

# Elk River American Legion

## Rib Fest Competition

Saturday, October 4th 2025

Saucing, Dry Rub, Glazing, etc. All Permitted

Cookers may arrive at 7:00 AM to set up

*Contact Jen at 763-242-4358 with questions.*

### Team Rules & Guidelines

#### General:

This is the Second Annual Rib Competition at Post 112! We invite all Minnesota American Legion Families to compete! The goal is fun, friendly competition, and the opportunity to get together with Legions from around the state and create more connections.

#### Details:

- Ribs are St Louis Style
- Each team will cook 10 racks (if you are able to cook more, that's awesome. If you can't do 10, let us know, we may be able to accommodate.)
- Cost is \$150 per team which helps pay for the Ribs
- Bring your own smokers, tables, tents, etc. for set-up and cooking
- Ribs will be sold to the public for \$2.00 per bone
- Public tasting will begin at 2:45 PM
- Entry deadline is September 30, 2025

#### Awards:

- **1<sup>st</sup> Place** awarded \$350, Trophy and Bragging Rights
- **2<sup>nd</sup> Place** awarded \$250, Trophy and Bragging Rights
- **3<sup>rd</sup> Place** Awarded \$150, Trophy and Bragging Rights

- **Best In Show Award** Trophy and Bragging Rights  
*Guests will be informed to cast a vote for their favorite.*

### **Set Up:**

- Canopies and tents are permitted. Weighted only! No stakes in the pavement please.
- Gas, charcoal, wood and electric pits are acceptable, but must be contained.
- Please bring a generator if you are using electric.
- Teams provide their own cooking devices, power, equipment, worktables, chairs, tents, canopies, etc. All preparation and cooking are to be done within **your** designated space.
- Meat will be provided with the entry fee. **No outside meat allowed.** Each team will have a minimum of 10 racks of ribs with at least 11 bones.
- Teams will be provided with serving boats for the public, as well, paper towels and wet naps will be covered by the post.

### **Preparation and Requirements:**

- Teams must wear gloves, cook, and prepare in a sanitary manner. You must have a container with bleach water and rinse. Meat temperature should not be lower than the safe zone of 140 degrees.
- No use of tobacco while handling meat.
- Shirt, pants (or shorts) and shoes must be worn.

- Cleanliness of cooks, assistant cooks and workspace is a must.
- Post Event clean-up of your space, garbage, etc. is required.
- Respectful, responsible behavior is always expected. Please be courteous to other teams, patrons, customers and staff. Failure to do so results in disqualification without a refund.

#### Contest Details:

- Teams will be provided a turn in container for the judges.
- Teams turn in 5 individual rib portions, please have them cut for the judges.
- Turn in time will be 2:00-2:15pm. Late entries will be penalized 5 points for every 10 minutes late.
- Marking or sculpting of meat is prohibited. No garnishes, side sauces, toothpicks, skewers, tin foil, or other objects allowed in your final box. Failure to comply results in disqualification.
- Entries will be scored based on total points, not averages. Scores between 2 (worst) and 9 (best).
- Entries scored on:
  - APPEARANCE
  - TENDERNESS
  - TASTE
- In the case of a tie, appearance will be the deciding factor.

## **NO OUTSIDE ALCOHOL PERMITTED ON SITE UNLESS APPROVED FOR COOKING PURPOSES.**

Alcohol will be available for purchase from the American Legion Post 112.

Elk River American Legion, event judges, staff and volunteers are not responsible for any accidents/illness/injuries that result from participation.

By submitting your entry form, you have acknowledged and agreed to the rules of participation.

**Good luck to all teams!**

**We appreciate your participation in this fun annual event!**

### **Tentative Schedule:**

#### Saturday, October 4th

Cooker Check-In	7:00-8:00 AM
Meat Distribution	8:00-9:00 PM
Rib Cooking	8-2:00 PM
Rib Submission	2:00-2:15pm
Rib Judging	2:00 PM
Rib Tickets On Sale	2:30 PM
Public Tasting	2:45 PM
Awards	3:30 PM