

RETURN TO:  
P.O. Box 880, Hayfork, CA 96041



530-628-5223  
office@trinitycountyfair.com

## SEPTEMBER 13<sup>th</sup> & 14<sup>th</sup>, 2025

# BIGFOOT BBQ COMPETITOR REGISTRATION

NAME & BUSINESS \_\_\_\_\_

MAILING ADDRESS \_\_\_\_\_

PHONE # \_\_\_\_\_

E-MAIL ADDRESS \_\_\_\_\_

## OPEN CLASS EVENTS

ENTRY IS \$100 PER BBQ CLASS  
ENTER 3 BBQ CLASSES & GET 1 FREE

### PAYOUTS

\*1<sup>ST</sup> PLACE \$300 + Trophy \*2<sup>ND</sup> PLACE \$200 + Trophy \*3<sup>RD</sup> PLACE \$100 + Trophy  
\*People's Choice Trophy based on voting

- ☐ ST. LOUIS PORK RIBS (turn in Saturday at 4:00)
- ☐ BONE-IN CHICKEN THIGHS (turn in Saturday at 5:00)
- ☐ TRI-TIP (turn in Sunday at 12:00)
- ☐ BRISKET (turn in Sunday at 1:00)
- ☐ SAUCE BOSS (FREE) (turn in Saturday at 5:00)
- ☐ POTATO SALAD (\$10 ENTRY) (turn in Saturday at 5:00)

TOTAL ENTRY FEE \$ \_\_\_\_\_

Competitors are allowed and encouraged to sell food to the public during the event.  
Please list items you intend on selling.

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## BBQ COMPETITION RULES

All events are open to professional or amateur competitors of any skill level or age.

Registration is required to be turned in no later than Sunday September 7th.

A mandatory meeting will be held outside of the dining hall kitchen entrance on Saturday September 13<sup>th</sup> at 9:00am for all competitors. Competition judging trays will be handed out at the meeting.

In order to ensure fair preparation time and product consistency, meat MUST be purchased from the Trinity County Fairgrounds at the mandatory meeting or by appointment with Kenny Wiley on Friday September 12<sup>th</sup>. Meat will be sold to competitors in increments of; 1 St. Louis rib rack, 12-piece chicken thigh pack, 1 tri-tip, 1 brisket.

Rubs & marinades may be prepared in advance.

Prep and cooking of all meat may begin as soon as you receive your meat, but it may not leave the Fairgrounds premise. Camping is available onsite.

The Bigfoot BBQ Competition does not restrict any method of cooking.

As long as all products meet USDA requirements for safe consumption they will be judged and scored.

Three trays must be submitted to the scoring table so that each judge may touch and taste their own meat and score independently.

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

Kenny Wiley: (530) 515-1405

**By signing you agree to follow all the event rules and guidelines**

**Signature** \_\_\_\_\_