

Berries, Brews, & BBQ'S
June 9 & 10, 2012
 Two Day Competition
BBQ Contest Entry Form
 Deadline - May 15, 2012

Team Name: _____ **Team Captain:** _____
Address: _____
City: _____ **State:** _____ **Zip:** _____
Phone (H): _____ **(W):** _____ **(C):** _____
E-mail address: _____

Each team will be supplied with one 20' x 10' space, and potable (drinking) water. Please check box if electricity is needed:

		Serving Time*	Fee	Subtotal
BBQ Contest categories in which you will compete: All categories are required for competition - MEAT WILL NOT BE PROVIDED! **Extra points will be awarded for creativity including Strawberries in Sauce/Marinades.	Chicken Wings	Sat, 3:00 pm	\$100.00 (will be used toward the cash prize!)	
	Tri-tip	Sat, 4:00 pm		
	Beef Brisket	Sun, 2:00 pm		
	Baby Back Pork Ribs	Sun, 2:30 pm		
Event T-shirts:	Qty	Sizes Requested:	Total	x \$10.00 ea
Total Amount Due				

*This Competition will be a People's Choice Competition, please see Cook's Rules for Quantity of Meat needed & Judging.

FOR OFFICE USE ONLY: _____
Check # _____ Date Received: _____

*Attached Rules for Cooks apply to this competition which have been adapted from the Pacific Northwest BBQ Association. We are not a sanctioned event.

Waiver of Liability

I understand and acknowledge that participation in this event can be hazardous, and I hereby assume all risk while participating. I, and anyone entitled to act on my behalf, waive and release French Prairie Gardens, its agents, employees, officers, officials and sponsors from all rights and claims for any personal injury, death, or property damage suffered by me, or that I cause to others, as a result of my participation in this event.

I, the undersigned, agree, without any right of payment or editing, to allow French Prairie Gardens to use the images of me and/or my children, including reproductions of photos, video, audio or other reproductions, for use in all types of media for public relations purposes to promote French Prairie Gardens Festival programs and activities.

I, the undersigned, give permission to French Prairie Gardens to obtain and authorize medical care for participants at any hospital, emergency medical center, or any other health facility; by any medical doctor, osteopath, nurse, surgeon or any other medical practitioner. I also agree to be responsible for the expenses of any medical care required, and I hold the staff authorizing the medical care harmless from any damages suffered by the participant as a result of the medical treatment authorized.

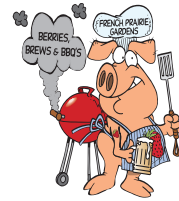
Signature of Team Captain (required): _____ **Date:** _____

Submit completed Entry Form along with a check payable* to "French Prairie Gardens" to:

French Prairie Gardens
 Attn: Berries, Brews, & BBQs
 17673 French Prairie Rd., Saint Paul, OR 97137
 Telephone: (503) 633-8445, Fax: (503) 633-8442, E-mail: info@FPGardens.com

* If you prefer to pay with a Visa®, MasterCard® or Discover® credit card, please call Stacy Pohlschneider-Bunke, at (503) 633-8445.

BERRIES, BREWS, & BBQ'S COOKS RULES



COOKING AREA

- Teams will be assigned a cooking space. All equipment must fit within the assigned space.
- Whenever possible, teams should arrange their cooksites in such a way that teams, their visitors and the public are prevented from making contact with hot cook pits.
- Teams must provide their own cooking equipment and supplies.
- Teams requiring electricity must provide their own power, unless it is offered by the venue.
- Each team must maintain a clean cooking area.
- Each team's cook site must have an approved 2A40BC or 3A40BC (at a minimum) fire extinguisher with either a receipt of purchase or a service tag showing certification less than 12 months old. The needle on the extinguisher's gauge must be in the green area.
- Each team must have a hand wash station with free flowing warm water, soap and catch basin.
- Each team must have a sanitizing bleach bucket with towel (1 teaspoon bleach to 1 gallon water). Teams are strongly encouraged to use test strips for ensuring the proper strength of cleaning solution.
- Each team must also have a three-tub "wash, rise and sanitize" cleaning system, utilizing a sanitizing solution (1 teaspoon bleach to 1 gallon water) for general cleanup and washing of dishes, cutting boards, etc. Up to three teams can share an adjoining centrally-located wash station.
- The use of disposable gloves, hair restraints, and any other similar protective items is strongly recommended to help maintain good hygiene and a germ-free work area.
- All materials and garbage must be disposed of by the team. Each team's entire assigned area must be cleaned at the end of the event.

