



Saskatchewan BBQ Championships 2011 Entry Form – Amateur / Grilling Division

July 9, 2011

Rules on Page 2 of this form

Sponsored by:



**(Preferred method of registration & payment is using online form at
www.saskatoonbbq.com)**

Team Name: _____

Head Cook: _____

Address: _____

Phone: (_____) _____ Email: _____
(Required)

Entry Fee: **\$25.00** (Please include cheque payment with registration)

Please complete your entry form (Pages 1 and 2 of this document) and return it with full entry fee and make payable to:

Saskatchewan BBQ Association
PO Box 152
Pilot Butte, SK S0G 3Z0

Questions / Inquiries
Rob
info@saskatoonbbq.com

Information will be E-mailed to participant as the event approaches.

Deadline for Registration (Entry form received) is July 4, 2011

Prizes: Grand Prize: Traeger Lil' Tex Grill, including cover and pellets

2nd Place - \$200 & ribbon 3rd Place - \$100 & ribbon 4th Place - \$50 & ribbon 5th: Ribbon

Waiver of liability: In consideration of you accepting this entry, we the undersigned waive and release all rights and claims for damages we have against the Saskatchewan BBQ Association, its representatives, successors and assigned for any and all injuries suffered by us in this event. Further, I hereby grant permission to use any videos, recordings or photographs for any legitimate purpose.

Head Cook Signature: _____

Register early! Limited Space Available!

Rules:

- Meat (Chicken and Steak) will be provided to you free of charge.
- Entries must be presented in a Styrofoam clamshell box (provided to you)
- No garnish will be allowed, Turn-in container must contain meat only.
- Entrants must submit a minimum of six portions – 6 pieces of chicken, or 6 slices of chicken or steak. Judges will not have knives.
- You must cook the meat provided! Teams submitting alternate cuts will be disqualified.
- Meat may be cooked using propane, charcoal, wood, or pellet grills.
- No teams may enter that are also competing in the Professional division
- Entries will be judged on Appearance (25%), Tenderness (25%), and Taste (50%).

Guidelines for cooks:

Appearance: How delicious does the meat look? Is it presented in an orderly fashion (good) or thrown at random into the tray (not good). Does it appear to be juicy? Are the portions consistent in size or shape? If sauce is applied, is it even/consistent?

Tenderness / Texture:

Judges are looking for moisture content (good), tenderness, etc.

Taste:

Taste is subjective but most important! Judges will be assessing the overall flavor. They are looking for a balance of seasoning, sauce (only if you use it), smoke or grill flavor, etc. Components should be balanced; ie. No one element should dominate the flavor. Judges should still be able to taste the meat, not just the seasonings or sauces used.

Schedule: Subject to Change, please consult the website on July 8!

Setup: 4:00 PM. **Location:** Amateur teams will be set up on Sonnenschein Way, on the South side of the Farmers Market building. Meat will be distributed at 4:30 PM.
Chicken Entries due to judges at 6:00 PM.
Steak Entries due to judges at 6:30 PM.

www.saskatoonbbq.com
Check Website for updates!

- Consumption of alcohol on site is forbidden, except in official Beer Gardens
- Keep your cook site clean! Garbage must be disposed of and spills cleaned up. Spaces will be inspected prior to Awards Ceremony and we reserve the right to disqualify anyone leaving an excessive mess to clean up.