

YOU'RE INVITED!

RIBFEST "TRIFECTA" 2022

(Brisket, Pork Shoulder, Ribs)

ELLENDALE APPLEFEST

You're invited to participate in the 2022 RibFest at AppleFest in Ellendale! The competition will be held on **Saturday, September 10th on Main Street in Ellendale.**

If you or someone you know would like to enter at RibFest, please fill out the bottom portion of this page, and enclose the required \$50.00 entry fee per meat or \$100.00 for all three.

Details: See included rules. Competitors are to provide their own brisket, pork shoulder and/or ribs, supplies, etc. Please bring your own tables, chairs, canopy, grill, extension cords, etc. Electricity may be provided. Competitors may begin set up as early as 7:00 pm the night before AppleFest (Sep 9th), in order to begin cooking/selling at 11:00 a.m. Selling is encouraged!

RibFest judging begins September 10th at 4:00pm (brisket); 4:30pm (pork) and 5:00pm (ribs)

Please return the below form and entry check made payable to Choice Bank at:

Choice Bank, PO Box 370, Ellendale, ND 58436

You may also drop your entry off in person.

For more information, contact Niki, Dee or Jeff at 701-349-8282

Name: _____ Phone: _____

Address: _____

Email/Website: _____

Brisket: YES / NO Pork Shoulder: YES / NO Ribs: YES / NO

Electricity Needed? Yes / No If Yes, what type? _____

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Judging Guidelines on back

RibFest Judging Guidelines

1. All meat must be cooked on site and must conform to Department of Health food handling standards. Noncompliance will result in disqualification. This is not the responsibility of the judges.
2. This is a competition judged on specific meats. It is a blind judging and all competitors shall be judged equally. This prohibits judges from visiting booths prior to judging. All entries will be served in white boxes with no identifying objects. Anything in the box to identify the team results in a vote of 1 (disqualifying vote). Entries are identified only by numbers for judges to remain impartial.
3. Entries will be judged based on taste, tenderness/texture, and appearance. The tie breaker criteria shall be presentation. Meat may be presented with or without sauce but sauce may not be pooled or puddled in the container, or served on the side in an additional container.
4. Taste
 - This category is based on personal preferences of meat, seasonings, and/or sauces. Judges should not lick their fingers during tasting. Wet naps will be provided to ensure each entry receives a fair vote.
5. Tenderness/Texture
 - This is also a personal preference. This is based on the meat itself; crunch/chew, resistance, and moisture.
6. Appearance
 - This is also the preference of the judge. However, this is not to be confused with presentation. Appearance is solely the appearance of the meat. This includes the bark, meat, smoke ring, bone, etc. The meat should look appetizing and delicious.
7. Presentation
 - Although this is a tie breaker, it must be judged before the judges sample the meat. This will include the presentation of the meat in the box itself. Garnishes are allowed.
8. Each judge will be served ONE serving per team. Judging will be on a scale of 2 – 9. 9 = Excellent, 8 = Very Good, 7 = Above Average, 6 = Average, 5 = Below Average, 4 = Poor, 3 = Bad, 2 = Inedible. A score of 1 is a disqualifying score.
9. Any team not able to supply meat at the time of judging will be disqualified.
10. Consumption of alcohol by competitors is allowed, however obvious intoxication is not acceptable.