



## 8<sup>th</sup> Annual Ribfest

Saturday, July 22<sup>nd</sup>, 2023

Roosevelt Park, Devils Lake, ND

2023 Ribfest Registration, Rules & Regulations

Team \_\_\_\_\_

Phone \_\_\_\_\_

Email \_\_\_\_\_

Address \_\_\_\_\_

**Fee-\$50**

### General Rules

**Ribs:** Each team must cook a minimum of 3 racks of ribs, more is encouraged.

**Time:** Ribs should be complete and prepared for judging which will begin at 3:00 pm. Ribs will be served at 5:00 pm to the public once judging has been completed and will be served until gone.

**Site Prep:** Site preparation will begin at 8:00 am the morning of July 22, 2023. All vehicles should be moved to Bill Jerome Parking Lot by 10:00 am. You are responsible to bring your own cooking and serving utensils, garbage can, table, cooler, meat thermometer, roasters, and gloves. You must provide your own electricity if needed. Always keep your area clean and sanitary. Chamber staff will be the designated runner to get the ribs to the serving/judging table.

Proper storage of meat is required. It must be maintained below 40 degrees or above 140 degrees. All ribs must be served at 140 degrees or above.

Ribs must be cooked on site the day of the event. *Ribs will be available for pickup at the park at a time that will be determined closer to the event.*

**Judging:** Ribs will be judged on taste, tenderness/texture and appearance. Only lettuce or kale will be allowed in the judging box. Decorative fruit or vegetables will be grounds for disqualification.

**Prizes:** Awards will be given for 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> place.

**Please Note:** Personal RVs will not be allowed on the premises.

Please return the completed registration form and payment to Allyson at the Chamber, or by email to [Allyson@devilslakend.com](mailto:Allyson@devilslakend.com)