



3rd Annual Rib Rally at the O'So Good BBQ
Festival benefiting Oscar Bothwell Memorial
Scholarship presented by Brothers Q and
Blount-Oneonta Chamber of Commerce
Sept 22, 2023

1. CONTESTANT - A contestant is any individual or group that will prepare and cook an entry or entries for the purpose of being judged. Contestants and all team members must be Backyard Teams. The contest organizer may not cook in any category in this contest. Contestant will be referred to as "Griller."
2. INTERPRETATION of RULES - The interpretation of the rules and regulations are those of the KCBS Rep and his or her decisions are final. KCBS rules will be upheld, goes for cooking requirements and sportsmanship
3. REFUND OF ENTRY FEES – There will be no refund of entry fees unless approved by the organizing committee and only prior to Sept 1 2023.
4. EQUIPMENT – Each Griller will supply all the equipment necessary for the preparation and cooking of their entry including a cooker. COOKER can be one of the following: Charcoal, Pellet or wood (NO open/pit fires NO ELECTRICITY PROVIDED). The health and safety of contestants and event goers should be a primary consideration when selecting appropriate cooking fuels.
5. MEAT INSPECTION – All meats will be USDA inspected and passed and will be provided by the cook team. All meat must be maintained at a maximum temperature of 40 degrees F prior to inspection. Prior to cooking, all meat that is resting in preparation for cooking must be always covered. All meats must be cooked to a minimum internal temperature of 145 degrees F. After cooking, all meat must be maintained at a minimum temperature of 140 degrees F in a covered container until turned in for judging. NO RUBS OR INJECTIONS ARE ALLOWED UNTIL MEAT HAS BEEN INSPECTED BY CONTEST REP. All contest meat, once inspected, may not leave

the Griller's site until turned in for judging.

6. CONTESTANT'S SITE – Each Griller is required to keep all equipment including cooker, canopy, etc. contained within assigned space.

7. CLEANLINESS AND SANITATION – All Grillers are expected to maintain their cook sites in an orderly and clean manner and to use good sanitary practices during the preparation, cooking, and judging process. The use of sanitary gloves is always required while handling food. Failure to use sanitary gloves may result in disqualification. Grillers are responsible for cleanup of their site once the competition has ended. All food safety rules and regulations must be always adhered to. A sanitation/water supply for hot water will be provided during this event. ***ASH DISPOSAL BINS WILL BE PROVIDED***

8. MEAT CATEGORIES – Ribs and Chicken as described in KCBS Guidelines

9. JUDGING – Entries will be submitted in the containers supplied by the event organizer at check-in by the Griller. KCBS Garnish only. Ribs to be turned in as per KCBS rules. A minimum of six (6) separate and identifiable portions per category in containers supplied to Griller at check-in must be submitted for judging. No additional sauces or garnishments are to be served as a side item Same rules apply for Chicken

10. SCORING – Scored per KCBS guidelines by CBJ.

11. DISQUALIFICATION – An entry can be disqualified by the event organizer or KCBS Rep only. DQ's are determined as KCBS guidelines for disqualification including sportsmanship

12. TURN-IN TIMES – per competition item as follows: a. Chicken 11:30 CST b. Pork Ribs – 12:30 PM CST

13. JUDGING PROCEDURE – The KCBS Rep brings all approved containers to the table. He/She announces the number of containers to be judged, opens each container, and checks for rule violations as stated above. The containers will be passed around to the judges for sampling. The judge will then score each entry by KCBS rules. The KCBS Rep makes sure that all scores for the containers are recorded in the proper place. This procedure is repeated for all containers. After each container has been scored the KCBS Rep will return the container(s) to the designated area. The event organizer will then collect the judging slips.

14. WINNERS – Grillers will have the opportunity to win Grand Champion, Reserve Grand Champion and places 1-5 in each category. The winners in each category will be determined by adding all the scores together to determine highest points. Griller with the most total points and be declared the Grand Champion Winner. Reserve Grand Champion will be the Griller with the next highest total points. 1-5 will be determined for each category based on points scored. All prize monies will be paid the same day at the awards ceremony.

15. GRILLERS may not sell any food items nor cook additional for sale later.

Cook Teams \$150 per team and covers ribs and chicken entry

Cook team to supply all the meat needed for competition

***1 cook space for each entry fee, this will include your ribs for judging and sampling ***Teams are limited to 8 people due to space

***ALL COOK TEAMS MUST USE A CANOPY OR TENT OVER PREP AREA

Hot water and facilities will be available for all team to utilize, BRING A BUCKET AND DISHWASHING CONTAINER

Cook teams will be allowed to set up Friday Sept 22 at 1 pm CST

*****NO PEOPLE'S CHOICE THIS YEAR ******

MAKE CHECKS PAYABLE TO BLOUNT-ONEONTA CHAMBER OF COMMERCE
201 1st Ave E, Oneonta, AL 35121

ALL Registration fees must be paid by Sept 1st 2023 to secure your spot as cook team or sponsor.

Paypal garrethprice1998@gmail.com Please include your team name in comments
Venmo Garreth-Price-1 Please include your team name in comments

TEAM CONTACT EMAIL/ PHONE (Please advise who the check will be written should you win) _____

TEAM NAME

Will you utilize a cooking trailer Y / N Length of trailer _____

Any special request will be evaluated and answered prior to Sept 22nd

Special Request:

Prize money and trophies will be presented for GC-5th place

Ribbons presented for 6th-10th

Grand Champion

\$1000.00

Reserve Grand Champion

\$500.00

Chicken and ribs will each pay out 1st-5th

1st \$250 Each

2nd \$150 Each

3rd \$125 Each

4th \$100 Each

5th \$100 Each

For more info contact

Garreth Price

Brothersq205@gmail.com

205-353-8404

Event Organizers

Garreth Price

Briar Fowler

