



# **Foster Farms Big Cluck Grill-Off Amateur Grilling Competition 2010 Event Guide**

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

### **County prizes and awards:**

#### **Chicken Grill-Off:**

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

### **State prizes and awards: 2010 Prizes are yet to be determined**

#### **Chicken Grill-Off:**

- Grand Champion – MAK Pellet Grill
- Reserve Champion –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 (6) cuts of Foster Farms always fresh, never frozen bone-in thighs.
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. 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)