

RIBS ON THE RIVER



August 5, 6, 7th, 2016

2nd Annual Pork Ribs and Sausage "Burn"

Saturday, August 6th, 2016

(During the Maritime Days Festival www.maritimedays.com)

Nautical Park in Downtown Marine City

(Next to 509 S. Water Street, Marine City, MI 48039)

Sponsored by:



\$2250 in total Prizes

OVERALL CHAMPION: \$1500.00

(overall champion not eligible for further prizes)

1st place ribs \$250.00 1st place sausage \$250.00

2nd place ribs \$125.00 2nd place sausage \$125.00

Fee: \$75 per team (12'x30' space)

Payment is due with registration ~ Registration deadline is July 23rd, 2016

Team Name: _____

Chief Cook: _____ Electric Needed: Yes _____ No _____

Phone: _____ Email Address: _____

Address: _____ City: _____

State: _____ Zip: _____

**Signature of Chief Cook: _____

Date: _____

Printed Name of Chief Cook (Please print clearly):

Please list additional team members:

****Waiver of Liability:** In consideration of your acceptance of this entry form and fee, the undersigned (on behalf of myself and my cooking team) agree to accept responsibility for my actions and the actions of my team during this event. All participants agree to waive & release Marine City Festival Inc., City of Marine City all volunteers, staff, board members, all sponsors & their representatives & successors, & the officials engaged in the conduct of this event from all claims of liability of any kind arising out of participation in this event. Furthermore, I grant the permission of all the forgoing to use any photographs, video, or any recording of this event for legitimate purposes. I further agree to abide by all contest rules and regulations (included in this application). In addition, I agree to notify all members of the cook team I represent about this waiver and the contest rules.

Please send your completed application (and food vendor form if you wish to sell samples) along with payment of \$75.00 to:
Ribs on the River, PO Box 192, Marine City, MI 48039

~ PLEASE MAKE ALL CHECKS PAYABLE TO "Marine City Festival Inc."~

Registration forms must be received by Saturday, July 23, 2016 at 5:00 pm.

For questions or comments, please contact our Ribs on the River Chairperson Julie Davenport (810) 335-3740
or by email at info@maritimedays.com. For information on other festival activities visit

www.maritimedays.com

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2nd annual

August 6th, 2016

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Contest Specifics & Rules:

1. This event will proceed, rain or shine. No refunds will be given unless the event is cancelled.
2. Check In and Meat Distribution 9:00am – 10:00am. No prior preparation is permitted. All meat will be supplied by Marine City Festival Inc., (organizers of Ribs on the River). Road closed from 8:00 – 9:00 for 5K River Run.
3. Ribs on the River will provide you with 3 racks Pork Ribs and 2 Lbs sausage and 2 turn in boxes.
4. You will turn in 8 ribs (no garnish allowed) and 8 portions of sausage. Sausage is chefs' choice meaning you turn in whatever you want as long as there's enough for each judge and the sausage was cooked on your smoker.
5. Teams may use any heat source (digging of pits is NOT allowed) and cook in any manner for contest so long as it is with care and consideration of sanitary and safe expectations. Unsafe cooking practices and unsafe food will result in immediate disqualification.
6. Water is nearby and Porta Potties are onsite. Power sources are available on site, generators will not be permitted. If you need power please indicate on registration form and bring heavy duty extension cords.
7. Teams must furnish their own hand washing and equipment/ utensil cleaning stations.
8. A pre-allocated cooking area will be assigned for each team. Spaces will be assigned on a first paid basis; this area will measure approximately 12'x30'. Cooking areas must be cleaned up completely before leaving contest grounds including removal of all garbage, heat source coals, etc.
9. Turn in time for your presentation box (supplied by contest organizers) will be 3:30 PM, Sausage and 5:00 PM, Ribs with an exception allowance of 5 minutes before to 5 minutes after the competition turn in time. Turn in boxes cannot be altered in any manner, if box is found to be tampered with in any manner the contestant will be immediately disqualified by the Head Judge. Boxes must be closed and latched.
10. Winner will be announced at 6:00 pm with an awards ceremony in the park.
11. All cooking sites must be completely vacated by 10:00 pm on Saturday, August 6th, 2016.
12. Any team wishing to sell their ribs and sausage must obtain a food license permit prior to the event from the Saint Clair County Health Department and fill out a Maritime Days Food Vendor Application (see attached). Teams that do not have these two permits are not allowed to sell their ribs, sausage, and any other foods and beverages.
13. Teams are to prepare and cook their ribs and sausage in as sanitary manner as possible. Cooking areas are subject to inspection by the organizers of the event. Conditions found to be unsanitary will be grounds for immediate disqualification from the competition.

14. Music within your team area is allowed. However, excessive loud music and/ or sounds that interferes with announcements or which intrude upon or interfere with the comfort of fellow contestants will not be allowed or tolerated. Also, music with obscene language will not be allowed.
15. The Chief Cook of each team will be responsible for the conduct and behavior of his / her team, team guests, or team invitees. As well, the Chief Cook will be responsible for his/ her team's compliance with the rules and regulations of this event. Any offensive conduct will be grounds for disqualification from the competition and expulsion from the competition grounds.
16. All ashes must be disposed of in the ash barrels provided. Gray water may only be dumped in designated areas.
17. No animals are allowed in the competition area at any time.
18. This is a coffee cup event. Alcohol is allowed in the park only to registered teams; however, no open containers of alcohol can be visible. Any participant showing obvious signs of intoxication will be asked to leave the park. Team Head Cook's are responsible for the behavior of their team members. Failure to comply with this rule will result in the team being disqualified.
19. Have fun, play nice with your neighbors, and bring your best game!!!

Judging – Ribs will be judged on a 1-10 scoring scale each for •Presentation • Tenderness • Taste

*All scoring decisions by the judges are final!

*The Chairperson of “Ribs on the River” and the Head Judge will settle all disputes regarding contest rules and adherence to health standard

