

BIG BIKE WEEKEND RIB COOK-OFF RULES
October 10, 2010 REDDING CONVENTION CENTER

- Contest set-up is Sunday, October 10th 6:00 am to 9:00 am. Must be ready by Noon. Saturday set-up OK after 4:00 pm (no hook-ups available).
- Each team is designated a cooking site space that measures 10'x20'.
- Power is available for teams that have pellet cookers or smokers that require power only. Those teams will be grouped together close to generator; you must provide your own cords.
- Vehicles will not be allowed next to cook sites but parking is close by.
- Competitors are responsible for supplying their own cooking equipment, supplies, meats, etc.
- Each team must provide a min 3lb, current ABC class fire extinguisher for their cook site.
- Each team will provide their own meat. Contest meat will be St. Louis style spare ribs. No pre-marinating or seasoning. Ribs will be inspected at check-in.
- Judging will be a blind judging.
- Teams will need to turn in at 12:30 pm. Turn in time will be up to ten minutes early, but not a minute later or team will be disqualified.
- No garnish allowed.
- Each team must turn in a minimum of six ribs or more.
- Turn in box with foil sheet will be provided at check in.
- Vending teams will be participating in BBQ sampling. Public can taste BBQ samples from each vendor by purchasing tickets for 2-3 oz samples for tasting in 1, 2, 3 or 4 ticket combinations. You're encouraged to sell samples in different combinations. For example, pulled pork nachos can be 4 tickets. Email us with questions.
- Cooks meeting is 10:00 am Sunday inside the Convention Center in the classroom.

1:30 p.m. Awards

Last, but not least, !!!HAVE FUN!!! This is a wonderful day of motorcycles, music and merchandise vendors. Families are encouraged to have their children participate in the youth scavenger hunt and best decorated bicycle contest.

For more information or questions, please call Dave at 530-365-1305.