



August 29, 2026-RAIN OR SHINE

Entry Fees: Ribs \$100/Chicken \$50/Ribs & Chicken \$150

Location: Freedom Park

Nonresident Registrations Begins June 18, 2026

Deadline: August 1, 2026

Join us for our first ever Backyard BBQ Contest. Join us on Saturday August 29, 2026 for our Amateur BBQ Rib and Chicken Cooking Competition. Payment can be made on our website. The event will also feature live music, games and activities for kids. The evening will end with an amazing show.

BBQ Cooking Contestant Load in: 7:30am Cooks Meeting/Rib & Chicken Distribution: 9:00am

Rib Turn-In for judging: 3:30pm Public tasting: 4:00pm

Awards Presentation: 4:30pm

Main Chef First and Last Name _____

Address: _____ Main # _____

Type of Grill: _____

Meat Choice: ____Ribs ____Chicken ____Ribs AND Chicken

Names of Cooks and Assistant (s)

1. _____ 2. _____

3. _____ 4. _____

WAIVER

The Chicago Ridge Park District is committed to conducting its recreation programs and activities in a safe manner and holds the safety of the participants in high regard. The Park District continually strives to reduce such risks and insists that all participants follow safety rules and instructions that are designed to protect the participants' safety. However, participants and parents/guardians of minors registering for any program or activity must recognize that there is an inherent risk of injury when choosing to participate in any recreational activity.

You are solely responsible for determining if you or your minor child/ward are physically fit and/or adequately skilled for the activities contemplated by this agreement. It is always advisable, especially if the participant is

pregnant, disabled in any way or has suffered an illness, injury or impairment, to consult a physician before undertaking any physical activity.

WARNING OF RISK

Recreational activities are intended to challenge and engage the physical, mental and emotional resources of each participant. Despite careful and proper preparation, instruction, medial advice, conditioning and equipment, there is still a risk of injury when participating in any recreational activity. All hazards and dangers cannot be foreseen. Depending on the particular activity, certain risks, dangers and injuries may exist due to inclement weather, slips and falls, poor skill level or conditioning, carelessness, horseplay, unsportsmanlike conduct, premises defects, inadequate or defective equipment, inadequate supervision, instruction or other officiating, and other risks inherent to the particular activity. In this regard, it is impossible for the Park District to guarantee absolute safety.

WAIVER AND RELEASE OF ALL CLAIMS AND PHOTO/VIDEO AUTHORIZATION

Please read this form carefully and be aware that in signing up and participating in this program/activity, you will be expressly assuming the risk and legal liability and waiving and releasing all claims for injuries, damages or loss which you or your minor child/ward might sustain as a result of participating in any and all activities connected with and associated with this program/activity (including transportation services, when provided).

I recognize and acknowledge that there are certain risks of personal injury to participants in this program/activity, and I voluntarily agree to assume the full risk of any and all claims for injuries, damages or loss, regardless of severity, that my minor child/ward or I may sustain as a result of said participation. I further agree to waive and relinquish all claims I or my minor child/ward may have (or accrue to me or my minor child/ward) as a result of participating in this program against the Chicago Ridge Park District, including its officials, agents, volunteers and employees.

I further authorize and give my consent to the Chicago Ridge Park District to photograph/video my child (or me), and without limitation, to use such photographs/videos in connection with promoting the services, programs, and facilities of the Chicago Ridge Park District, without consideration of any kind.

GENERAL RULES AND REGULATIONS

Each team will provide a chief cook and as many assistants as the main chef deems necessary. Teams must be comprised of amateur chefs and BBQ'ers. Absolutely no professional or member of a professional team allowed (NO RESTAURANTS). Contestants will provide all cooking devices to be used. The use of a single cooking device by more than one team is prohibited. All cooking of the product will be done within the confines of the team's assigned cooking space. Home prepared food is prohibited.

Teams may enter multiple entries, provided they pay a separate entry fee and use a different team name. Contestants must be 21 years or older to enter.

Ten (10) slabs of Baby Back Ribs will be provided for each rib team. Ten (10) bone-in chicken breasts and ten (10) bone-in chicken thighs will be provided for each chicken team. Ten (10) slabs of Baby Back Ribs, ten (10) bone-in chicken breasts, and ten (10) bone-in chicken thighs will be provided for each team competing in both competitions. will Teams that register by August 1, 2026, will pay the respective entry fees. For this contest, ribs are defined as Baby Back Ribs, and chicken is both breasts and thighs. Each team must cook

ten (10) of each item provided by event staff. This included ribs for judging and public sampling. ALL MEAT MUST BE COOKED ON SITE.

Until cooking begins, meat must be held at a food safe temperature, lower than 40 degrees Fahrenheit. You may cook the meat in any manner that you feel will deliver a competitive product in time allowed, provided that safe food-handling guidelines are followed.

There will be no sale of contestants' ribs, chicken, sauces, etc. during the day of the contest. Information may be provided regarding sales at a different time/location.

Contestants must provide all the equipment and supplies needed. We allow any cooker EXCEPT Propane fuel for this event. Electric grills or smokers are NOT permitted to enter this event. No generators may be used by any entrant for any reason.

