



Ribbing, Grilling and Chilling Showdown

Saturday, October 28, 2023

We encourage all amateur barbeque enthusiasts to participate in the RIB showdown cook-off and brag about their talents and skills. We want everyone to have a good chilling time!

COOK-OFF RULES AND SPECIFICS

- \$25 entry fee is payable to: Ponchatoula Strawberry Festival.
(Please note on check for Toula'Que Ribbing, Grilling and Chilling Showdown.)
- Set up time start at 7:00 am – 9:00 am.
- Each team is responsible for bringing their own St. Louis style pork ribs. Cooks are to prepare barbeque in as sanitary manner as possible. Ribs may be cooked either Barbecued or Smoked.
- Each Team must furnish their own tent (12x12), all equipment necessary for the preparation and cooking of their entry. Each team will be responsible for the cleanup of their area.
- Teams/Tents will be set up behind the Strawberry Festival Building along the sidewalk.
- Your team is NOT allowed to participate in the Toula'Que & Fall Fest BCA Barbecue Competition.
- Your team is NOT allowed to sell or give samples to the general public.

- Judging – Turn in for Ribs will begin at 3:00 pm. Six (6) separate and identifiable portions of in Styrofoam container provided by Strawberry Board (PSF). Presentation can be done in any manner you wish except for adding anything that would identify your team.
- A double-blind judging method will be used to assure fair and honest competition. Each entry will be judged on Appearance/Presentation (20%), Tenderness/Texture (30%) and Taste/Flavor (50%).
- Winners and prizes will be announced at 5:30 pm. Winners will consist of Overall Winner, 2nd, 3rd, 4th, and 5th places. Overall Winner gets bragging rights and a plump pig to keep until next year's cook off winner is announced.

Team Name: _____

Team Captain: _____

Phone: _____

Email: _____

Signature: _____

Mail Application by October 25th to:
Strawberry Festival
Toula'Que Ribbing, Grilling, and Chilling Showdown
P.O. Box 446
Ponchatoula, LA 70454

Email: strawberryfest@bellsouth.net
Contact: Chip Watson 985-247-1359