



2025 Backyard BBQ Battle Entry

Saturday, Sept. 13

Team Name _____

Chief Cook/Main Contact _____

Phone _____ E-mail _____

Category: _____ Pork Shoulder _____ Beef Brisket

Have you participated in this event before ___ No ___ Yes If so, what year(s) _____

List Additional Team Members:

Name	Email	Phone Number	Shirt Size

- Entries will be limited to 15 teams on a first-come basis.
- Mandatory Meeting and Meat Inspection: Friday, September 12th at 6:00pm. Cook site set up will begin afterwards.
- Teams are required to cook within their assigned 10 ft. x 20 ft. space and provide what they need to prep and cook meat(s).
- Team Entry fee is \$125 per team and sample meat requirements listed below.
- You can enter for both categories or just one, assuming it is the same team cooking for both, then only one team entry is necessary.
- Contestant agrees to comply with event rules and judging procedures on the following pages.
- All cook sites must be cleaned and vacated by 9:00pm on September 13th.
- No food or beverage items are to be sold to the public by BBQ Teams during this event.
- 1 side optional to serve with meat. Not required and cannot be part of the judging process.
- Contest/Judges tasting begins at 3:00pm, public tasting is from 4p-6pm.
- Distribution of awards will be performed at the end of the awards program (7:00pm).

Sample Meat Requirements for judging and people's choice voting: This is a minimum recommended amount of meat used for the event, averaging 1 oz per serving for 150 tastings.

- PORK: Minimum Four (4) / (6 to 7 LB) pork shoulder for judging and public samples.
- BEEF Brisket: Minimum Ten (10)LBS. for judging and public samples

Fee (payable to CASA of Linn County) and signed registration forms must be received by August 15th, 2025.

A team is not considered registered until this form is received.

Completed forms can be emailed to admin@linncasa.org or mailed in to CASA of Linn County PO Box 100 Albany, OR 97321 or brought into our office at 2730 Pacific Blvd. #201 Albany, OR.

Waiver of Liability: In consideration of your acceptance of this entry form and fee, I the undersigned intending to be legally bound, do hereby for myself, my heirs, executors and administrators, waive and release any and all rights and claims for damages, I may have against the CASA of Linn County, Deluxe Brewing & Backyard BBQ

Battle Contest, and their agents, successors and assigns for any and all injuries suffered to me in this event. I further grant permission to CASA of Linn County, Deluxe Brewing & Backyard BBQ Battle Contest and/or agents authorized by them to use photographs, videotapes or any other record of this event for any legitimate purpose.

Signature of Chief Cook _____ Date: _____

2025 Contest Rules

General Rules

1. This is a BBQ contest for amateurs. No member of the team has entered in or competed in any sanctioned or professional competitions and no members has been awarded a champion status. Past teams are welcome.
2. Amateurs 18 years and older are eligible to compete.
3. Commercial kitchens are not eligible for entry.
4. Participating BBQ Cook Teams will be judged by a panel of judges for Grand Champion and People's Choice. BBQ Teams will be providing BBQ samples for the people attending this event. Each ticketed person attending this event will vote for their choice for People's Choice Award.
5. Entry Teams must pre-register to compete. The entry fee is \$125.00 to enter the contest in the categories of beef brisket, and/or pork. This is a ticketed event competition and each team is required to participate in the public sampling portion of this event. Each team will bring and prepare minimum required meat for event outlined in the event registration.
6. Applications will be accepted until we have 15 teams. Payment for the team must be prior to contest and no refunds after August 29th.
7. All competition information, including acceptance into contest, will be sent via email. Should your email change at any time, it is your responsibility to notify the Competition Committee.
8. Shirt and shoes are required to be worn.
9. No use of tobacco products while handling meats or foods.
10. Set-up may begin after 6pm meeting on Friday, Sept. 12th. **Vehicles may enter the BBQ area for unloading/Loading during the cooking process, but must be removed from the cooking area by 8:00 a.m. Saturday, to keep area clear for foot traffic and event parking.** Very limited power is available to BBQ Teams.
11. No outside *food or drinks* will be sold by Competitors and teams.
12. Absolutely NO pets are allowed.
13. Safety of this event is paramount! Any unsafe acts or safety issues identified by the BBQ Event Staff may cause removal from the event, this includes excessive use of alcoholic beverage or public intoxication with disturbance.
14. No commercial vending or solicitation allowed by competitors.
15. No outside alcoholic beverages are permitted during the event.
16. The distribution of any flyers or pamphlets of any kind, without prior approval from the BBQ Committee Director is not permitted.
17. Each team will be responsible for all needed equipment.
 - A fire extinguisher.
 - One (1) eight (6-8) ft table to serve BBQ samples to the public. You can have other tables, but one will be dedicated to serving tastings.
 - At least one (1) 10'x10' Pop up tent for protection from weather. Teams will also provide a means to secure tent canopy to ground. You will have a total of 10-x20 working space.
18. The contest committee will provide the following:
 - Each team will *be provided two (2) heated chafing dishes, pans and utensils for the prepared meat.* Forks, napkins and soufflé cups will be provided to each team for the People's Choice sample portion of the event.

