

The St. Paul Rodeo Great Western BBQ Cook-Off
Date: Sunday, July 3rd



Rules and Regulations

Contestant Information

Setup	10:00 AM
Introduction	11:30 AM
Competition Begins	12:00 Noon
Judging	4:00 PM

During the Introduction we will go over all rules pertaining to the Great Western Cook-Off.

Contestants will have the opportunity to Barbeque and Sell Tri Tip Steak Samples during the Cook-Off. You must show proof of Liability (certificate) and possess a State of Oregon Food Handlers Permit. Go to our website for a link to obtain a Sate of Oregon Food Handlers Permit if you want to Sell Tri Tip Steak Samples. Sellers will be paid back \$1.00 for every sample plate sold. During the Introduction we will go over the rules pertaining to the Sale of Tri Tip Steak Samples

Suggestion: Bring A Shade/Rain Awning or Tarp for your Space.

Baby Back Ribs will be provided for The Great Western Cook-Off. Tri Tip Steak will be provided for Tri Tip Steak Sales.

Great Western BBQ Cook-off:

- Most importantly, this is to be a fun and light-hearted event and a spirit of good sportsmanship is vital.
- Ten or more amateur cook teams will be invited to participate. The teams will be judged by local media, local dignitaries, BBQ experts and celebrities.
- Each team must come up with a team name (Example: *Arkansas Outlaw BBQ Team*). Each team will also be assigned trays with coded numbers – to keep the judging fair.
- Each team will be provided a cook station area about 10X10 in size in order to cook their Tri-Tip. Your meat will be provided when you arrive on site. You will not be allowed to bring pre-cooked tri-tip to the cook-off in order to keep the contest fair. Any attempt at switching meats is grounds for dismissal. IF you are sampling, please see last paragraphs.

[For Sampling Rules and Regulations see final paragraph]

- Each Team will be required to bring all their own sauces, utensils, enhancements, smoking chips (if wanted). You are required to bring your own cooking unit and should be small enough for you to off-load your truck (we will not provide a fork-lift). Propane is OK.
- Teams will have all day to cook their meat (pre-prep prior to the cook-off is vital). Teams will start at 10am if desired (may sample, if approved); all meat must be submitted to judges by 4:00pm. No meat will be submitted until 4:00pm – your ability to prepare and have the meat ready at 4:00pm is vital to your success.
- Teams must provide samples to each judge – on a paper tray – 2 cuts for each of the 5 judges minimum. The cooking team number will be written on the bottom of the tray, each cooking team will be assigned a number (unknown to the judges) – the team number is given the total points. A representative from the St. Paul Rodeo will provide tallies on the leader-board.
- Judges will tally points (from 1 to 40) for each sample (and team), based on overall tenderness, meat juiciness for Best Meat. Points (from 1 to 20) will be awarded for Best Sauce. A combination of the two point totals (total of 20 points) determines an overall winner and winner for best sauce (its possible to score high on sauce and low on the meat). Four Trophies will be awarded. (1st Place (overall), 2nd Place (overall), 3rd Place (overall), 1st Place (best Sauce))
- All judges' decisions are final. In the event of a tie- judges will base final decision on overall presentation of meat for additional points to determine a winner.
- Trophies will be awarded immediately after the judging tabulation and final confirmation. Best Overall Trophies and Best Sauce Trophy will be awarded in front of the crowds for recognition.
- Cooking Team Representative will be asked to be in the paddock area at specific time. These details will be provided during the cook-off.
- If there is a dispute or there exists a need to modify an existing rule for unforeseen circumstances, the President of the Rodeo Association has final say as arbitrator and impartial judge.

Sampling Opportunity

Again this year we are offering the opportunity for select BBQ teams to sample.

The St. Paul Rodeo Great Western BBQ Cook-Off will be handling the sale of script during the Lunch and Dinner hours

Rules:

- Team(s) who are sampling and conducting sales must have a valid and current food handling license from the State of Oregon, submitted to us prior to arrival. Must be faxed to 503-633-2153 or emailed to mckilpexcavation@aol.com by June 25.

- Teams who are sampling must have an insurance waiver, indemnifying the St. Paul Rodeo Association from harm, with a minimum of \$1million in coverage. Waiver is due June 25, please either fax or email to the above listed information.
- Cooking area must be clean at all times, and a hand washing station will be provided.
- St. Paul Rodeo will provide meats to the teams for the contest only. No other meats will be allowed for contest entry.
- Event manager may ask you to open any coolers to verify compliance to any of the stated rules.
- If the event manager has any valid concerns for public safety or public welfare, the team will be asked not to sample to the public. Any ruling in this concern is final and not subject to debate. Any team violating health codes, or endangering the public will be promptly removed from the site.
- Trash cans will be provided for each team, and we encourage each participating team to manage their areas professionally.

Sales Procedures:

- Tickets will be sold on-site and the St. Paul Rodeo Association will handle all monies.
- A small sample plate will cost the consumer \$3.00. The consumer will hand the team a ticket for the sample plate – no money is to exchange hands during this event.
- Teams will earn \$1.00 per ticket to cover the cost of sauces and spices. Meat will be provided.
- Beverage tickets are \$2.00 – we will have a beverage vendor on site.
- The St. Paul Rodeo will have their sponsors providing other samples as well; such as rolls, potato salad, etc. Please do not bring salads, fruits, or any other sale item.
- All tickets collected by teams will be turned in for re-imbusement. If you lose a ticket, you will lose revenue – treat the tickets as cash.
- Please, no selling of sauces or any other bbq product on site.