



BBQ & BREWS

Backyard BBQ Amateur Competition Entry Form

Submit Entry to curryfair@gmail.com, subject line "BBQ Competition Entry Form"

Or Mail to:

BBQ Competition Coordinator c/o

Curry County Fairgrounds

29392 Ellensburg Ave, Gold Beach, OR 97444

Team Name: _____

Team Captain: _____

Phone #: _____ E-mail: _____

____ I have read and signed the waiver below

Team Member 2: _____

Team Member 3: _____

Team Member 4: _____

I have read and signed the waiver below: TM2____ TM3____ TM4____

Please check all that apply to your Entry:

____ Side Salad (includes all variations- pasta, potato, fresh, etc)

____ Side Veggie (must include vegetable)

____ Dessert (cooked on the grill or smoker)

____ Chicken (Thigh, breast, drumstick/leg, wing, or quartered, half, or whole chicken)

____ Ribs (Pork only- choice of spare ribs or baby back ribs)

____ Tri Tip (Cooked as whole piece)

Daily Submissions:

Saturday: Side dishes and dessert.

Sunday: Meat entries.

Awards:

Awards will be Sunday afternoon. Title awards will include 1st, 2nd, and 3rd place for each category. Monetary/Trophy awards will include "The Side Kick" (best overall side dish), the "Meat Master" (best overall meat entry), and "BBQ King" (highest rank overall).

Waiver of Liability

In consideration of your accepting this entry, I, the undersigned , intending to be legally bound, hereby, for myself, my teammates , our heirs, executors and administrators, waive and release any and all rights and claims for damages that I or my team may have against the Curry County Fairgrounds, Curry County, any sponsors, vendors or volunteers, participants or observers of the event for any and all injuries suffered by me or my team in this event. Further, I hereby grant full permission to the Curry County Fairgrounds and any agents sponsored by them to use any photographs, video recording and any other record of this event for legitimate purposes. I agree to the terms of the waiver of liability and to the Q-Fest Backyard BBQ Championships rules and regulations.

Team Member 1

Name: _____

Signature: _____

Date: _____

Team Member 2

Name: _____

Signature: _____

Date: _____

Team Member 3

Name: _____

Signature: _____

Date: _____

Team Member 4

Name: _____

Signature: _____

Date: _____

Information

Team Qualifications

The captain of each Backyard Team must reside in Curry or Coos counties, and a majority of team members must reside in those counties. To qualify as a Backyard team, no member of the team may have won a cash prize in a professional BBQ contest previously, or been compensated as a professional BBQ restaurant or caterer.

Load-In Procedures

Load-In time starts at **8 am** on **September 18, 2021**.

Upon arrival, teams must report to team area where one representative will check-in the team. Then, you will be given your space assignment at which time you may proceed to the competition area for set up. We believe that this process will ensure a smoother load-in process. All vehicles must be removed to parking by 10:30 am.

Rules and Regulations

1. CONTESTANTS – A contestant is any individual or group, hereafter referred to as a team, which will prepare and cook an entry or entries for the purpose of being judged, according to the rules of the BBQ & BREWS Backyard BBQ Competition. Each team will be comprised of a team captain and up to 3 assistants. All contestants must have at least one representative of their team present at the Team meeting on the morning of the contest. Cook teams absent from the meeting accept all responsibility for understanding these rules and any changes to them that may have occurred.
2. INTERPRETATION of RULES – The interpretation of the rules and regulations are those of the BBQ & BREWS Backyard BBQ Competition representative at the contest and his or her decisions are final.
3. EQUIPMENT – Each team will supply all of the equipment necessary for the preparation and cooking of their entry, including a cooker, wood, charcoal or wood pellets. No team may share a cooker or grill with any other team. There will be access to Electricity and Running water for Backyard teams, but not at team site.
4. MEAT INSPECTION – All meats must be USDA or state DA inspected and passed. No pre-seasoning, injecting, marinating or cooking of any entry is permitted until after the inspection by the Official Meat Inspector as appointed by the CONTEST representative or the CONTEST organizer. Meat inspection will take place at the Team meeting, prior to the contest. All meat must be maintained at a maximum temperature of 40 degrees F prior to inspection. Prior to cooking, all meat that is resting in preparation for cooking must be covered at all times. All meats must be cooked to a minimum internal temperature of 145 degrees F. After cooking, all meat must be maintained at a minimum temperature of 140 degrees F until it is turned in for judging. All contest meat, once inspected, may not leave the contest site until turn in. Teams may cook overnight; those who will not immediately begin cooking after meat inspection are required to provide their own coolers.

5. COOKING FUELS – The only approved cooking media are wood, charcoal or wood pellets. Gas of any kind or any electrical heating element may only be used to start the initial fire or to start burn barrels, charcoal chimneys, etc. A gas starter, gas flame, or electrical heating element may not be used in the cooker after the meat has entered the cooker or during the cooking process. Gas bottles must be disconnected from the cooker once the fire has started and must be removed from the immediate cooking area. A gas flame or electrical heating element may not be used in the cooker during any part of the cooking process.

6. APPROVED COOKERS – Any wood, charcoal, or wood pellet fired cookers—homemade or commercially manufactured—will be allowed to be used in the contest. Electric or manual operated rotisseries, rotating shelves and wood, charcoal or wood pellet augers are permitted during the cooking process, as are electric or manually operated power draft devices.

