

Team Information:

Team Name _____ Head Cook _____

Cell Phone _____ Email _____

Address _____ City _____ Zip _____

Early Bird Entry fee is \$50, After July 4, 2019 it will be \$75.

Teams are to provide at least 6 slabs of pork ribs. (baby back or spare)

The fee covers your 10'x15' space and electricity if needed.

Additional ribs will be provided to each team courtesy Texas Roadhouse.

Electricity Needed: Yes _____ No _____

(there is no guarantee electricity will be provided)

Teams are not to pre-season or cook any ribs prior to meat inspection beginning at 5a.m. Saturday morning. You may pre-trim, but nothing more than that. Each Team must provide 6 slabs of Pork ribs (no Country Style ribs) in addition to the event provided slabs to prepare and serve to the public. A single (1) rib bone to be served per ticket, no full slabs are to be distributed to the public.

Setup/Rib Pick Up: Friday: 7 p.m. to 10 p.m. Saturday: 5 a.m. to 7 a.m.

People's Choice Rib Contest: Noon to 3:00 p.m. Ribs must be ready to serve by Noon.

Cook Sites: Assigned based on availability/first come, first served. No overnight camping, but we have lots of great hotels and other lodging nearby.

The Public will visit cook sites and exchange purchased tickets for ribs and vote for their favorite using a provided voting ticket. If anyone does not have a ticket, they can purchase them from the Festival committee at the indicated location. Please do not give away ribs.

NO BEER or ALCOHOL is allowed outside of the designated area.

Each team will have a Veteran assigned/accompanying them during the cooking and serving times. The winning team's Veteran will win a Traeger Ranger grill.

Questions? Contact Karen Fitzmier at 316-641-1446 or tfmribs@gmail.com

Team Registration Form:

Agreement: In consideration of acceptance of this entry, I the undersigned, intending to be legally bound, waive and release any and all rights and claims for damages I may have against the Ted Fitzmier Memorial Rib Cook-Off (also known hereafter as TFMRC) organizers and sponsors, the City of Maize, or any individual or group responsible for the organization or management of the TFMRC. I hereby grant permission for the TFMRC to use any photographs from this event for any legitimate purpose. I agree to abide by the rules and regulations of the Ted Fitzmier Memorial Rib Cook-Off.

Signature of Head Cook

Date

Head Cook's Name Printed

Number of members on Team: _____

Head Cook's Shirt Size: ____S ____M ____L ____XL ____2XL ____3XL

PAYMENT METHOD: ____Check/Money Order Check Number _____
____Cash

Checks should be made payable to: TFMRC

Entry fee payment day of event by cash only upon arrival at BBQ Cook-Off site.

Note: Checks and credit cards will not be accepted the day of the event.

Send completed Team Information and Registration form and payment to:
(Make check payable to TFMRC)

TFMRC

Attn: Karen Fitzmier

PO Box 273

Maize, KS 67101

Rules:

Check-In & Set Up

1. You may check in on Friday Night from 7 p.m. to 10 p.m. or on Saturday from 5 a.m. to 7 a.m. at Maize City Park, 401 S Kehdive. No overnight camping is allowed.
2. Event staff will direct you to your cook site. If you want your cook site next to a fellow competitor please arrive at the same time, there are no assigned spaces.
3. NO vehicles are allowed to remain in the cook-off site as space is limited.
4. After unloading pit/supplies at your cook site you may park your truck/trailer in the designated adjacent parking lot.
5. Teams must provide their own tables, chairs and tents.
6. Water will be available at a central location. Limited electricity is available.
7. All meat is subject to inspection. Teams may begin cooking upon arrival Saturday morning starting at 5 a.m. and not before.
8. Head Cooks Meeting is at 9 a.m. Location will be provided upon check-in.

Cook-Off Area

1. Fires must be charcoal, wood or wood substance. No electric or gas grills may be used. No ground pits or fires will be allowed. Non-compliance could be grounds for disqualification. Contestants must supply all needed equipment and supplies. Contestants must take all precautions necessary to prevent fire hazards. All fires must be contained in a suitable manner. Contestants may be disqualified if precautionary measures are not followed or unsafe conditions exist. All teams must have a fire extinguisher at their cook-site.
2. Contestants may use trash receptacles placed throughout the cooking area. Contestants are not to move trash receptacles into their cooking site for private use.
3. The head cook is responsible for the conduct of the team. No more than 5 cooks per team please, including the assigned Veteran.
4. All teams should but are not required provide a handwashing station and a 3 compartment wash area (washing, rinsing, sanitizing). Up to three teams are allowed to share a handwashing station and a 3 compartment wash area (cook sites must be next to one another in order to share stations).
5. Teams will be provided with the additional ribs by no later than 7 a.m. Saturday. All teams will be provided with approximately the same quantity of meat and are asked to have the ribs servable by 12:00 p.m. (noon) when tickets will be sold to the public.

General Guidelines

1. Competition meat cannot be seasoned, marinated or cooked before the official start time or 5 a.m. Saturday August 24, 2019. No precooked, pre-boiled or pre-marinated meats will be allowed.
2. All cook-off areas must be cleaned and load out may begin no earlier than 4 p.m. due to other festival events, all teams must load out by 6 p.m. Saturday evening.
3. No dogs or animals allowed (except service dogs) in the cook-off area.
4. Appropriate attire is required. This means no profanity or vulgar slogans/images on clothing and no immodest attire.
5. No bare feet in the cook-off area.
6. Profanity, illegal activity and overly loud or unruly behavior is prohibited. Please remember our competition site is adjacent to a residential area.
8. The City of Maize reserves the right to govern all other aspects of this event. The City of Maize Police Department will be on the premises during the entire event.

People's Choice Rib Cook-Off

1. Ribs (thawed) will be provided to teams Saturday morning starting at 5 a.m. All cooks will be provided slabs of ribs in addition to their 6 slabs
2. The cooks are asked to prepare the ribs to the best of their abilities for the public judging portion of the contest. Please do not give the ribs away – ribs handed out in exchange for a tasting ticket only. 1 rib/bone per ticket only.
3. Ribs must be ready for public tasting/judging by 12:00 p.m. (noon). The rib cook-off will conclude at 3:00 p.m. to allow time for counting tickets before the award ceremony at 3:30 p.m.
4. Containers to collect voting tickets will be provided to participating teams. Each participating team will be provided a flag/balloon/etc. to signify the team is participating in the competition. Once your team is out of ribs, the flag/balloon/etc. is to be taken down, indicating to the public that the team is out of ribs. Event organizers will come around and collect the voting ticket containers.
5. The team with the most voting tickets is the winner of People's Choice. The winning team and Veteran will be announced at the awards ceremony at 3:30 p.m.

The People's Choice Rib Cook-Off is meant to be fun and visitors enjoy interacting with the BBQ teams and Veterans. This is a good way to engage the public and garner support for this event and awareness of the Kansas Honor Flight.