COOKER

- Each team will provide a pit or pits to be used exclusively by that team within the team's assigned cooking space. No cooking of food entries from two or more teams are allowed in the same pit(s) at the same time.
- The heat source for cooking the competitive foods must be from charcoal, wood, or wood pellets.
- No gas or electric grills are permitted. Traegar type grills ARE permitted.
- Electric accessories – such as spits, augers, or forced draft – are permitted.
- Teams are reminded that they should utilize a protective barrier under their pits to keep grease, ash, etc., off the ground at the event venue.

FOOD PREPARATION

- Following inspection, all storage, preparation, seasoning, cooking, finishing and sampling of competition foods (excluding garnish) shall be done within a team's cooking site. All equipment related to the preparation and cooking of the competition foods shall be contained within the team's assigned cooking site. Other than pre-trimming of meats, food preparation away from the space is not allowed.
- All meats must be held at safe temperatures – before cooking, meat must be on ice or refrigerated so that the meat maintains a temperature of 40°F or less; after cooking, meat must be maintained at a minimum temperature of 141°F.
- **All teams are to supply their own competition meats for 100 people. Examples from a prior competitor include: 8-12 Tri-tip (2-3 Cash & Carry Packages), 9-15 racks of Baby Back Ribs (3-4 Cash & Carry Packages), 150 Chicken Wings, & 5-7 Beef Brisket (2-3 Cash & Carry Packages). This is a guide to follow and is up to your judgement on how much meat to purchase for the competition.**

INSPECTION

- All competition foods must be presented for inspection during a site visit at the beginning of the event before food preparation work can commence. All on-site team containers will be inspected.
- The Inspector shall make the final decision as to whether any competitive food product is to be allowed.
- The following items will be reviewed during inspection:

Competition Meats - May not be pre-cooked, marinated, cured, etc., prior to the food inspection, unless the event coordinator has stipulated otherwise. Meats may be pre-trimmed

Cooler Temperature - Ensure all coolers contain enough ice to maintain safe food temperatures.

Fire extinguisher - Required at each cooksite; receipt or certificate; needle in green.

Digital meat thermometer - To ensure that the meats are at the proper temperature

Dish wash station - 3 basins, dish soap, bottle of bleach

Hand wash station - Hot water, free flowing spigot, catch bucket underneath

Bleach bucket - Bucket with sanitizing solution, cloth cleaning rag

*** Each Competitor is required to carry a Food Handler's Card & show card during Inspection.**

JUDGING:

French Prairie Garden's Berries, Brews & BBQ's BBQ Competition will be a People's Choice award. At the "Turn-in" Time you will begin serving/selling 3 oz samples to the visitors of the festival. The visitors will be given judging sheets that will be based on the "Three Elements of Evaluation" listed below. Each BBQ competition team will be given a Sign to post at their serving table, signifying their "letter" to vote for (ie: Competitor A, Competitor B, Competitor C, and so on.) Samples must be no larger than 3 oz, and will be sold for \$1 a sample. Visitors will pay for samples with cash directly to the competitor. Competitors will be required to supply their own 3 oz container cups or boats. They are not allowed to be any larger than a 3 oz. serving.

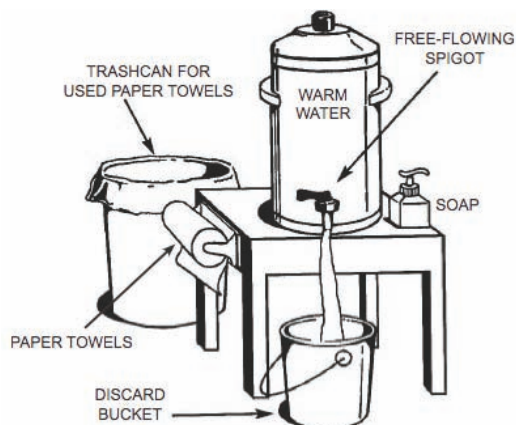
THREE ELEMENTS OF EVALUATION

APPEARANCE - Evaluating eye-appeal components of color, arrangement, slice/trim, moist appearance, etc.

