



First Annual Port Orford Chili and Barbeque Cook-off

Barbeque Cook-off Rules and Regulations

- Chicken will be available on site and provided as part of your entrance fee.
- Sauce must be prepared on site if using homemade, or purchased from an approved source (grocery store).
- All cooking is to be done in a sanitary manner and in compliance with Curry County regulations. Poultry must be cooked to an internal temperature of 165°F. Conditions are subject to inspection by event representatives. In addition, failure to comply is subject to disqualification.
- A maximum of 10 people are allowed to compete due to space. You will need to provide your entry fee with your entry form to reserve a space.
- You will need to bring your own barbeque and utensils for cooking to the site. Your entry must be ready by 3pm.
- You will be provided with an official judging container with a unique code attached to remain anonymous. A contest representative will collect your container for judging about 20 minutes before the actual judging.
- At no time are you allowed to leave your barbeque unattended, for safety and integrity reasons.
- By signing the registration form, you agree to abide by the preceding rules and regulations

Judging Criteria

- Barbeque will be judged on the following criteria:
 - Texture/Consistency
 - Color
 - Aroma
 - Flavor
 - Aftertaste
- Categories
 - Sweet
 - Savory
 - Spicy
- The top barbeque entries in each category will be awarded
- In addition to the official judging, there is also a People's Choice winner.