

## 4<sup>th</sup> Annual Painted Hills Natural Beef Backyard Grilling contest - **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 and 8 potatoes 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](http://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 ([Liz Polen 541-296-1428](tel:541-296-1428)) 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 1<sup>st</sup> 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.
10. **Please limit teams to one family per County.**

### **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. (*Arrangements can be made to accommodate team numbers*)
2. Meat & Potatoes – teams will receive their unprepared beef and potatoes 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 and potatoes 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 and potatoes 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 meat and potatoes 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)

**Please Note: Four potatoes will be distributed per team and may be grilled in any fashion. (sliced, diced, etc.) Potatoes may not have pooling of sauces as with the beef guidelines and must be submitted with the beef at the time of judging.**

### **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 and potatoes may be 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)