

2nd Annual
Allen Hamner Memorial BBQ Cook-Off

Frequently Asked Questions

1. Why is the Cook-Off named after Allen Hamner?

The Cook-Off is the main fundraising event of the Allen Hamner Memorial Foundation – a 501(c)(3) nonprofit corporation. The Foundation is named after Allen Hamner - the only pharmacist in Condon for more than 30 years. He died of metastatic melanoma in late 2005. The goal of the Foundation is to raise money for a local scholarship administered by Condon Dollars for Scholars and to create skin cancer awareness programs for the local schools & community. Allen's daughter Kim Ostitis and her husband Ryan, of Seattle, WA, are the Event Organizers.

2. I've never heard of this kind of thing. What exactly is it?

The Cook-Off will be held on Tuesday, July 3rd and Wednesday, July 4th in Condon, Oregon on a closed-off section of Gilliam Street right off Main Street. This year's Cook-Off will feature two events. "Gilliam County's Best Chicken & Ribs" is an amateur or backyard barbecue competition to be held only on July 3. The professional barbecue competition will start with set-up at 12pm on July 3 and continue overnight through the awards announcement at 6pm on July 4th. At both events, teams will barbecue meat onsite that will be presented to double-blind judging panels.

3. What does "professional competition" mean?

The biggest difference between the professional and amateur competitions is that gas grills are allowed only at the amateur competition. Also, the amateur competition teams will be cooking only two categories: chicken and pork ribs. The pro teams will cook four meat categories: chicken, pork ribs, pork butt and beef brisket. Most of the teams in the pro event compete in a circuit of bbq competitions around the Pacific Northwest.

4. How do I register?

Entry forms for both competitions are available online at www.condoncookoff.com or at local businesses in Condon. Checks should be made out to: **Allen Hamner Memorial Foundation**. Send your completed entry form(s) and check to 1333 N. 180th St., Shoreline, WA 98133. Call (206) 229-7948 for information about where to deliver entry forms and checks after Saturday, June 30.

5. What is the cost?

The entry fee for the amateur competition is \$30 per team or \$35 after June 28th. The professional competition entry fee is \$100 or \$110 after June 28th. **Two Boys Meat & Grocery** in Condon will give \$10 off to the first 10 amateur teams and \$20 off to the first 10 pro teams who put in a meat order by Tuesday, June 19th. **Painted Hills Natural Beef** is giving each pro team a whole beef brisket – a savings of \$40-50 per team.

6. What are the prizes?

Gilliam County's Best Chicken & Ribs - Grand Champion

The Grand Champion will receive a trophy, a Weber Bullet Smoker and accessories worth at least \$300, and free entry into the professional competition (a \$100 value). The winner may keep the Weber Smoker and accessories even if he or she decides not to enter the professional competition.

Gilliam County's Best Chicken & Ribs - Reserve Champion

The Reserve Champion will receive a trophy, a year's worth of garbage service from The Dalles Disposal (worth \$150) and a set of barbecue tools in a custom case (a \$50 value).

Ribbons will given in each category up to sixth place.

Allen Hamner Memorial BBQ Cook-Off Grand Champion (pro event)

The Grand Champion will receive a trophy, at least \$250 in cash, and a 7-night vacation for 6 at Panorama Resort in British Columbia, Canada. The dates for the trip are December 16-23, 2007 and cannot be changed as it is a timeshare exchange.

Allen Hamner Memorial BBQ Cook-Off Reserve Champion (pro event)

The Reserve Champion will receive a trophy, at least \$150 in cash and a \$100 Hotel Condon gift card.

Each Category in the Pro Event:

1st place – \$50 & Ribbon

3rd place – \$30 & Ribbon

5th & 6th places – Ribbon

2nd place – \$40 & Ribbon

4th place – \$20 & Ribbon

7. When do I need to be there?

Set-up for the amateur competition begins at 6am on Tuesday, July 3rd. The Head Cook, or a representative, must attend the Cooks' Meeting at 8am. Chicken turn-in is at 1pm and ribs at 2pm. Awards will be announced at 4pm.

Set-up for the professional competition starts at 12pm on July 3rd. The mandatory Cooks' Meeting is at 6pm, followed by dinner for the Cook-Off teams provided by the Event Organizers. The first turn-in starts at 12:30 on July 4th and continues every hour until 3:30pm. Awards will be announced at 6pm at the Community Dinner in the City Park.

8. How much space will I have and what should I bring?

Each team will be assigned a 10' x 20' cooking area. Refer to the Cook's Handbook for a detailed description of what items you must bring, what things are a good idea and what you should leave at home.

9. Is this a sanctioned event?

Yes. The Cook-Off is sanctioned by the Pacific Northwest Barbecue Association.

10. Can I use my gas grill?

Gas grills are only allowed in the amateur competition.

11. I'm not interested in cooking but I would like to sample the BBQ. Is that possible?

The teams may choose to provide samples after turning in their entries for judging. The Hamner Foundation will be selling Kosher beef dogs, chips and cold beverages on July 3rd and pulled pork sandwiches with coleslaw, Kosher beef dogs and chips, and cold beverages on July 4th.

13. Where do I find more information?

Visit the Cook-Off website at www.condoncoff.com or contact the Event Organizers:

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(206) 542-5300 (home)

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