

Hello and welcome Promoters,

Greetings and a warm welcome to the Rib Cook Off Association! We are thrilled to have you on board as promoters dedicated to spreading the joy of BBQ ribs and fostering a community that celebrates the artistry and passion behind this delectable culinary tradition.

At the Rib Cook Off Association, our mission is to work hand in hand with promoters like you to organize events that not only elevate the sport of BBQ ribs but also create a vibrant and welcoming atmosphere for the communities hosting these exciting gatherings. We believe in the power of bringing people together through the shared love of good food and friendly competition.

Our shared goal is to raise awareness for the sport of BBQ ribs, and your commitment to this cause is truly commendable. Through your efforts, we aim to showcase the incredible talent of cooks at all levels, providing them with a platform to shine and share their unique flavors with the world. Whether they are seasoned professionals or enthusiastic amateurs, every cook has something special to offer, and together, we can create an unforgettable experience for both participants and attendees.

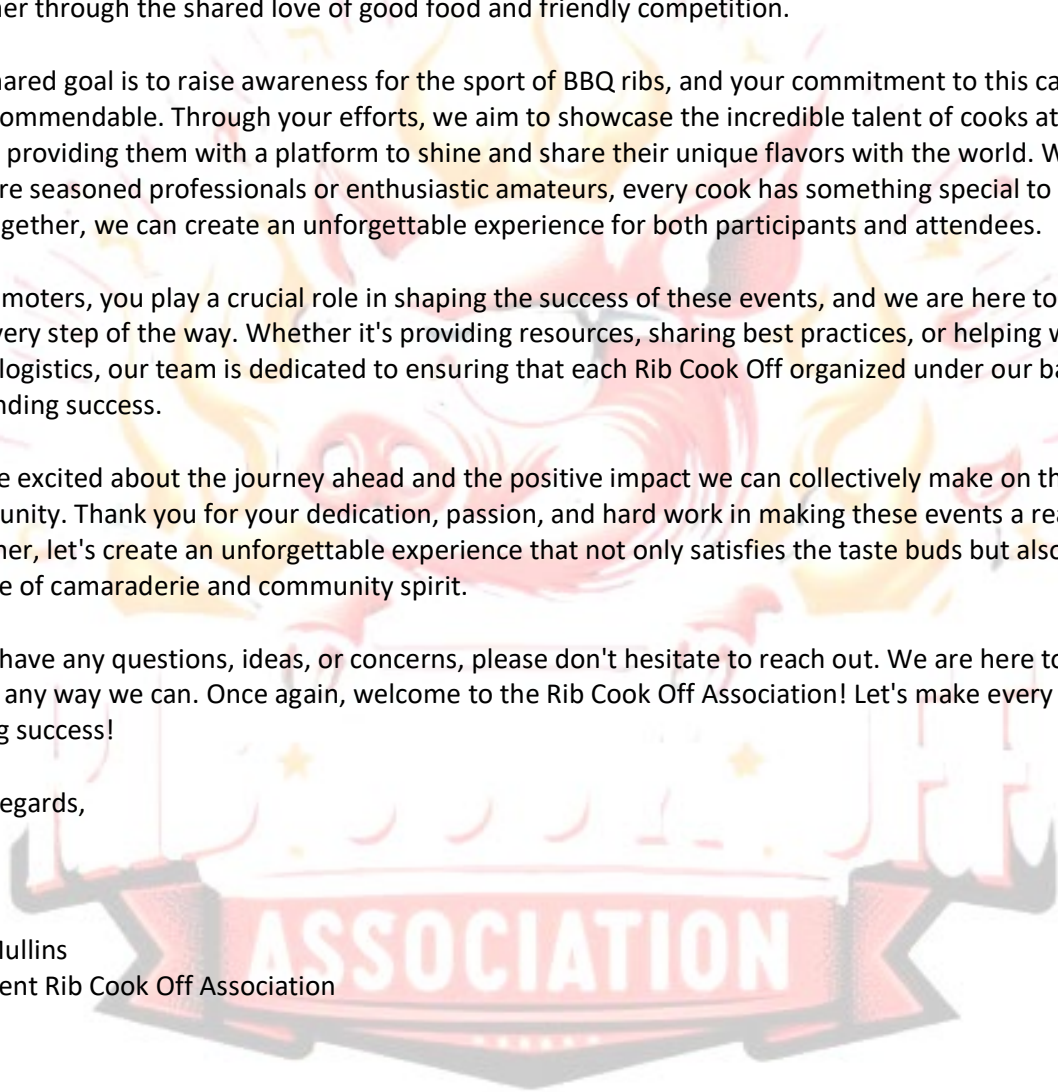
As promoters, you play a crucial role in shaping the success of these events, and we are here to support you every step of the way. Whether it's providing resources, sharing best practices, or helping with event logistics, our team is dedicated to ensuring that each Rib Cook Off organized under our banner is a resounding success.

We are excited about the journey ahead and the positive impact we can collectively make on the BBQ community. Thank you for your dedication, passion, and hard work in making these events a reality. Together, let's create an unforgettable experience that not only satisfies the taste buds but also fosters a sense of camaraderie and community spirit.

If you have any questions, ideas, or concerns, please don't hesitate to reach out. We are here to support you in any way we can. Once again, welcome to the Rib Cook Off Association! Let's make every event a sizzling success!

