



4th Annual Rusty Gold Brewing Rib Cook-Off

Saturday, August 5th, 2023

Rules & Regulations

(These may change or be adjusted before the actual day)

Rib Cook-off Overview:

The rib cook-off competition is run by Rusty Gold Brewing and is being held at Canonsburg Town Park. Cook-off teams must provide ALL their own supplies, including meat, and equipment needed to cook ON-site. Participating teams will be given an area to set up the night before. Cook-Off teams may season and BBQ them in the fashion of their choice, competing for cash prizes and trophies. The Professional Division will be able to sell their product to the public during the event. This will be a community event, with other vendors (no additional food), games, and live music. So, encourage your friends and family to attend the event and support you!

Judging Criteria:

1. Entries will be judged by a panel of 3 judges.
2. Scores will be based on Appearance, Tenderness and Taste.
3. The scoring system is 1 through 10. Total points per judge is 30 per category.
4. The team with the highest overall number will be awarded 1st place, 2nd place, and 3rd place will be awarded by the second and third highest score, respectively.
5. The Team with the high overall score in each category will be awarded the Overall Champion. In the event of a tie.....
6. Coconut may not be used in any aspect during the competition, one of our judges is allergic.

Rib Cook-Off Set Up, August 4th:

1. The Event is being held at Canonsburg Town Park at the VFW 191 Pavilion on Parkland Dr. A portion of Parkland Dr. will be closed to the public and that is where teams will be able to set up.
2. Each team will be given a time to arrive, and we ask that you be as punctual as possible, we will be staggering team arrivals to make it easier for you to maneuver your trailers and vehicles.
3. You will be given your (2) T-shirts, and what to expect the next day during the event, at the Cook's Meeting.
4. Please remember you will be in a public park and near residential homes. While this is meant to be a social and fun event, please be respectful and conscious of the noise you make during the evening hours.

Rib Cook-off Rules:

1. A team may consist of one (1) chief cook and as many assistants as the chief cook deems necessary.
2. Each team is to provide a grill/cooker that will be used exclusively by that team. Wood, charcoal, gas/ propane, smoker type barbeques electric ovens and solar ovens are allowed. Contestants may not dig pits, and fires are not allowed on the ground.
3. A space will be assigned to each team upon arrival. (we will fit everyone as best as we can)
4. Each team is responsible to provide ALL of their own supplies; including water, electricity, pop up tents, tables, chairs, utensils, ingredients and supplies needed to practice responsible food handling practices.

5. Generators must be placed away from the public to not be a disturbance to the rest of the event. Any electrical cords must be covered or secured to not pose a tripping hazard.
6. Cooking may begin immediately following the Cook's Meeting.
7. All entries must be cooked and seasoned on site within the confines of your team's assigned cooking space.
8. Ribs may be seasoned, sauced or not, and cooked in a manner you feel will deliver a competitive product in the time allowed. (NO COCONUT!!)
9. Each team will place 4 individually cut ribs, and enough protein for 3 judges into one turn-in box. The turn-in boxes will be provided and collected by a designated event staff member. No marking, bending tabs, or any identifying marks of any kind are permitted on or in the turn-in boxes or they will be disqualified.
10. No marking or sculpting of the meat or turn-in box will be tolerated. No garnish, no side sauces, no sauce containers, or any other foreign objects such as foil, toothpicks or skewers are allowed in the turn-in box. Failure to comply with this rule will result in disqualification.
11. If you have the license to sell food, you may sell additional products of your choice during the entire day of the event.
12. Safe food handling practices must be followed. Wash ya damn hands!
13. HAVE FUN!

Cleanliness and Safety Rules:

1. Cleanliness of the cooks, assistant cooks and workspace is required.
2. Shirt and shoes must be worn.
3. No use of tobacco products while handling food.
4. Loose hair must be pulled back or confined to a hat.

To ensure the health and safety of the public, it is your responsibility to practice safe food handling and use common sense. The above is non-negotiable, we will ask you to close up, and stop serving food if we deem necessary.

You must clean up and tear down your own space once the event ends. Garbage cans will be throughout the event space. There will be a dumpster available for use as well.

If you have any questions, concerns, or needs during the event, please call/text or speak with the Event Coordinator, Susanne Snyder, (724) 953-1539. We will do our best to ensure you have everything you need to deliver your delicious BBQ and have a good time!