- Water and cleaning stations are available, every couple of stations.
21. Event rules may be modified and/or changed at the discretion of the BBQ Committee.
 22. Teams can get their own sponsors for their meat cost.

Cooking & Serving Rules

1. Any type of grill is permissible - wood, gas, charcoal or pellets. Electrical smokers are not recommended due to the lack of additional electrical power. No open pits or holes are permitted. Fires shall not be built on the ground.
2. **A MANDATORY Cooks' Meeting & Meat Inspection will be held Friday, September 12th at 6pm at Deluxe Brewing. Meeting will cover rules, judging procedures, and meat inspection. A representative from each team must be present at the meeting. You will be able to prep your meat after the meeting.**
3. At inspection, all meat must be raw, non-marinated and in original packaging. Meat inspections will be conducted prior to initiating any marinating, injection, seasoning or cooking.
4. Once inspection is done you will be able to season, marinate, prep the meat and store it on site at Deluxe. It will not be able to leave the contest site after inspection. Must provide a container for overnight storage.
5. After cooking, all meat: Must be held at 140° F or above *OR* Cooked meat shall be cooled as follows: Within 2 hours from 140° F to 70° F and Within 4 hours from 70° F to 41° F or less
6. Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated so that all parts of the food reach a temperature of at least 165° F for a minimum of 15 seconds.
7. Gloves must be worn at all times during sample distribution.
8. Cleanliness and safety rules will apply to all teams: Cleanliness of the cook, assistant cooks and team's assigned cooking space is required. Your cooking and prep area must be cleaned and contain gloves and sanitizer. Sanitizing and disinfecting of the work area should be implemented with the use of a bleach / water rinse (one cap/gal of water). Cleanliness will be verified by an organization representative and will be monitored during the event. Failure to maintain a clean work area will result in DQ.
9. A Fire Extinguisher is required for each cook site.
10. The Chief Cook will be responsible for the conduct of their team and guests.
11. All BBQ sample meats will be served to the public by the cook teams from 4:00p.m.-6:00pm on Saturday, Sept. 13th.

Judging Rules

1. Entries will be submitted in container provided at 3:00pm. And will need to provide 5 servings.
2. Meat shall not be sculptured or presented or presenting in a way to make it identifiable.
3. Garnish is optional and should be limited.
4. Sauce is optional and shall be served on the side.
5. No markings of any kind on interior or exterior of the turn in box. The exterior of each turn in box will be sanitized by the judging team at time of turn in and assigned a random submittal number for judging.
6. People's choice samples will be the type of meat within the competition.
7. Entrees are judged for Appearance, Taste, and Tenderness.
8. Each ticketed attendee to the event will have an opportunity to vote for the People's Choice. Ballot boxes will be provided on site. Voting will stop at 6pm and winner will be announced at the trophy presentation.
9. Awards will be announced at 7:00pm. Judges Awards for Grand Champion will be awarded to teams competing in each category for Beef and Pork. A People's Choice Winner will be awarded to the top voted team.

Initials of Chief Cook: _____ Date: _____