

Information for the Glenn County Fair's Baby-Back Rib/Chicken/Chili Cook-Off
Saturday during the Fair

1. Ingredients are provided by each contestant (team of 1-2 people). Teams may cook ribs/ chicken/ chili or all 3.
 - a. Cook 3 baby back racks of ribs. Six ribs will be judged.
 - b. Cook combination of light/dark chicken. Six tastings (3 light/3 dark) will be judged. (For sanitation purposes, chicken may be cleaned prior to arrival at the contest.)
 - c. NO BEANS in the chili. Ingredients must be opened at the cook-off. Electricity for cooking will not be provided.
2. Any ingredients used in marinades, rubs, sauces, seasoning and basters may be store-purchased. All must be on display at the competition. (Actual recipe does not have to be revealed.)
4. Marinades, sauces, rubs, basters and seasonings must be applied within the cooking period at the fairgrounds. Proctor will check raw meat upon your arrival at your cooking site.
5. Cooking must be done at the fairgrounds over wood, charcoal, or gas. No pits are allowed. Smoker type BBQs are permitted. Electric or solar ovens are not permitted.
6. Once cooking begins contestants must stay until judging is over.

Set-up

1. **Upon initial arrival, teams must check in at the Fair Office before proceeding to the cooking site selection area (first come/first served).** (Vehicles must be out of the cooking area to vendor parking lot by 11 a.m.)
2. The cooking period (including set-up) will be 9 hours long beginning at 8 a.m.
3. Contest is limited to 12 teams. Each team (maximum of 2 people) will receive complimentary entrance to the Fair the day of the competition.
4. Team space is limited to 10' x 10' including pop-up, tables and cooking vessel.
5. Contestants are responsible for supplying ALL of their own supplies including tables, chairs, utensils, ingredients, equipment, pop-up (if desired), water, hand washing set-up, etc.
6. When you are ready to leave, call Doyle 530-330-9341 or office at 530-865-1168.

Judging

1. Meat will be judged on Appearance, Doneness, Tenderness and Taste.
2. This is a blind judging contest. Competitors will be given a numbered container (for each category they entered) in which to submit their product for judging.
3. Everything must be ready for judging at 5 p.m. or disqualification will result. Containers should have judged food only--no garnish.
4. Cooks may pass out complimentary samples of remaining product after entry has been submitted for judging.
5. Following judging, the winning teams will receive a certificate, bragging rights, and a cash prize. (Prize money will be mailed to the winners.)