



September 7 & 8  
Trinity County Fairgrounds, Hayfork CA



## Competitor Application

Name: \_\_\_\_\_

Address: \_\_\_\_\_ City/State/Zip: \_\_\_\_\_

Day Phone: \_\_\_\_\_ Eve. Phone \_\_\_\_\_ Email \_\_\_\_\_

### Pro Class Events (\$100.00)

Late Registration - After 9-2-16 (\$150.00)

Pork Baby Back Ribs

Chicken Pieces

### Amateur Class Events (\$50.00)

Late Registration - After 9-2-16 (\$100.00)

Pork Baby Back Ribs

Chicken Pieces

Tri-Tip **OPEN CLASS**

Will the public sample your entry?

Yes (Please fill out sampling request form)

No

### Sauce Boss (Free)

Must enter separate sauce cup

### Potato Salad (\$10.00)

TOTAL FEES \$ \_\_\_\_\_

Winning payouts include cash prizes as well as unique gifts from the Trinity County area

**Pro Class** 1<sup>st</sup> place 2<sup>nd</sup> place 3<sup>rd</sup> place

**\$700.00 \$300.00 \$200.00**

**Amateur Class** 1<sup>st</sup> place 2<sup>nd</sup> place 3<sup>rd</sup> place

**\$200.00 \$150.00 \$100.00**

**Sauce Boss (Free Entry) - Cash Prize \$50.00**

**Potato Salad - Cash Prize \$50.00**

Event will be held Fri/Sat September 7-8<sup>th</sup> 2018 at the Trinity County Fairgrounds in Hayfork California. Preparation may begin at 4:00pm Friday afternoon. Test cooking is unlimited. Final turn in of one entry per paid class entered will be at 1:00pm Saturday. Results will be announced at 5:00pm at the Lawn Stage.

**For more information call Trinity County Fair at (530) 628-5223**



## BBQ Competition Rules

All events are open to Professional or Amateur competitors of any skill level.

As we are working on the Honor System, we ask that if you have competed and placed in professional competitions in the past that you enter the professional class.

Registration forms are available by contacting the Trinity County Fair office. Registration is required to be turned in no later than Sunday September 2<sup>nd</sup> (If registration is not received by Sep. 2<sup>nd</sup>, entry increases \$50.00).

Upon arrival, check-in at the B.F. BBQ registration tent to receive judging trays.

### Mandatory meeting for all competitors is Friday Sep 7<sup>th</sup> at 6:00pm (Unless Otherwise Scheduled)

- Meats MUST be purchased from the Bigfoot BBQ organization the day of the event to ensure fair preparation time and product consistency.
- Rubs & Marinades may be prepared in advance.
- Competitors will have the option of buying the quantity and cut (chicken) of their choice.
- Meats will be cut and sold to competitors from the kitchen of the Trinity County fairgrounds by BF BBQ members.
- Prep and cooking may begin as soon as you receive your products.
- The Bigfoot BBQ Competition does not restrict any method of cooking. Anything from a trailered smoker to a microwave oven is accepted.
- If the entry does not appear to be safe to consume, it will receive a "0" score in that category.
- Three trays must be submitted to the scoring table so that each judge may touch and taste their own meat and score independently.
- Scoring is based on 3 categories and is on a 1 to 10-point score for each category with 10 points being the highest. The three categories are appearance, taste and texture. With three trays going to the judges, competitors get a chance to score 30 points per tray (judge) for a total of 90 possible point.
- Please keep in mind that the appropriate cooking temperature for your meat should be 145 degrees for beef, 155 degrees for pork and 165 degrees for chicken.

**TURN-IN will be Saturday at 1:00PM for the 2018 Bigfoot BBQ Competition.**

Judging will consist of ONE of three professionally trained KCBS judges along with two guest experienced judges whose scores will be combined for a highest scored winner. All ties will be settled or re-scored again by head professional judge.



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## Sampling

We will be offering competitors the opportunity to make extra money by selling/sampling their competition products to event goers for profit! We want to make your trip worthwhile and give those BBQ fans an opportunity to try your great works.

**We will be offering a “People’s Choice Award” so your samples matter!**

Meats will be sold to competitor by:      Rib Rack (pork)    Piece (chicken)    Roast (tri-tip)

Competitors will then encourage the public to sample their meats for their profit.

Example:      Competitor buys 12 pork ribs from B.F. BBQ for \$12  
Prepare as you would your competition ribs and sell  
for \$2 per rib making \$24 which is yours to take home.  
**You may determine the price of your samples but must be at least \$1.**

We want to make this event a success for everyone involved so the more motivated you are to sell the more money you will make, and the more event goers will have the opportunity to sample competition meats.

**\*\*NEW FOR 2018\*\***

Sampling open throughout the entire event. **No cutoff time for the 2018 competition.**

For any questions please contact Trinity County Fair at 530-628-5223