

TABER LIONS RIB COOKOFF
FRIDAY, AUGUST 22, 2025
3:00 P.M.

SPONSOR:

TEAM MEMBERS:

ADDRESS:

TOWN:

POSTAL CODE:

TELEPHONE:

CELL:

EMAIL:

THERE WILL BE NO TABLES PROVIDED, MUST BRING YOUR OWN TABLE & CHAIRS
PLEASE.

APRONS CAN BE PURCHASED FOR \$16 EACH.

Drop off entry to:
Taber & District Chamber of Commerce, 4702A 50st, Taber AB T1G 2B6

FOR MORE INFORMATION CALL THE TABER CHAMBER
PHONE 403-223-2265

OFFICE USE ONLY

CHEQUE/CASH

DATE RECEIVED:

TABER LIONS RIB COOKOFF

RULES & REGULATIONS

1. Contest is open to public for pork or beef ribs.
2. Setup will be from 8:00 AM to 12:00 PM the morning of the competition. All teams must be set up by 12:00 PM. It is your team's choice of what time you want to start setup.
3. Each team will consist of a Chief Cook and as many assistants as the Chief Cook deems necessary.
4. There will be a mandatory head chef meeting at 12:00 PM and after the meeting you can start cooking the ribs.
5. All seasoning and cooking of products shall be done within the confines of the teams assigned cooking space. All Meats must be purchased from a commercially approved business and must be on ice or refrigerated before being cooked. Holding temperature must be 40°F or less. After cooking, meat must be maintained at a minimum of 140°F or less. After cooking, meat must be maintained at a minimum of 140°F. An organizer will stop by each station to inspect meat.
6. Each contestant shall supply all his or her own meat, cooking ingredients, cooking devices, utensils and prep tables. Some electric will be provided. Please book ahead of time if required.
7. Cookers can only be wood pellets, charcoal or electric. No gas grills permitted. Propane permitted as a fire starter only.
8. Fires may not be built on the ground.
9. Pit cookers, props, tent, any other equipment may not exceed the boundaries of the teams assigned cooking space. Tents must be fire resistant and 10 by 10 or smaller.
10. Freshwater points will be available on the ground. Each team is responsible to provide their own HHS standard Wash station at their booths.
11. No animals are allowed in the cooking area.
12. No use of tobacco products
13. At least one member from each team must have their Alberta Food Safety Basic Course. For in person or online options go to www.albertahealthservices.ca. Please send a copy of the certificate to brandics@telus.net
14. Once we have collected the entry for judging you may now sell the samples. Lions will hand out donation containers for your collection of donations.
15. Causes for Disqualification:
 - a. Excessive use of alcoholic beverages by team, its members or its guests.
 - b. Use of controlled substances by a team, its members or its guests.
 - c. Abusive or unacceptable language by a team, its members or its guests.
 - d. Use of gas or any other auxiliary heat source inside the pit.
16. Cleanliness of the cook, assistant cooks and contest area is required. Sanitation of the work area should be done with the use of bleach water rinse.
17. Each team must bring a fire extinguisher to keep near the pit. Must be 5 lbs ABC minimum.
18. Judging will begin at 6:00 PM. The allowable turn in time will be 5 minutes before 6 PM with no exceptions.
19. Entries will be submitted in the numbered containers supplied by the contest organizers.
20. Each contestant must submit at least six separate and identifiable portions of the meat in the container.
21. Entries are scored based on appearance, tenderness and taste. Taste test score is doubled. The lowest score will be dropped but will be used to break a tie. The scoring system is from 1 (Bad) and 9 (excellent).
22. Marking of any kind on the meat or the container will result in disqualification. This includes, but is not limited to painting, sculpting or decorating. No aluminum foil or stuffing is allowed in the container. No toothpicks or foreign material is permitted.
23. Awards will take place at 6:30 PM at the RIB tent. There will be first, second and third place winners.
24. After the competition, all fires must be extinguished. Teams are responsible for cleanup of their area immediately following the contest. No ashes shall be left behind.
25. Let's have a great time and make it fun for everyone.