TENDERNESS/TEXTURE - Evaluating meat's texture, based on sample bites, to reflect tender, chewy, tough, moist, dry, mushy, etc.

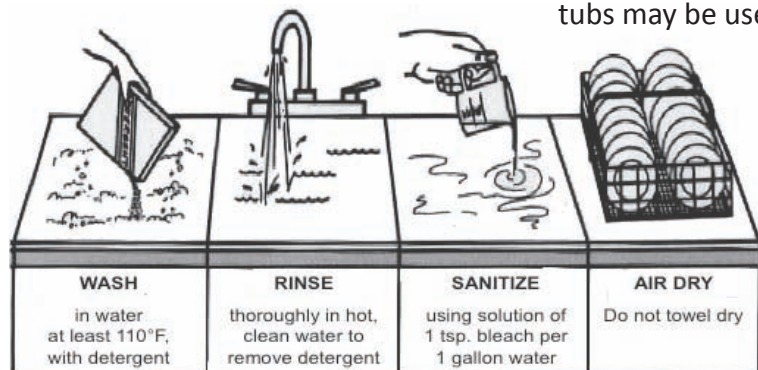
TASTE - Evaluating overall flavor of entry, based on judge's sample bites, to reflect pleasant taste, balance of meat/smoke/seasonings, etc., or taste faults (salty, burned, creosote, etc.)

HANDWASHING STATION:



DISHWASHING STATION:

Illustration for functional explanation only; separate wash tubs may be used.



Change water often. Utensils cannot be sanitized unless they are properly cleaned.

RULES OF CONDUCT

1 - EXPECTED BEHAVIOR

Competitors will be courteous, respectful and professional in their dealings and communication with other competitors. At Berries, Brews & BBQ'S, this expected conduct is extended to other teams, their guests, inspectors, event staff and volunteers, and the general public. For those visitors not on your cooking team there is an admission fee to attend the event and will be required to gain entrance into the BBQ competition area.

2 - RESPONSIBILITY

As well as being responsible for their own behavior, competitors are responsible for the conduct of their guests. During the competition, the head cook is fully responsible for the actions and conduct of his team members and guests/invitees, and for their compliance with the competition rules and these Rules of Conduct.

3 - INTERACTION WITH OTHERS AT BERRIES, BREWS & BBQ

The use of audible or visible profanities, lewdness, or vulgarity is not allowed. Interference with, Unsolicited/unwelcome contact with, or harassment of other teams, their guests, inspectors, event staff volunteers, and the general public is not allowed - whether done physically, verbally, electronically, or otherwise. Loud, derogatory, insulting or otherwise abusive language directed toward other teams, their guests, inspectors, event staff and volunteers, and the general public is not allowed.

4 - ALCOHOL

Excessive intake of alcohol by team members and/or their guests, resulting in a public display of intoxication disruptive to the festival, is not allowed. This will result in the violator's removal from the Berries, Brews & BBQ's Festival. In the case of competitions, it will result in disqualification and expulsion from the contest. **Alcohol must be purchased from the festival tents and is only allowed in Festival Mugs. Due to OLCC licensing, anyone caught bringing in their own alcohol will be warned and if seen again will result in disqualification and will also result in violators removal from the event property.**

5 - ILLEGAL CONTROLLED SUBSTANCES

Any use of illegal controlled substances by team members and/or their guests is not allowed. This will result in the violator's removal from said event. In the case of competitions, it will result in disqualification and expulsion from the contest.

6 - OTHER UNACCEPTABLE CONDUCT

Unsportsmanlike misconduct not allowed shall include physical confrontations, fighting or disorderly conduct; dishonesty or cheating; and willful or careless neglect of safety precautions. Excessive noise that interferes with an event is not allowed. This includes, but is not limited to, music, TV, PA systems through speakers or amplifiers.

CAMPING

Since this is a Two-day event, camping will be allowed on the property. Please be aware that this is located on private property next to a private residence. All Rules of Conduct will apply to camping as well. Alcohol will not be allowed on the property due to OLCC licensing agreements. If found, the competitor will be disqualified and removed from the event immediately.