



**The Oregon Fryer Commission's  
BIG CLUCK GRILL-OFF  
2008 Event Guide**

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## INTRODUCTION

The Oregon State Fair would like to thank you for your interest in the County Fair Roll-up Partnership program. Several new and exciting statewide events will begin at Oregon county fairs and culminate into statewide competitions during the annual state fair. Each participating county's top placing contestant will receive an invitation to compete in the championship competition during the State Fair.

## EVENT SPONSORSHIP

The Oregon Fryer Commission working in partnership with the Oregon State Fair has generously agreed to sponsor the 2008 "Oregon Fryer Commission – Big Cluck Grill Off" by providing grilling teams with chicken product, aprons and many great prizes and awards at all county fairs and the state fair.

This 2<sup>nd</sup> annual statewide grilling contest will help further the Fryer Commission's mission to educate and inform Oregonians about the high quality, freshness and delicious Oregon chicken. The Oregon Fryer Commission plans to increase their exposure through county fairs and the Oregon State Fair with yearly sponsorship of the Oregon Fryer Commission Big Cluck Grill-Off competition.

The Oregon Fryer Commission may have Mr. Barbeque on-site during the county fairs providing grilling demonstrations just prior to the competition. Oregon Fryer Commission members may be present during the awards ceremony to present awards at County Fairs when available. Mascot appearances may be provided by the Oregon Fryer Commission when available.

It is a requirement of the sponsorship agreement to refer to this competition, in all instances (media, reader boards, flyers, posters, signs, etc.) by its official name "Oregon Fryer Commission Big Cluck Grill-off Competition."

**ADVANCING TO STATE FAIR** Each county fair's winning entry will automatically qualify for the Oregon State Fair Championship. The County Fairs second winning entry will be the alternative contestant.

**COUNTY FAIR PRIZES AND AWARDS** The Oregon Fryer Commission will provide the following for the County Fair Competitions:

- Oregon premium chicken product for contestants
- Grand Champion prize – a Lil' Tex Traeger Wood Pellet Grill valued over \$700 – and Grand Champion ribbon
- Reserve Champion prize – 22 Mag Manual Wood Pellet Grill valued over \$185, includes bag of pellets and fire starter gel and Reserve Champion ribbon
- 3<sup>rd</sup> place prize of Knife Set and 3<sup>rd</sup> place ribbon
- 4<sup>th</sup> place prize of Grill Accessory Set and 4<sup>th</sup> place ribbon

**STATE FAIR PRIZES AND AWARDS** The Oregon Fryer Commission will provide the following for the Oregon State Fair Championship:

- Oregon premium chicken product for contestants
- Grilling aprons for contestants
- Grand Champion prize of a Big Tex Barbeque Traeger Wood Pellet Grill valued at over \$1,000 and grand champion trophy
- Reserve Champion – Traeger Jr. Wood Pellet Grill & plaque
- 3<sup>rd</sup> Place – Kershaw Deluxe Knife Set & plaque
- 4<sup>th</sup> Place –Stainless Knife and Fork Set & plaque
- 5<sup>th</sup> Place - Plaque

## OFFICIAL GUIDELINES

To accommodate the maximum number of County Fair Grill-off events, **each County will be required to submit two dates** for their event. The Oregon Fryer Commission will select the date that best fits into the overall OFC Big Cluck Grill off Calendar-of-Events. Please keep in mind the dates you submit will create the master event calendar. Once the master calendar is set, it will be unchangeable. Applications for participation are due to the Oregon Fryer Commission no later than **Friday, February 29, 2008**.

## 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) six thigh cuts of Oregon grown chicken for grilling.
4. Contestants are NOT required to submit a recipe for participation.
5. Grilling teams must enter through the Oregon Fryer Commission's website.
6. Grilling teams will be selected to participate in the Oregon Fryer Commission's Big Cluck Grill-off based on first come, first serve basis.
7. Grilling teams will consist of a minimum of 4 teams and a maximum of 8 grilling teams.
8. Selected grilling teams will receive an invitation from the Oregon Fryer Commission 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 Fryer Commission 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 where they will have the option to use either, a provided Traeger Wood Pellet Grill or bring their own grill of choice.

**COMPETITION RULES:**

1. Entries – Individuals and teams may compete. Only one team may cook at each grilling location. Grilling teams may consist of three individuals.
2. Meat – teams will receive their unprepared chicken during the cooks meeting from an official Oregon Fryer Commission Big Cluck Grill-off representative. Contestants will not be allowed to bring their own meat for grilling.
3. All chicken 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 chicken 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 State Fair, teams have a choice; grills provided by Traeger in cooperation with The Oregon Fryer Commission or teams may bring their own grill; gas, charcoal, pellet or wood.

**EVENT LOGISTICS**

1. Event Location: minimum of (4) and maximum of (8) grilling areas with approximately a 10 x 10 space with table and two chairs for each team. Sizes of grills can vary.
2. Contestant check-in table: this is the location where contestants will check-in and receive official information.
3. Hand-washing station: with bleach should be readily available near cooking site.
4. Judges Location: this is the location where contestants will have their cooked chicken judged. The judging area should not be too close in proximity to the grilling location...it is preferred to have the judging area a few yards away from the grilling area. Judges area should include a long table, six chairs and signage. The Oregon Fryer Commission will supply a tent for the judge's area.
5. Safety: A fire extinguisher must be readily available for cooks on-site.
6. On-site Signage: promoting the event to read 'Oregon Fryer Commissions Big Cluck Grill-off' must be provided by each county fair.
7. Utilities-Electric: may be required for some contestants for use of electric grills.
8. Parking/Admission: passes for up to 10 individuals to include the OFC official staff and judges must be provided to the Oregon Fryer Commission's representative one week prior to the event.
9. Live Broadcasts by Mr. BBQ: Two telephone lines are required for broadcasts from county fairs.
10. PA System and stage area: Available between 3:30 and 4:30 p.m. for awards presentation.

**CONTEST JUDGING**

1. Blind Number System – a double blind judging system will be used in accordance with KCBS rules. 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. Chicken 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.

**EVENT SCHEDULE (times are NOT subject to change):**

<b>Schedule of Events</b>	
9 am – 10 am	Barbecue teams arrive & set-up
10:30 am	Cooks meeting ( <i>receive meat/instructions</i> )
11 am - 1:30 pm	Preparation/Grilling begins
11:30 – 1 p.m.	Mr. BBQ grilling demonstrations
1:00 pm	Judges meeting
1:30 pm – 3:30 pm	Chicken turn-in and judging ( <i>15 minute intervals</i> )
4:00 p.m. (or earlier)	Awards Presentation ( <i>subject to change depending on number of teams participating</i> )

**EVENT CONTACTS:**

For participation forms: Oregon Fryer Commission's website at [www.oregonchickens.com](http://www.oregonchickens.com) or by contacting their office at 503-557-0224. You may also contact the Oregon State Fair office, at 503-947-3233 for more information.