

BUCKAROO BARBEQUE CHALLENGE

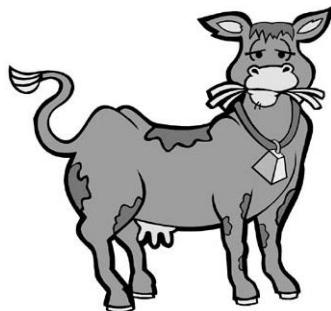
(First Annual Event)

Beef Tri-Tip & Pork Rib Competition

Pendleton Convention Center

Saturday May 21st, 2011

Competition starts at 7:00 am



MORE PRIZE MONEY
&
PEOPLES CHOICE AWARD
free water & soft drinks for all contestants
provided by Pendleton Bottling Company/Pepsi



COMPETITION LIMITED TO THE FIRST 25 TEAMS TO ENTER

OFFICIAL ENTRY FORM

Team Name: _____
Contact Name: _____
Phone: _____

Type of grill or smoker that will be used:

Gas Wood Charcoal (Electricity not provided)

Event your team would like to participate in:

Pork Ribs Tri-Tip Ribs & Tri-Tip

Entrance Fee: \$30 To enter one event
 \$40 To enter both events

PRIZES

GRAND CHAMPION
Trophy & \$150
1st PLACE PORK RIBS
Trophy & \$75
1st PLACE TRI-TIP
Trophy & \$75
2nd PLACE PORK RIBS
Trophy & \$50
2nd PLACE TRI-TIP
Trophy & \$50
3rd PLACE
Trophy

Registration forms & entrance fee must be received no later than May 7th, 2011
Mail entry form and check or money order payable to: **Pendleton Cattle Baron's**

PO Box 1900
Pendleton OR, 97801
OR

Drop off your registration and entry
fee at the chamber of commerce
no later than May 7th, 2011

SPECIAL THANKS TO OUR SPONSORS:

Pendleton Bottling Company (Pepsi)
Pendleton Cattle Barons
Blue Mountain Creations
Zimmerman's Hardware

Event Information: pcb.bbq@hotmail.com
For entry form and complete rules visit:
<http://cattlebarons.net/>



BUCKAROO BARBEQUE CHALLENGE

RULES & TIMELINES

Event Rules

- 1: Each team will be given a designated area for them to set up their cookers & necessary equipment.
- 2: No pre-cooked or marinated meat will be allowed, all meat must be in original store bought packaging and kept on ice until the cook-off has started.
- 3: Someone from your team must be present at your site at all times during the competition.
- 4: All meat must be cooked until the internal temperature reaches a minimum of 145 degrees Fahrenheit.
- 5: Each team must have a place to wash/sanitize their hands & cooking utensils.

Event Timelines

Check In:	6:30 - 7:00 AM
Meat Inspection:	will be done at check in
Start Of Event:	7:00 AM
Turn In Times:	12:45 - 1:00 PM (Tri-Tip) 1:15 - 1:30 PM (Pork Ribs)
Judging:	1:00 PM (Tri-Tip) 1:30PM (Pork Ribs)
Awards:	To follow the final judging

All contestants must check in prior to the start of the event, teams that fail to check in will not be allowed to compete and will not receive a refund.

BBQ's or cookers may be started after check in, no cooking until after meat inspection.

This will be a blind judge competition, turn in boxes will be provided to each team, any boxes that are altered, or marked as to distinguish one box from another will be disqualified.

Garnishing of food is allowed, but is limited to green leaf lettuce only.
(If you choose to garnish, you must provide your own green leaf lettuce)

****ALL JUDGES RULINGS ARE FINAL****