

Inaugural Backyard Ribeye Rodeo

Individual/Captain Name

Individual/Captain E-Mail

**Individual/Captain
Mailing Address**

**Individual/Captain
Telephone Number**

Team Information (As Applicable)

Team Name

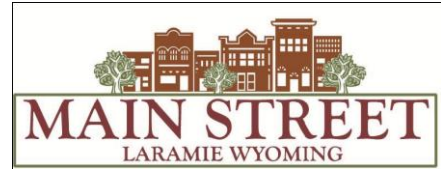
Additional Team Members

**Phone
Number**

E-Mail Address

The undersigned agrees to comply with the rules prescribed by the committee. In consideration of the acceptance of the application, the undersigned agrees to indemnify, hold harmless, defend against any action against the Laramie Jubilee Days Board and Committees from and against all liability whatsoever arising out of participation in the Laramie Jubilee Days Ribeye Rodeo or related activities.

Individual/Captain Signature _____ **Date** _____



Inaugural Backyard Ribeye Rodeo

Here is the chance for all of you grilling masters to show off your best stuff. Come join us for the 1st Annual Laramie Jubilee Days Backyard Ribeye Rodeo and put your steak grilling skills to the test. Whether you are a seasoned pro or just get a lot of compliments at your family barbeques this competition is for you. Enter by yourself or enter as a team, just make sure you enter because this fun should not be missed!

- 1. Two (2) Rib Eye Steaks will be provided to each Individual/Team at the beginning of the competition at random.**
- 2. Each Individual/Team will prepare only two (2) Rib Eye Steaks. The better of the steaks will be presented for judging.**
- 3. Steaks may only be prepared during the allotted competition time, 45 minutes. i.e. No marinades, dry rubs or tenderizers may be used in advance.**
- 4. All steaks should be cooked as close to Medium-Rare as possible.**
- 5. Any marinades, dry rubs or tenderizers may be used in the steak's preparation but only during the allotted competition time.**
- 6. Contestants must provide their own cooking-tools/accompaniments. i.e. Grills, coolers, fuel, awnings, chairs, etc.**

Judging System

Taste	Preparation	Appearance
50 Possible Points This is the highest scoring portion of the competition. This is where the overall flavor of the steak is evaluated. Steaks will be judged on the effectiveness of marinades, rubs, and/or spices.	25 Possible Points Judging of the preparation will look at how close to Medium-Rare the steak cooked. The tenderness of the steak will also be taken into account in this portion of the judging.	25 Possible Points This is the overall look of the steak. The presence of hash marks and grill marks will be taken into account. The total charring or blackening of the steaks is discouraged.
Total Point Value = 100 Points		