



RULES AND PROCEDURES

1. Only Pork Ribs may be used. They are defined as portions of the hog which include the ribs and are further classified as a spare rib or loin rib portion.
2. Set up is Friday, September 20 from 9:00AM to 4:00PM. Security provided 24/7. Each team will be assigned the size cook site requested on their registration form. All equipment must be contained within this space.
3. Teams must maintain their cook sites in a clean manner and use good sanitary practices during the preparation, cooking and sampling process. The use of sanitary gloves is required at all times while handling food. Teams are responsible for cleanup after the competition.
4. Each team competing shall supply a minimum of (4) four racks of ribs, cooking ingredients, individual utensils, preparation tables, etc. After cooking, the meat must be maintained at 140°F or above in a covered container.
5. A mandatory cook team meeting will be held on Saturday at 9:00AM, where judging procedures will be a briefly explained. Teams will receive 50 paper hot dog boats in which to serve their ribs to the public for the People's Choice award.
6. The team's ribs will be cut up individually and served to the public, one rib each in the provided paper hot dog boats. Samples will be served at each team's cooking area, from 1:00PM to 3:00PM or while supplies last.
7. The public will donate (\$10) ten dollars each in support of the designated local cause and receive (1) one Smoke on the Water Donor Card that entitles them to sample (5) five ribs from different teams of their choosing. Once the card has been filled from the (5) five samples, the donor will then use it to vote for their favorite rib.
8. The team with **the most donor card votes** at the end of the sampling period will be crowned the People's Choice Champion. The best way to ensure your ribs get the most votes is to attract the most visitors to your setup. You can do this with a catchy team name, elaborate decorations, crazy costumes, whatever you can think of that will attract attention to your ribs. The only limitation is your creativity.

Cash Prizes: First place – \$300 | Second place – \$150 | Third place – \$50

All proceeds benefit Pine Bluff's Ward 3 Parks Restoration

www.SmokeontheWaterBBQ.com