



Painted Hills Natural Beef Backyard Grilling Competition 2010 Event Guide

1. INTRODUCTION
2. EVENT SPONSORSHIP
3. ADVANCING TO STATE FAIR
4. PRIZES AND AWARDS
5. OFFICAL GUIDELINES
6. COMPETITION RULES
7. EVENT LOGISTICS
8. CONTEST JUDGING
9. SAMPLE SCHEDULE

INTRODUCTION

The Oregon State Fair would like to thank you for your interest in the county fair roll-up partnership program. Each participating county's 1st place contestant will receive an invitation to compete in the championship competition held during the Oregon State Fair.

ADVANCING TO STATE FAIR

Each county fair's 1st place winning entry will automatically qualify for the Oregon State Fair championship. The county fair's 2nd place winning entry will be the alternative contestant in the case that the 1st place winner is unable to compete.

County prizes and awards:

Beef Grill-Off:

- 1st place – Weber "One Touch" 22.5 charcoal grill (blue)
- 2nd place – 12 piece stainless steel grill set
- 3rd place – BBQ fork/digital thermometer

State prizes and awards:

Beef Grill-Off:

- Grand Champion – MAK Pellet Grill (valued at \$2,000)
- 2nd Place – Traeger Big Tex
- 3rd Place – BBQ Gift Basket

COMPETITION GUIDELINES

1. During county fair competitions, each contestant will supply their own charcoal, gas or pellet grill and racks for grilling.
2. Contestants must bring their own ingredients and dishes for preparation.
3. Each contestant will be supplied with (2) cuts of Painted Hills Natural Beef Tri-tip for grilling.
4. Contestants are NOT required to submit a recipe for participation.
5. **Grilling teams must enter through the Oregon State Fair's website www.oregonstatefair.org or by faxing their entry form to the Oregon State Fair office at 503-947-3206. Teams may also contact their local county fair for participation and contest information.**
6. Grilling teams will be selected to participate in the Grill-off based on application completeness, master calendar scheduling and timeliness of entries.
7. Grilling teams will consist of a minimum of 4 teams and a maximum of 6 grilling teams. *(Arrangements can be made to accommodate team numbers)*
8. Selected grilling teams will receive an invitation from The Oregon State Fair to compete at their local county fair. One member of the grilling team must be a resident of the county they are representing. The Oregon State Fair will notify each county with the names and number of entries one week prior to the grill-off date.
9. Each 1st place County Fair grilling team will be invited to compete at the grand championship competition at the Oregon State Fair where they must provide their own grilling equipment.

COMPETITION RULES

1. Entries – individuals and teams may compete. Only one team may cook at each grilling location. Grilling teams may consist of 1-6 individuals for beef. *(Arrangements can be made to accommodate team numbers)*
2. Meat – teams will receive their unprepared beef during the Cooks' Meeting from a representative of the County Fair. Contestants will not be allowed to bring their own meat for grilling.
3. All meats must reach an internal cooking temperature of 145 degrees in order to be accepted, an official temp check will be done 15 minutes prior to assigned turn-in time.
4. Sanitation – Cooks are to prepare and cook meat in a sanitary manner:
 - a. Contestants must adhere to all local health department codes; all work surfaces must be sanitized with bleach water.
 - b. Cooking conditions are subject to inspection by the judging committee and local health department.
 - c. A hand-washing station with bleach is available on-site – supplied by county fairs.
 - d. All cooking areas must be maintained in a neat and orderly manner and left as they were found upon arrival, including all trash appropriately tied in bags and placed in containers provided.
 - e. No pets in cooking/prep area.
5. Boxes will be provided for submitting meats to the turn-in table for judging.
6. Garnishes are limited to green leaf lettuce only. No foil, toothpicks, sculpting, marking, stuffing or foreign materials allowed in container.

7. No pooling of sauce (which means pouring sauce over chicken so that it 'pools' at the bottom of the container).
8. Cook's Meeting – At least one member, including the person listed as Head Cook, must attend the mandatory cook's meeting prior to the competition.
9. County fair BBQ Pits – At county fairs, various pit types are allowed (gas, charcoal, pellet and/or wood). No open fires or barrel fires will be allowed.
10. State fair BBQ Pits – At the State Fair, teams must provide their own grills. (gas, charcoal, pellet or wood)

CONTEST JUDGING

1. Blind Number System – a double blind judging system will be used. Each team will be issued a number during the Cook's Meeting.
2. Scores will be available following the awards ceremony.
3. Entries will be scored in the areas of appearance, tenderness/texture, and taste.
4. Meats maybe presented with or without sauce as a contestant wishes. Side sauces will not be allowed.
5. County wide and statewide bragging rights and prizes will be awarded based on the combined scores of the three (3) main categories.

GRILL-OFF EVENT SCHEDULES (TIMES ARE SUBJECT TO CHANGE)

9am-10 am	Barbeque teams arrive & set-up
10:30 am	Cooks meeting (receive meat/instructions)
11am-1:30 pm	Preparation/Grilling begins
1:00 pm	Judges meeting
1:30 pm-3:30 pm	Meat turn-in and judging (15 minute intervals)
4:00 pm (or earlier)	Awards Presentation (depending on number of teams)