

FOR IMMEDIATE RELEASE

Thursday, April 23, 2015

SIX RIB MASTERS WILL COMPETE FOR THE TITLE OF BEST RIBS AT THE FARMER JOHN BIG RED RIB & MUSIC FESTIVAL

Rojo Event Management is pleased to welcome six award winning rib masters to the fifth annual Farmer John Big Red Rib & Music Festival. This four-day spring tradition in the West Valley will open on Thursday, April 30 and run through Sunday, May 3. While all guests coming out to the Great Lawn can decide which style of ribs is their favorite, the rib judging will take place on Saturday afternoon with the winner announced on the main stage at 6:00 PM.

A brief introduction to the six rib cooker teams scheduled follows below:

Uncle Bub's BBQ – Rib Master, Mark Link

Don't be fooled by our laid back country look when you approach our booth. Uncle Bub's takes its BBQ seriously. We have been operating a family run BBQ business for 17 years. We have five 1st place awards for ribs this past year alone, including victories at "Ribfest Chicago" and "Sioux Falls Ribfest." Our BBQ has been featured on "Chicago's Best," "Eating America" and "Good Morning Chicago" as well as several local news outlets. We are best known for our award winning ribs, our flavorful pulled pork and our fork tender beef brisket. Also, our BBQ rub and sauces are both gluten free, so all of our BBQ meats can be enjoyed by someone with a gluten restricted diet. Try the "Mac Daddy," a heaping pile of mac and cheese topped with beef brisket. We're betting you find it so good, you'll cry "UNCLE!"

Just North of Memphis – Rib Masters, Jon & Kristy Bigalk

Jon & Kristy Bigalk have been cooking and competing in BBQ since 1992, when Jon's uncle, BBQ Hall of Fame inductee John Willingham, invited them to cook on his Memphis-based team at the very first Twin Cities Rib Fest, winning 1st place and receiving more votes than all other 13 teams combined. What makes our championship ribs unique is that we encourage each of our customers to take their first bite without sauce; we want our guests to taste the flavor of the meat, the dry-rub seasoning and the succulent smoke flavor. It's not that we have anything against sauce; it's just how we use it as a condiment, something added by the person who is eating, versus the person who is preparing. Most of our techniques come from a long family tradition of the way BBQ is meant to be cooked – and as Jon likes to say, "One cannot cook good BBQ fast. It's got to be low and slow."

Porky Chicks BBQ – Rib Master, Mark Grant

Porky Chicks BBQ have been cooking for 15 years and have done hundreds of rib festivals across the country. As winners of the Best Ribs at the first Big Red Rib & Music Festival in 2011, Mark Grant and his team had taken 1st place over 30 times competing against the best of the best. Porky Chicks features a southern style rib with a dry rub and a little glaze to top it off. If you are wondering if we know ribs, our slogan is "Who knows a rib better than a razorback?" The pride of Fayetteville, Arkansas certainly won't disappoint true BBQ fans.

The Coyote Roadhouse BBQ – Rib Master, Ed Latkowski

The Coyote Roadhouse is returning to The Big Red Rib and Music Festival as the defending champions. Their win last year added to a long list of national and international awards stretching from Ontario, Canada to Fresno, California. After more than 25 years in the BBQ business, The Coyote Roadhouse remains true to the old fashioned method of smoking ribs, low and slow. We combine a dry rub marinade of over 14 herbs and spices with our award winning BBQ sauce for which The Coyote Roadhouse receives rave reviews. Our pulled pork and beef brisket have received both national awards and acclaim throughout North America.

Chicago BBQ – Rib Master, Tom Ferguson

Chicago BBQ Company has been ribbing and winning since 1986. Born on the south side of Chicago, the BBQ is sweet, smoky and sassy. Over the years Chicago BBQ company has been named "Best Ribs in Chicago" by both the Chicago Sun-Times and Chicago Tribune, and has won titles such as "Best Ribs in America," and "Best Ribs in the World." Recently, Chicago BBQ Company captured the coveted "Best In the West" title in Sparks, Nevada, considered to be the "Grand Prix" of Ribfest competition. Chicago and BBQ have a long and delicious history together, and we bring the two together and serve it up all across the USA.

Texas Thunder BBQ – Rib Master, Nikki Haggerty

Texas Thunder rolled out of the panhandle nearly 30 ago and has been winning awards for lip-smackin' BBQ ever since. We have competed in and won competitions in all corners of the USA and pretty darn much everywhere in between. We are the people's choice. Don't take our word for it; 2014 marked a milestone for us, winning "People's Choice" in 3 cities and for the fourth year in a row in each. In addition to those wins in Chicago, Mankato, Minnesota, and Wausau, Wisconsin, we are also the reigning "Best In Show" for the Big Red Rib & Music Festival, proving that people everywhere love Texas Thunder BBQ.

Event Schedule:

Thursday, April 30---4:30 PM-9:00 PM (Arizona Cardinals Draft Party - Free admission)

Friday, May 1---5:00 PM-11:00 PM

Saturday, May 2---12:00 PM-11:00 PM

Sunday, May 3---12:00 PM-9:30 PM

Event Location and Parking

The Great Lawn at Sportsman's Park is located to the west of University of Phoenix Stadium. Free event parking will be available in the West (Orange) carpark.

Ticket Information:

General Admission tickets for Friday, Saturday and Sunday are only \$9.00 for adults. General admission tickets for seniors (60 & over) along with active and retired military are \$5.00. Children 12 and under are admitted free all four days. General admission tickets can be purchased in advance at the University of Phoenix Stadium ticket office or at the Big Red Rib & Music Festival entrance on event day.

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