Tents must be safely secured for safety purposes by the contestant; they cannot be staked into the asphalt surface. Tents must be staked down by a minimum of 35 pounds per tent leg. Pits, cookers, props, trailers, 10' x 10' tents, or any other equipment, including generators, must be provided by the teams and may not exceed the boundaries of the team's assigned cooking space, which is approximately 10' x 18'.

Fires may be wood, pellets, or charcoal. Fires may not be built on the ground. Ashes must be disposed of onsite and ONLY in approved ash disposal containers provided by event staff. Propane smokers are NOT permitted.

It is the responsibility of the main chef to see that the team assigned cooking space is kept clean and policed during and following the contest. All fires must be put out and all equipment removed from site after the contest. It is imperative that cleanup be complete. Any team's assigned cooking space left in disarray or with trash, other than in trash containers, may disqualify said team from future participation. All teams must clean their area at the end of the event.

The following cleanliness and safety rules apply:

Cleanliness of the cook, assistant cooks and the team's assigned cooking space is required. Shirt and shoes required.

Plastic gloves are required while handling food.

Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cap of bleach/gallon of water).

Each cook will provide their own separate container (three-step system) for washing, rinsing, and sanitizing of utensils.

Each cook will provide their own handwashing facilities with paper towels and liquid hand soap (ex. A camp sink or a container with a hands-free tap and a bucket of water to catch the wastewater).

The event staff will provide a water source near the contest area.

Once all meat turned in for judging, the public tasting portion of the contest will begin. Of the ten (10) slabs of baby back ribs, ten (10) chicken breasts, and ten (10) chicken thighs provided by the event staff, nine (9) slabs, nine (9) breasts, and nine (9) thighs will be cut into individual portions and made available for the public to sample. Attendees are encouraged to purchase tickets to sample the ribs. People's choice ballots are deposited in a container (provided by event staff) at each contestant booth. Each ticket entitles the

bearer to sample one portion). The public will then fill out one ballot and submit their selection for the Best of the Backyard award.

Trophies will be awarded for First, Second, and Third Place in each category of Ribs and Chicken. A People's Choice trophy will also be awarded for each category.

SUBMISSION PROCESS FOR JUDGING

Each rib contestant **MUST** submit a minimum of six (6) separated and identifiable ribs placed in a single container as provided. They may be turned in with double bones, single bones, or heavy meat on both sides of a single bone. Be sure each portion is cut through so that the Judges do not have to pull portions apart. Each chicken contestant **MUST** submit one (1) chicken breast and one (1) chicken thigh. Chicken may be removed from the bone for presentation. Bones **MUST** be included in the container. Skin **MUST** be included in the sample.

ALL CONTAINERS WILL BE PROVIDED. Containers must not be marked, or the exterior altered in any way. Numbers assigned on the container shall not be altered in any way. Aluminum foil, stuffing, toothpicks, skewers, and foreign materials are prohibited.

Garnish is optional. If used, it is limited to chopped, sliced, shredded, or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley, kale, or cilantro.

The BBQ Battle allows for blind judging only. Entries will be submitted in an approved numbered container provided by the event staff, then will be randomly selected for judging, without the judges knowing the team's name or number. Entries will be judged by a judging panel- judges will be at least 21 years old and members of local community members.

Marking or sculpting the meat by any means will not be tolerated. This will include, but is not limited to, painting, sculpting, or decorating. To simplify the judging process, no side sauce containers will be permitted in the meat judging containers.

Meats may be presented to the judges with or without sauce, as the contestant wishes. Sauces may **NOT** be pooled or puddled in the container.

Scoring Procedures

Each team will provide a minimum of six (6) rib portions and/or one (1) breast and one (1) thigh for judging in a contest container by the event staff. The judges voting sheet will consist of the following scoring opportunities. On a scale of 0 (disqualified), 1 (inedible) to 9 (excellent). Points from all judges will be added together for a final score.

1. Appearance

2. Taste

3. Tenderness/Texture

Causes for Disqualification

Failure to comply with the rules and regulations established in this document.

CONSUMPTION OF ALCOHOL ON PARK DISTRICT PROPERTY WILL NOT BE TOLERATED.

Use of controlled substances by a team, its members, and/or guests.

Foul, abusive, or unacceptable language by a team, its members, and/or guests.

Fighting and/or disorderly conduct.

Health Department has the authority to remove any contestant.

During judging, an entry may be disqualified if there is evidence of marking, sculpting, or foreign objects. If the box is presented with meat not properly separated or with insufficient number of portions, one or more of the judges not receiving a portion of meat cannot judge and therefore, the entry will receive low total scores.

The event staff will make every effort to provide judges' feedback on an entry through raw scores and the use of comment cards, which will be distributed to the teams following the contest. Comment cards will be available to the judges; judges will be encouraged by contest organizers to submit comments to the contestants. Individual judged scores will be sent to the teams following the event. The decisions and interpretations of the Rules and Regulations are at the discretion of the event staff and event representatives at the contest. Their decisions and interpretations are final.

EVENT SCHEDULE:

7:30-8:30am BBQ Contestant Set Up

9:00am BBQ Contest Cooks Meeting (Meat distributed promptly following cooks meeting)

12:00-4:00pm Kids Activities

12:00-3:30 Music

3:30 Meat turn in for judging

3:30 Jessy's Girl Performs

4:00 Public Tasting and live music begins

4:30 BBQ awards presentation

6:00 Jay Walkers Perform

8:00 LASER SHOW