7. CONTESTANT'S SITE- BBQ & BREWS Backyard Amateur teams will receive small competition spaces. Tents and Covers are to be provided by the teams, if they so choose. All equipment must be contained within this space. If additional space is required, the team should contact the contest organizer and make satisfactory arrangements. Public use water and electricity is available, but not at the team site. Contestants may cook overnight, but must remove vehicles from the competition area by 9am Sunday. Please make arrangements with Organizer if you plan to cook overnight.

8. BEHAVIOR – Every team, including members and guests, are expected and required to exhibit proper and courteous behavior at all times. If behavior is deemed to cross the line, the team will be given a warning. A second infraction will disqualify the team from competition and may lead to dismissal from the grounds.

9. CLEANLINESS AND SANITATION – All teams are expected to maintain their cook sites in an orderly and cleanly manner, and to use good sanitary practices during the preparation, cooking and judging process. The use of sanitary gloves is required at all times while handling the food. Failure to use sanitary gloves may result in disqualification. Please bring these items with you for use at your cooking site. Teams are responsible for cleanup of their site once the competition has ended. All federal, state and local food safety rules and regulations must be adhered to at all times. At the conclusion of the event, you are required to clean your team area before departing or accepting any prizes.

10. MEAT CATEGORIES – The following categories will be judged at the Q-fest Backyard BBQ Championships:

- Chicken: The team may cook chicken whole, halved or individual pieces
- Pork Ribs: Loin back (baby back) or spare ribs only, meat on the bone, no country style ribs and no chopped, pulled, sliced rib meat loose in box.
- Tri Tip. Must be cooked as single piece of meat

11. QUANTITY – Teams must cook AT LEAST the following amounts: Chicken (5 pieces for judging), Ribs (5 bones for judging), Pork (10 ounces for judging).

12. JUDGING – Blind judging only. Entries will be submitted in an approved container (provided by the contest), with NO garnish or decoration of any kind. Only the entry to be judged (and a cup of sauce, if included by the teams) is allowed in the container. Marking of any kind will disqualify the entry. Each entry will be judged on APPEARANCE, TASTE/FLAVOR, MOISTURE, TENDERNESS/TEXTURE, and OVERALL IMPRESSION. Meat may be sauced or un-sauced. A minimum of five (5) separate and identifiable portions must be presented for judging. Portions as follows: 1 piece of chicken, one rib, and 2 ounces of pork.

13. SCORING – Each entry will be scored by 4 judges in the areas of APPEARANCE, TASTE/FLAVOR, MOISTURE, TENDERNESS/TEXTURE, and OVERALL IMPRESSION. Scoring will be based on the score sheet attached below. Any entry that is disqualified as per section 15 (below), will receive a score of zero for all categories from all judges.

14. DISQUALIFICATION – An entry can be disqualified by the BBQ & BREWS Backyard BBQ Competition representative only. An entry can be disqualified for any of the following reasons:

- There is evidence of marking or sculpting. Marking is defined as: any handwritten or mechanically made mark inside or outside the turn-in box that identifies the submitting team to any judge. Sculpting is defined as: the carving, decorating, forming or shaping of a meat entry contained in a turn-in box that identifies the submitting team to any judge.
- There is anything in the box other than the meat and sauce (may be in a cup).
- There are not a minimum of 8 separate and identifiable pieces (for ribs and chicken) or 16 ounces (for pork).
- There is evidence of blood such that the meat is uncooked.
- The entry is turned in after the officially designated time.
- Gloves are not used while handling food products.
- Not cooking pork as a single piece of meat.
- Not cooking the meat that was inspected.

15. JUDGING PROCEDURE – Team captain brings entry in provided box to turn-in table. At check in table, a representative will open the box and examine to be sure that none of the criteria in section 15 are present. Entry is then taken to the judging area. Each entry box will be judged by every judge at the table. Judging will not begin until all samples for that table are on the table (unopened). After judging of the category is completed, a representative will then collect the scorecards and turn them into the scorekeeper for tallying.

16. WINNERS – The winners in each category will be determined by adding all the scores together and the team with the most points will be the category first place. Next highest score is the category second place and so on. “The Side Kick” (best overall side dish) is determined by the team with the highest score in any of the side/dessert entries, the

“Meat Master” (best overall meat entry) is determined by the team with the highest score in any of the meat categories, and the “BBQ King” (highest rank overall) is determined by the team with the highest total score of all categories added together. In the event of a tie in a category, a tie-breaking procedure will be implemented utilizing first the TASTE/FLAVOR score as the tie-breaker, then the TEXTURE/TENDERNESS scores.

17. TURN IN TIMES – Each category turn in time allows for a 10 minute window (5 minutes before and 5 minutes after the time as suggested below:

- Saturday
 - Veggie Side 2:00 pm
 - Salad Side 3:00 pm
 - Dessert 4:00 pm
- Sunday
 - Chicken: 1:00pm
 - Tri Tip: 2:00pm
 - Ribs: 3:00pm

The contest organizer may revise the times but a one hour time frame between category turn-in times will be maintained. Any changes to turn in times will be made public at the Captains' Meeting, the evening before the competition.

18. PRIZES –Prizes will be awarded following the judging of the final category.