

# BARN to be WILD!

## BBQ GRILLING CONTEST

*A BEST OF THE BEST OF YAMHILL COUNTY FAIR*

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### BBQ GRILL OFF ENTRY FORM

Name/ Head Chef \_\_\_\_\_

Team Name \_\_\_\_\_

Address \_\_\_\_\_

Phone \_\_\_\_\_

E-mail \_\_\_\_\_

Number of Team Members \_\_\_\_\_

Type of Grill:

\_\_\_\_\_ Gas \_\_\_\_\_ Wood \_\_\_\_\_ Charcoal \_\_\_\_\_ Pellet

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The Yamhill County Fair and Rodeo would like to thank you for your interest in the best of the best of YAMHILL COUNTY event. These events in the future will showcase the BEST in Yamhill County. Prizes and awards will be presented for 1st, 2nd, 3rd place along with a ribbon and bragging rights that they are the BEST in Yamhill County.

### Competition Guidelines

1. Each contestant will supply their own charcoal, gas or pellet grill and racks for grilling.
2. Contestants must bring their own ingredient and dishes for preparation.
3. **Each contestant will be supplied with (2) St. Louis style rib racks**
4. Contestants are NOT required to submit a recipe for participation.
5. Grilling contestants or teams will consist of 1 to 4 persons per entry.
6. Contestants and teams MUST live within Yamhill County
7. Applications MUST be submitted to fairgrounds office by August 3rd



Team or Individual Signature \_\_\_\_\_ Date \_\_\_\_\_

Further information such as time and place will be announced to contestants prior to the day of the event.

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## EVENT GUIDE

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### Competition Rules

#### Entries:

1. Individuals and teams consisting of no more than 4 persons may compete. Only one grilling station may be used per entry ( teams or individuals).
2. BBQ PITS - various types are allowed ( gas, charcoal, pellet, and /or wood). No open fires or barrel fires will be permitted.

#### Meat:

1. Teams will receive unprepared meat and potatoes from a Yamhill County Fair representative, during the Cooks Meeting. **Contestants will not be allowed to bring their own meat.**
2. All meat must reach an internal cooking temperature of 145 degrees in order to be accepted. An official temperature check will be issued 15 minutes prior to the assigned turn-in time.

#### Presentation:

1. No pooling of sauce ( which means pouring the sauce over the meat so that it may pool in the container bottom.
2. Boxes will be provided for submitting means to turn into judges table.
3. Garnishes are limited to green leaf lettuce only. No foil, toothpicks, sculpting, marking, stuffing, aor foreign materials allowed in containers.

#### Sanitation:

1. Cooks are to prepare and cook meat in a sanitary matter.
  - Contestants must adhere to all local health department codes and all work surfaces must be sanitized with bleach water.
  - Cooking conditions are subject to inspection by judging committee and local health department
  - A handwashing station with bleach is available onsite, provided by the fairgrounds
  - All cooking areas must be maintained in a neat and orderly manner and left as the were found upon arrival, including all trash properly tied in bags and placed in containers provided.
  - Absolutely **NO PETS** allowed in cooking area.

**Cooks Meeting:** At least one member ( including person listed as head cook) must attend the mandatory Cooks Meeting prior to the start of the competition.

Further information such as time and place will be announced to contestants prior to the day of the event.