



# Rotary Rock-N-Ribs Pulled Pork Competition Sponsored by Verve



**Omni Center, 255 Riders Club Road, Onalaska, WI**

**Pulled Pork Contest – Saturday, June 25, 2016**

- Times:** 10:15-10:30 am – Teams set up at their assigned table.  
 11:00 am – Contest begins and turn in time for the Team’s pulled pork  
 2:00 – 2:30 pm – Contest closes and monetary votes will be tabulated.  
 4:30 – 5:00 pm – Winning teams will be announced and prizes distributed to contestants.

**Teams:** Each team supplies at least one full 18-quart roaster of pulled pork (4-5 pork shoulders or butts); more pork is suggested to avoid team running out of meat and more chances to raise money. The Pulled Pork Contest will be limited to 30 teams competing on behalf of a non-profit organization.

**Entry fee:** \$25.00 per team

- Prizes Sponsored by Verve:**
- |                               |  |
|-------------------------------|--|
| 1 <sup>st</sup> Place - \$500 | People’s Choice Award - \$250 and traveling trophy |
| 2 <sup>nd</sup> Place - \$250 |  |
| 3 <sup>rd</sup> Place - \$100 |  |

**Judging of the Competition:**

- Experienced judges will be selected to determine the top three prize winners.
- Teams are allowed to be artistic and creative to win monetary votes.
- Prize money will go to the winning team’s charity and trophies will be given to the sponsor who made the meat.
- Once the contest has been closed, designated Rotary volunteers will collect the jars and count the money in each team’s jar to determine which team collected the most money for their charity. Winner of the most monetary votes collected wins the People’s Choice Award.
- Rotary Clubs will be providing condiment cups, napkins, and forks for the public to taste the pulled pork.

**Official Rules of the Pulled Pork Cook Off:**

- Each team may consist of 2-4 people.
- Pulled pork is to be prepared off-site; bring the finished pulled pork to the event. You can season and/or sauce up your pulled pork the way you want the pork to taste. If you are a contestant in the KCBS Stand Alone Backyard Competition, you may prepare the pulled pork on your designated Cook Site.
- If your team elects to have a business or a KCBS Stand Alone Backyard Competition Team member make the pulled pork, please make sure the business or team member’s name is recognized at your booth along with putting the name on the entry form under “Sponsor’s Name”.
- Teams need to arrive and setup no earlier than 10:00 am.
- Pulled pork should be hot and ready to serve by 11:00 am.
- Each team must supply your own equipment (cooking/Coleman stoves, chairs, extra small table, cooking utensils, etc.).
- Electricity will be available, please bring your own heavy-duty extension cord, minimum of 100’, outside and 12 gauge.
- Each cooking space consists of approximately 8’ x 10’ and includes one 6’ to 8’ table.
- Each team will be provided a ‘bucket’ to collect the public’s monetary votes. It is the team or non-profit organization’s responsibility to create a sign on the front of the bucket for the public to see who and why your non-profit organization is important and worth the money.
- NO REFUNDS. Teams unable to attend for legitimate reason, at the committee’s discretion, will be granted an entry into 2017 Rotary Rock-n-Ribs ‘Pulled Pork Competition’.
- Each team captain or designee must attend the mandatory meeting 2 weeks before the event and the Cook’s meeting on the day of the event. The organizer will contact each team by email on the dates and times of the two meetings within 4-6 weeks prior to June 25, 2016.

**Teams will get:**

- Name recognition the day of the event.
- Recognition on any advertising after the event.
- The satisfaction of helping your charity of choice while having loads of fun with friends, family, co-workers, and viewers.
- Each team keeps the monetary votes for their charity of choice.

**Questions, please contact:**

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