



FOSTER FARMS BIG CLUCK GRILL-OFF AMATEUR GRILLING COMPETITION 2010 EVENT GUIDE



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



INTRODUCTION

The Oregon State Fair would like to thank you for your interest in the county to state fair roll-up partnership program. Each participating county's top placing contestant will receive an invitation to compete in the championship competition during the state fair to represent your county!

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 at State.

County prizes and awards:

Chicken 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: 2010 Prizes are yet to be determined

Chicken Grill-Off:

- Grand Champion –
- Reserve Champion – Traeger Big Tex
- 3rd Place –

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 (6) cuts of Foster Farms always fresh, never frozen chicken.
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. Registration can also be made through your local county Fair.**
6. Grilling teams will be selected to participate in the Grill-off based upon 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 top placing County Fair grilling team will be invited to compete at the grand championship competition at the Oregon State Fair. Grill teams must provide their own grills for the competition.

COMPETITION RULES

1. Entries – individuals and teams may compete. Only one team may cook at each grilling location. Grilling teams may consist of 1-3 individuals for chicken. (*Arrangements can be made for team numbers*)
2. Meat – teams will receive their unprepared meat 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 160 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 bring their own grill; 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)

4th Annual Foster Farms Big Cluck Grill-off

Sponsored by our friends at



Amateur Backyard Grill Masters please apply for the county to state fair grilling competition!

Contact your local County Fair for participation and contest information!
County Fair dates, registration forms and contest rules are posted on the Oregon State Fair website: www.oregonstatefair.org

Foster Farms will provide cuts of fresh chicken, delicious chicken for each grilling team at each county fair!
Each participating county's top placing contestant will advance to compete at the:

Championship

Foster Farms Big Cluck Grill-Off Competition
held at the Oregon State Fair Saturday August 28, 2010

ENTRY FORM

County Fair: _____

Team Name: _____

Contact Name: _____

Address: _____

Phone: _____

Alt Phone: _____

Email: _____

Type of Grill: Gas Wood Charcoal Pellet

Number of team members: _____

T-shirt sizes: _____

Notes: _____

Premium Oregon chicken provided by Foster Farms!

Big Cluck Grill-Off Contest Prizes:

The 2010 State prizes have yet to be determined.
The first place winner from each County Fair will move on to the Championships to represent your county at the Oregon State Fair!

County Fair Prizes:

- 1st place –Weber "One Touch" 22.5 in blue or green
- 2nd place –12 piece stainless steel grill set
- 3rd place – BBQ fork/digital meat thermometer

Oregon State Fair Prizes:

- Grand Champion – MAK Pellet Grill
- 2nd place – Traeger Big Tex
- 3rd place - BBQ Gift Basket

HOW TO APPLY

Contact your local county fair office for entry details, deadlines and on-site information or:

Enter on the Oregon State Fair website at:

www.oregonstatefair.org

Email entry form to

Dani.gerber@state.or.us

You may also fax your entry form to:

(503) 947 - 3206

