



Paisley Fall Fair

Rib Cook-Off Rules & Information

Saturday September 10, 2023

Contestants / Teams must pre-register via email paisleyfair@yahoo.ca before midnight Labor Day, September 4, 2023. The *Rib Cook-Off* entry fee of \$40. (per team) is due to Berni MacKinnon, Secretary/Treasurer at check-in September 9th.

- **All food preparation must be done on-site** (including sauces) using equipment and resources supplied by the contestant (camp-stoves, BBQ, cookers, pots, smokers, tent / coverings, food supplies, raw ingredients... etc.)
- No food preparation or cooking of any kind may be done before 11 a.m. on September 09, 2023.
- The recipe **MUST** include Garlic -- the 2023 Paisley Fall Fair theme is '*Corn Stalks and Scarecrows*' *
- Consumption of alcoholic beverages is not allowed, but they may be used in recipes for flavor
- By registering, Contestants / Teams understand that they (not the *Paisley Fall Fair*) are liable and responsible for all their supplies and equipment -- following 'best practice' and health & safety recommendations for outdoor cooking**
**See <https://www.canada.ca/en/health-canada/services/home-garden-safety/barbecue-safety.html> -- no open fires or bonfires are permitted
- 4 racks of (uncooked) pork (back) ribs per team will be supplied at check-in on Saturday 09th -- water and electricity are available on site, and 4' x 8' tables can be requested at pre-registration before September 5th
- Recipes must be printed and available to be seen by Fall Fair personnel and **Rib Cook-Off** judges -- only the contestant number may identify the recipe -- all recipes will be returned, but permission may be sought to post on <https://paisleyfair.com/> or other special promotions to be announced
- Contestants / Teams will prepare all the ribs provided, but only one 6-rib rack will be submitted (before 5 p.m.) for judging in the container provided at check-in -- anything placed in the container that could identify a specific team will result in disqualification -- judging for the **Pig Tailors Award** will take place between 3:30 and 5 pm on September 09th
- **New this year" Side Dishes "Each team to prepare a side dish to share with other competitors. All teams will get two votes. Side Dishes to be ready at 3pm.**
- Public tasting for the **People's Choice Award** will take place between 5 and 5:30 pm... as long as the ribs last

- **Cook-Off** registrants may set up any time after 9 a.m. on Saturday September 09, 2023 -- please check in at the 'Secretary's Trailer' for final registration: *kitchen* locations; judging containers; ribs; tables, and other services
- All samples must be delivered to the judging location (designated at registration) before 5 pm, and all teams will be required to close their *kitchens* after the **People's Choice** public sampling, and before 7 p.m.
- Judges for **Judge's Choice / Best of Fair** are culinary specialists invited by the committee -- all decisions are final
- Judge for **Pig Tailors** is a community member invited by the committee -- all decisions are final
- Judges for the **People's Choice** are from the general public -- one vote per person -- tally is witnessed and final
- Prizes will be awarded at the **Opening Ceremonies** (7 pm) on September 10th in the following categories:
 - **Judge's Choice / Best of Fair** → rib flavour; tenderness / texture; appearance; detectable use of maple syrup
 - **Trophy + choice of BBQ - Traeger Jr. or Pit Boss TG440 / 2nd \$100. / 3^d \$80. / 4th \$60.**
 - **Pig Tailors** → best chef's hat, team costume, spirit, creativity, and theme application *
 - **Trophy + \$100.** from *Paisley Agriculture* Society
 - **People's Choice** → best combination of all above criteria
 - **Trophy + Gift Basket** -- includes a **\$50. From the Agriculture Society**

Generous Sponsors

Green Valley Garlic; Paisley Agricultural Society; Robert's Farm Equipment; Allen's Home Hardware Building Centre; McCullough's Tirecraft Auto Centre; and ABRAFLEX Ltd. (Paisley)