



GLR No Bull BBQ
Professional Application
June 19th and 20th, 2020

Team Name: _____

Chief Cook Name: _____ KCBS # _____

Email: _____ Phone: _____

Address: _____ City, State _____ Zip _____

Waiver of Liability: In consideration of your acceptance of this entry form and fee, I, the participant, parent or legal guarding, the undersigned intend to be legally bound, do hereby for myself, my heirs, executors and administrators, waive and release any and all rights and claims for damages I may have against the GLR No Bull BBQ, Great Lakes Rodeo, Marquette Co Fairgrounds, event sponsors, KCBS and their agents, successors and assigns for any and all injuries suffered to me in this event. I further grant permission the GLR No Bull BBQ, Great Lakes Rodeo and/or agents authorized by them to use any photography, videotapes or any other record for this event for any legitimate purpose. Contestant agrees to subscribe to KCBS rules and judging procedures. Rules posted at the KCBS website: <http://www.kcbs.us/>

GLR No Bull BBQ Event Categories – Chicken, Ribs, Pork and Brisket

Entry Fee: \$225

There will be a \$50 deposit to reserve your spot for the contest. The remaining balance is due June 1st.

\$40 for event camping - One 20*40 campsite will be assigned to each team in a designated team area upon arrival. There will be power at each site, and water available on the grounds but not at each site. Additional sites will be available in camping area.

Everyone is required to purchase event wristbands, \$15 per person.

___ GLR No Bull Entry Fee	\$225	_____
Deposit \$50		<\$50 _____
___ Up North Ribs Challenge – Can be paid day of	\$50	_____
___ Camping Fee	\$40	_____ Length of Camper _____
___ Event Wristbands	\$15	_____
Total Due by June 1 st		_____

Payments must be made to Great Lakes Rodeo with Check or payable with Square Invoicing (there will be an additional 3% office fee) No refunds will be issued. In the event your team must cancel, entry fees will be applied to next year's event.

Return signed application and payment to:

Up North Ribs Challenge – Friday Night:

Cooks are responsible for their own cooking equipment, supplies and meat. Any heat source is allowed for cooking your ribs, charcoal, wood, propane or electric is permitted. Teams can start arriving at 9am on June 19th, 2020. There will be a mandatory cooks meeting at 1:00pm and a team member from each team must attend the cooks meeting.

Each team will be assigned a minimum of a 10x10 space, if you need power please bring a small quiet generator to run your equipment. Meat inspection will take place after you arrive. Meat must be raw and unseasoned. You may either cook Spare Ribs, St Louis cut Ribs or Baby Back Ribs, country style are prohibited. Ribs turned in must be bone in. Each entry must contain a minimum of 6 bones individually cut so six judges can each have a rib to sample. More ribs can be put into the box at the cooks' discretion. Ribs will be turned in in the container that is provided to you at check in. Garnish is not allowed just foil and ribs in the turn in box.

Turn in time is 7pm – teams will be given a 10 minute window to get their entries in on time. Turn in window is 6:55-7:05pm.

This will be blind box judging so judges will not know whose entry they are eating. The judges will be asked to score each individual entry on its own merit, no comparison judging. Make sure to turn in your best 6 bones!

****They will be told to evaluate the dish on appearance. Is it pleasing to the eye? Does it look appetizing? Do you want to take a big bite out of it right now?**

****They will be told to evaluate the dish on taste. Is it pleasing to the taste buds? Does it make you want to eat more? Are the flavors appealing? Is there an appropriate balance of flavor? Does one element overpower the others?**

****They will be told to evaluate the dish on tenderness. Is the rib undercooked and chewy, or overcooked and mushy? Or is it just right, and when the judge bites into it, can they still see their bite mark as it gently pulls away from the bone?**

The entries will be done using the KCBS scoring system. The scoring system is from 9 to 2, all whole numbers, 9 excellent, 8 very good, 7 above average, 6 average, 5 below average, 4 poor, 3 bad, and 2 inedible. The weighting factor for the point system are: Appearance - .5600, Taste – 2.2972, Tenderness – 1.1428

Weekend Tentative Time Line:

Thursday, June 18th –

Noon - Gates open

Friday, June 19th –

8am - Gates open

9am- Meat Inspection

1pm- Mandatory Cooks Meeting

6:55 – 7:05 – Up North Ribs Challenge Rib Turn In

8:00 - Pot Luck Dinner

8:30 – Award

Saturday, June 20th – KCBS Event

8:00 - Gates open

9:00 – Breakfast Gathering

9:22 – Event Shot

Noon – Chicken turn in

1:00 Live Music starts

12:30 – Rib turn in

1:00 – Pork turn in

1:00 Bean Bag Tournament

1:30 – Brisket turn in

4:00 – Award

7:00 Rodeo Performance 1

9:00 Barn Dance

Sunday, June 21st

8am - Gates open

10:00 – Cowboy Church

11:00 – Pony Pulls

3:00 – Rodeo Performance 2