



*North
Community
Church*

*Old Main Street, P.O. Box 2
Marshfield Hills, MA 02051*

*Telephone: 781-837-3784
Fax: 781-834-8196*



North Community Church
Rib Cook-Off Rules

1. Your Team: All cooking teams must consist of one head cook and up to two assistants. There are no age restrictions. The entry fee is \$75.
2. Meat: North Community Church will provide each team with approximately 12 to 15 racks of baby back ribs . You may pick them up the day before (09/17/10). You can marinate or rub them the evening before but no pre-cooking is allowed.
3. Supplies: Each team will provide their own cooking device and all other equipment necessary for cooking including but not limited to: ingredients, work table, chairs, tent or canopy, utensils, knives, cutting boards, coolers, charcoal, ice, etc. All entries must be cooked on location over a fire of wood charcoal or gas. No one may dig a pit. Smoker type barbeques are allowed. Electricity is not provided for any reason. The location of the Rib Cook-Off is North Community Church, Old Main Street, Marshfield Hills (we will be using the parking lot and the lawn).
4. Cooking area: Each team will be provided a 12 x 12 foot space. You may decorate your cooking area to represent your team. Decorating your team space is highly encouraged. Each team is **required to make a sign that clearly displays your team name** on a piece of standard poster board. Your sign should be clearly displayed so guests are able to identify which ribs they may want to eat.
5. Clean-up: You must keep the contest area clean and sanitary and that the area is cleaned up completely following the contest. Clean-up must be thorough. North Community Church provides trash receptacles.
6. Judging begins at 4:00pm. All entrants will be given unmarked containers in which to place their ribs for the judges. No sides or decorations are allowed with the exception of lettuce. Each Team must deliver their ribs to the kitchen in the Parish House no later than 3:55pm. Entries will be scored on a scale of 1 to 10 in the areas of taste, tenderness and appearance. This is a blind contest; the judges will not know the identity of the cooking teams. If there is a tie, the lowest of the three scores will be dropped to determine the winner. Ruling of the judges is final. No contestants are allowed in the judging area before or during the judging. **The cook-off committee reserves the right to make additional regulations as the situation warrants.**

7. Cigarette smoking and pets are not permitted in the cooking area.
8. Shirts and shoes are required at all times by all members of the cooking teams.
9. Set-up: Teams may arrive and begin setting-up at 6:00am on Saturday, September 18, 2010.
10. First serving will be at 12:00pm, last serving at 4:00pm. All racks should be cooked.
11. Disqualification: An entry can be disqualified by the Rib Cook-Off Committee only. An entry can be disqualified for any of the following reasons:
 - a. There is evidence of marking or sculpting. Marking is defined as: handwritten or mechanically made mark inside the turn-in box that identifies the submitting team to any judge. Sculpting is defined as: carving, decorating, forming, or shaping an entry contained in a turn-in box that identifies the submitting team to any judge.
 - b. There is anything inside the judging box besides the entry to be judged. (Lettuce is the only permitted garnish).
 - c. There is evidence of blood such that the meat is uncooked.
 - d. The entry is turned in after the officially designated time.
 - e. A team is found to be selling their entries to guests or handing them out to individuals.