



St. Peters Rotary Club

Presents the

2nd Annual Amateur Backyard Charity Rib Cook-off

When: Saturday June 14, 2008 from 5:00 am til...

Where: Olde Town Park, St. Peters, MO

The St. Peters Rotary Club in conjunction with the St. Peters Olde-Tyme Picnic Committee is sponsoring the 2nd Annual Amateur Charity Rib Cook-off. This is an AMATEUR competition only. All proceeds will support the mission of the St. Peters Rotary and it's charitable endeavors.

We are looking for 25 brave teams that think they have the best ribs around to go up against your friends and neighbors in what promises to be a fun filled day. Come on, I dare you to enter this thing...If you think you have what it takes, read through the attached rules then fill out the entry form and let's see how good you really are!

Tim Cudd
President
St. Peters Rotary Club
636-928-0047

2nd Annual St. Peters Rotary Club Amateur Charity Rib Cookoff

RULES AND INFORMATION

The rules are simple: This is strictly an amateur backyard griller contest.

Set up will be available on Saturday June 14th at 5:00 am. The ribs will be available for pickup from the organizers at that time. There will be a short cooks meeting at 6:00 am in the immediate area.

If you want to use a shelter/canopy in your area it must meet the fire retardant codes per the Central County Fire District. Tents must be flame retardant or the fire district will make you remove it. The Fire District also requires a 10# ABC inspected fire extinguisher to be in the area and within reach of each team.

Please pay close attention to the attached City of St. Peters Health Department Guidelines as the health inspector will be by to inspect your assigned area. All entries must be turned in for judging by 12:30 pm sharp. Any late entries will be disqualified. The awards presentation will take place at 2:00 pm.

This is an amateur competition so you may use charcoal, propane, or wood to cook your ribs. All cooking is to be done on site and you may present your ribs wet or dry and with/without sauce on the side. (The judges don't really care either way, they are just happy to be judging) If you put sauce on the side, the judges will be required to judge the ribs with sauce. ***If you don't want them judged with sauce then do not include it with your entry. All containers used for presenting to the judges will be provided.

The entry fee is \$70.00 will include all the ribs as well as cash prizes and trophies for the winners. All teams will be required to cook 2 cases (approximately 14 slabs) of ribs. You will turn in a total of 12 bones for judging and the remainder will be made available for sale to the public after the judging has begun.

First Place: \$400 plus trophy and bragging rights!

Second Place: \$200 plus trophy

Honorable Mention: \$100 plus plaque

“What were you thinking?” Award

If you have any questions please do not hesitate to call. We are looking forward to a fun-filled day of friendly competition. Our goal is to find the best ribs in the area while helping provide services for those in need.

Tim Cudd
President, St. Peters Rotary Club
636-928-0047

REGISTRATION

The entry fee for this event is \$70.00 and includes all the meat along with cash prizes and trophies to the winners. We will be awarding prizes for 1st and 2nd Places along with Honorable Mention and “What were you thinking?”

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: Home _____ Business _____ Mobile _____

Team Name if Applicable: _____

Please mail your registration form along with the entry fee to:

Tim Cudd
St. Peters Rotary
PO Box 1756
St. Peters, MO 63376

The entry deadline is June 1, 2008

CITY OF ST. PETERS TEMPORARY FOOD SERVICE GUIDELINES

(excerpted from the Temporary Food Service Business License Guidelines)

- Food that is being re-heated, **MUST** be heated rapidly to a temperature of 165 degrees, and then **MUST** be maintained at a temperature above 140 degrees.
- Cold food **MUST** be kept at a temperature of 40 degrees or lower.
- Never store food on undrained ice.
- If ice is to be used for consumption it **MUST** be stored in a sanitized container and ice kept in a plastic bag. Always remember *ice is food*.
- Never store **anything**, including ice chests, single serve items, or food, on the floor or ground.
- **NEVER** bring food prepared at home, or home canned food.
- Sanitizer is needed for counters and general cleaning. Bleach mixed with water may be used for this purpose, and stored in a bucket at the site. A teaspoon of bleach per gallon of water is a rough gauge for the proper strength (50 to 100 parts per million). Test strips are required to actually gauge strength.
- Always see to it that everyone washed their hands often with soap.
- Disposable plastic gloves or utensils must be used to handle foods.
- Never let anyone work that has a cold, is sick, or is wearing a band aid on their hand unless their hand is covered with disposable plastic gloves.
- Always have a thermometer that reads 0 to 220 degrees. You cannot tell if food is hot or cold enough without it.
- Temporary food service should use only single service articles.
- Children should not serve food without strict adult supervision.
- Always properly label anything that is not in it's original container.
- Wear clean clothes and be sure hair is tied back.