



THE 3rd Annual RIB BBQ COOK-OFF RULES
Benefitting The West Seattle Senior Center
Sponsored by Daystar Retirement
Saturday, June 3rd 2017!

1. A \$75.00 entry fee is required for each team participating. Cost will include ribs for contest.
2. The chief cook will be held responsible for the conduct of the team. No more than five cooks per team are allowed. Each team will be responsible for the cleanup of their space. Space will be provided in the parking lot of Daystar. Teams may use all the facilities within the community. Washing station and water will be provided at the cooking locations.
3. Prizes will be awarded for the following: **1st Place, 2nd Place 3rd Place**
4. Judging will follow the rules and regulations. The chief cook will have barbeque ready on time for the judges. Barbeque will be judged on appearance, texture, taste. Contestants must supply all needed equipment and supplies. Each team will be responsible for their team members and guests.
5. Competition meats cannot be seasoned marinated or on the pit before the official start time. **The official start time is 8:00 am Saturday.** No pre-cooked, pre-boiled or pre-marinated meats. Cooking (including seasoning or marinating) will not begin until meat is picked up at Daystar.
6. Contestants may begin setting up anytime during the day on Friday, June 2nd. Security for the pits will be provided by Daystar.
7. Contestants must provide their own tables, chairs and tents if so desired. Water will be provided.
8. Turn-In time for meat is noon. All awards will be given out by **2:00 pm.**
9. Meat will be served to those in attendance after the judging – you may cook other meats as well to be distributed to those in attendance as a supplement (or just showing off)

MEAT AND COOKING OF MEAT

St Louis Spare Ribs

1. Contestants may present at least two (2) racks of at least 10 lbs. each for inspection 30 minutes after check in: one for judging and one for donation to the event. All contestants' meat must be inspected prior to being cooked. A minimum of 10 lbs. must be entered.
2. All meat is subject to inspection by contest committee at any time.
3. Sample Boxes cannot be altered, or in any way be identified (sauces, garnish, etc.). Sample will not be judged if this rule is broken.

Judging of meat is based upon: appearance, tenderness and taste.

1. The *participating communities may invite their residents who may eat for a \$2.00 cost. Seating and table for meal service will be provided.*
2. *Friends/Family and Guest will be charged \$5.00 a plate adults and \$3.00 a plate for children under 12. All proceeds will go to the West Seattle Senior Center.*

ANY AMENDMENTS TO THESE RULES WILL BE PROVIDED TO ALL ENTRANTS AT THE TIME OF CHECK-IN.

Come and show off your skills and enjoy a fun-filled day with live music and family entertainment for everyone.

We are looking forward to some friendly competition and time to visit with those that have the same commitment to our seniors as we do. Those participating will be listed in all advertisement placed for this event at "no cost".

**If you have not already, please mail or drop off
completed forms to:**

**Daystar BBQ Cook-Off Fund Raiser
2615 SW Barton St.
Seattle, Washington 98126**

Name of Organization: _____

Name of Chef: _____

Telephone: _____

E-mail: _____

Entry Fee: \$75.00

DEADLINE: ASAP

**For more information call:
Melodee Morris or Jim Fuller
(206)937-6122 Phone (206)937-4803 Fax
jimf@daystarseattle.com
Melodee@daystarseattle.com**