

Gotta see it

Published August 03, 2006 - A ribber from RibFest will also ply his trade this weekend at the Blue Earth County Fair.

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By Dan Linehan

GARDEN CITY— It's more of the same for ribman Rondell Adams but something new for the Blue Earth County Fair.

Adams was busy directing a four-man crew Wednesday evening, re-educating them as to the finer points of ribstand setup at the Garden City fairgrounds.

"People have to see the grill," he says, with an emphasis on have. And the heater is just fine where it is.

Yes, that means he'll be selling ribs at the fair. And no, he hasn't forgotten about Mankato's RibFest. He, and most of the 16-member Rib-bins crew (all from Chambersburg, Penn.) will be there for the ninth year in a row. Three or four people will remain at the fair, which will be a small-scale operation, an experiment.

"If they don't go to RibFest, at least they can have ribs here," Adams says.

The St. Louis-style, curly ribs will be the same, as will the 28-ingredient "sweet, smoky and tangy" sauce. The combination has won best ribs at RibFest for the past three years and 85 trophies nationwide, he said.

Wednesday morning, Adams didn't even know where the fair was. But he'll be pretty familiar with the 10-mile trip over the next few days.

He says it won't be a problem and expects the fair operation to have far less demand than the RibFest one. That's why the ribs will be cooked in Mankato and driven to the fairgrounds.

Fairgoers can still expect the traditional food — and some traditional oddities — says Wanda Hendricks, who is in charge of vendors.

Homemade onion rings will again clog arteries, and the "lefsa guy" will make another appearance, Hendricks said.