: \$500, Third Place: \$250

Note: Upon receipt of your application, you will receive a confirmation of your assigned cooking space and "load-in" time.

Important: In designing the cooking area (10' x 20'), please keep the actual cooking surface (grills, barbecues, etc.) as far away from the actual outside perimeters of the area for safety reasons. Your cooking area must be secured from pedestrian traffic or you will not be allowed in the competition.

Please return completed form, signed Hold Harmless Agreement and entry fees to the address below attention Rib Cook-off by April 9, 2010