Best Regards,

Dirk Mullins  
President Rib Cook Off Association



## Rib Cook Association Promoter Packet and Cooks Rules.

### For Promoters:

1. Sanctioning Fee: The Rib Cook Off Association sanctioning fee is \$200 per rib contest and \$50 sanctioning fee for an ancillary event.
2. Rib Cook Off Representative Fee: Promoters will pay a \$100 fee for a Rib Cook Off Representative to oversee the contest and ensure compliance with Rib Cook Off Association Scoring and Rules criteria.
3. Entry Fee: The entry fee for participating cooks can be determined by the Promoter. A suggested range is \$100-\$125 per participating cook.
4. Prize Payout: Payouts and awards will be provided and announced by the promoter.
5. Liability: The promoter is responsible for the overall safety and well-being of participants and attendees during the Rib Cook Off event. The Rib Cook Off Association is not liable for any accidents, injuries, or damages that may occur during the event.
6. Cancellation Policy: If the event is canceled for any reason, the Rib Cook Off Association sanctioning fee is refundable, and entry fees will be refunded.
7. Insurance: The promoter is responsible for obtaining any necessary insurance coverage for the event. The Rib Cook Off Association is not responsible for any insurance-related matters.
8. Compliance with Rules: The promoter agrees to comply with all Rib Cook Off Association rules and guidelines. Any deviation from the sanctioned rules may result in disqualification or other consequences determined by the Rib Cook Off Association.
9. Promoter's Discretion: The promoter has the discretion to set entry fees, event format, and additional rules (within reason) for their specific Rib Cook Off event.
10. Promotional Materials: Promoters are encouraged to use Rib Cook Off Association logos and promotional materials to enhance the event's visibility.
11. Communication: Promoters and the Rib Cook Off Association will maintain open communication to ensure the success and smooth execution of the event.

### For Cooks:

1. Rib Presentation: Minimum of 6 ribs. Ribs can be stacked. Ribs must be bone-in, and no garnish is allowed in the turn-in box. No mixing of Spare ribs, St. Louis Ribs and Baby Back Ribs in the box. NO COUNTRY STYLE RIBS
2. Box Contents: Only the ribs and foil provided by the RCOA Representative or Promoter should be in the turn-in box. Foil is required in the box. No foreign objects or additional items are allowed. No sculpting of the ribs in the box. Lid on the box must close.
3. Saucing: Cooks have the option to sauce their ribs, but there should be no pooling of sauce in the turn-in box. Also, no sauce containers are allowed in the box.
4. Turn-In Time: Ribs must be turned in within the designated 30-minute time frame.

5. Pre-Trimming: Cooks are allowed to pre-trim their meat before arriving at the contest, and the meat doesn't have to be in the original packaging.
6. Seasoning and Injection: No seasoning or injecting ribs before arriving at the contest. Any cook caught preseasoning or injecting their ribs before arriving at the contest will be disqualified from the contest and possibly banned from the Rib Cook Off Association.
7. Judging: Non-certified judges will evaluate the ribs. Judging will follow the double-blind method. Criteria: Appearance, Taste (with decimal rating), and Tenderness (with decimal rating).
8. On-Site Cooking: Ribs must be cooked on-site during the contest. You can start cooking as soon as you get on site.
9. Meat Inspection: Meat inspection is left up to the discretion of the promoter.
10. Cooking Equipment: Each cook (contestant or entry) must provide their own pit for cooking. Only one entry is allowed per team, and teams may share cook sites.
11. Fire Source: Any fire source is considered legal for cooking ribs.
12. Alcohol Use: Excessive use of alcohol during the contest will result in disqualification.
13. Membership Requirement: To receive points, cooks must be a member of the Rib Cook Off Association before the contest turn-ins. However, membership is not required before cooking in an event.
14. Minimum Age: The minimum age for cooks is 14 years old, with a guardian signing a liability waiver on their behalf.
15. Disqualification Policies: Any fighting or cheating by cooks will result in immediate disqualification.
16. Rib Types: Spare ribs, St. Louis Style and Baby Back Ribs are allowed in the contest. Beef ribs are not allowed unless the promoter chooses to include them. NO COUNTRY STYLE RIBS
17. Event Format: Promoters can choose to have a single or double Rib Cook Off contest. Promoters have flexibility in determining turn-in times.
- 18: Payouts and awards will be provided and announced by the promoter.
19. Championship Invitations: All rib winners who are Rib Cookoff Association members are automatically invited to compete in the Rib Cook Off Association Championship in Oklahoma City on January 1 of the following year.
20. Season Duration: The Rib Cook Off Association season runs from January 2nd through November 30th in 2024. Starting in 2025 and future seasons, the season will start on December 1st and run through November 30th.
21. Cleanliness: Cooks are responsible for keeping their cooking site clean and ensuring that trash is emptied.
22. Final Scoring Call: The Rib Cook Off Association representative (RCOA) has the final call on scoring matters.

Wing Rules added 1/30/2025

Rib Cookoff Association Wing Rules as noted in the document:

- Must cook bone-in wings.
- Minimum of 5 flats and 5 drummies in box—no whole wings. Can be more than 10 in the box.
- Can be cooked on any fire source.
- No garnish in box—wings and foil sheet.
- Judged on plate, not in box.
- Wings can be sauced.
- Wings can be garnished.
- NO BACON WRAPPED WINGS.
- Must be a member to get points tracked.
- Championship invites will have the same criteria as ribs.
- Judged on appearance, taste, and tenderness.

