

2nd Annual
Allen Hamner Memorial BBQ Cook-Off

Cooks' Handbook

Welcome

Welcome to the 2nd Annual Allen Hamner Memorial BBQ Cook-Off. 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.

Pre-Registration

Pre-registration is required for both the Amateur and Professional Competitions! There are a limited number of spaces available so send in your entry form(s) and check ASAP. The entry forms for both competitions are available online at www.condoncookoff.com or as part of the registration packet available at Condon-area businesses.

Amateur Competition “Gilliam County’s Best Chicken & Ribs”

Entry Fee

\$30 per team

\$35 per team, after June 28th

Event organizers Kim & Ryan Ostitis live in Seattle, WA and will be leaving for Condon on Saturday, June 30. Call (206) 229-7948 for information on where to deliver your entry form and check after this date. Teams may choose to compete in only chicken or ribs but must compete in both categories to be eligible for Grand Champion and Reserve Champion prizes.

Checks should be made out to **Allen Hamner Memorial Foundation** and sent to the following address:
1333 N. 180th Street, Shoreline, WA 98133

Meat Purchase

Two Boys Meat & Grocery [(541) 384-2371] will give \$10 off to the first 10 amateur competition teams that put in an advance meat order by Tuesday, June 19.

Set-up, Meat Inspection & Cooks' Meeting

Set-up begins at 6am on Tuesday, July 3rd. The Event Coordinator will come to each cooking site to check that your competition meat is held at a temperature of no more than 40 degrees. **No meat prep until after the Meat Inspection.** It would be helpful if your competition meat was all in the same cooler. Each team's Head Cook, or a representative, must attend the Cooks' Meeting to be held at 8am.

Turn-In Times

Meat turn-in times are 1pm (chicken) and 2pm (ribs). There is a ten-minute window from 5 minutes before to 5 minutes after the turn-in time to turn in your meat. Awards will be announced at 4pm. Read the Cooks' Rules below for more detailed information on meat turn-in.

PNWBA-Sanctioned Professional Competition

Entry Fee

\$100 per team

\$110 per team, after June 28th

Event Organizers Ryan & Kim Ositis live in Seattle, WA and will be leaving for Condon on Saturday, June 30. Call (206) 229-7948 for information on where to deliver your entry form and check after this date. Teams may choose to enter in one, two, three or all four meat categories. Teams must compete in all four categories to be eligible for Grand Champion and Reserve Champion prizes.

Checks should be made out to **Allen Hamner Memorial Foundation** and sent to the following address: 1333 N. 180th Street, Shoreline, WA 98133

Meat Purchase

Painted Hills Natural Beef is providing a whole beef brisket for each professional competition team.

Two Boys Meat & Grocery [(541) 384-2371] will give \$20 off to the first 10 professional competition teams that put in an advance meat order by Tuesday, June 19.

Set-up, Meat Inspection & Cooks' Meeting

Set-up begins at 12pm on Tuesday, July 3rd. The Event Coordinator will come to each cooking site to check that your competition meat is held at a temperature of no more than 40 degrees. **No meat prep until after the Meat Inspection.** Each team's Head Cook, or a representative, must attend the Cooks' Meeting to be held at 6pm. It would be helpful if your competition meat was all in the same cooler.

Cook's Dinner

The Hamner Foundation will be providing a FREE dinner for Cook-Off teams after the Cook's Meeting at the vending tent.

Turn-In Times

Meat turn-in times on Wednesday, July 4 are 12:30 pm (Chicken), 1:30pm (Ribs), 2:30pm (Pork Butt), and 3:30pm (Brisket). There is a ten-minute window from 5 minutes before to 5 minutes after the turn-in time to turn in your meat. Awards will be announced at 6pm at the Community Dinner at the City Park.

Condon Information

Directions & Housing

To get to Condon on I-84, head east from Portland (or west from Pendleton), and get off at the Biggs exit onto US 97 (Exit 104). Follow US 97 south for about 9 miles. Exit off US 97 at the Condon sign and head into Wasco. Turn left from Wasco's main street onto OR-206. Follow OR-206 approximately 40 miles to Condon. Follow OR-206 through the outskirts of Condon until you get to the stop sign at Main Street. Take a right on Main Street. The Cook-Off site is one block to your right on Gilliam Street. Tip: Plan to make a pit stop in Biggs as there are no gas stations or rest areas between Biggs and Condon.

The 4th of July is a very busy time for Condon and, unfortunately, both of our hotels are booked years in advance for the holiday. Tent and RV space at the Cook-Off site will be limited. **The Event Organizers have reserved a rental house in Condon. Contact Kim and Ryan for more information.**

Condon RV & Mobile Home Park (Located on the right as you drive into Condon on OR-206.)
920 W. Walnut St.
(541) 384-5666

Burns Park Campground

(Go straight at the stop sign on Main Street. The road will curve to the left and the Campground is about 3 blocks ahead on the right.)

Local Grocery Stores

B&C Grocery

112 S. Ward St.
(541) 384-2345

Two Boys Select Market Grocery

301 S. Main St.
(541) 384-2371

(\$20 off for the first 10 pro competition teams who put in an advance order by Tuesday, June 25.)

Visit www.discovercondon.com or www.hotelcondon.com/CondonFacts.html to learn more about Condon's businesses and attractions.

Questions?

If you have any questions, please feel free to contact the Event Organizers.

Kim & Ryan Ositis
(206) 542-5300 (home)
(206) 229-7948 (cell)

kaositis@gmail.com

ryan.ositis@ositisanimation.com

Checklist

Event Organizers will provide the following items:

Garbage cans & liners
Fresh water supply
Hot coal disposal
Grease disposal
Wastewater disposal
Portable toilets and a handwashing station
Containers to submit your meat to the judging panel
Small containers for giving out samples (teams may also bring their own)

Your team must bring the following items:

Fire extinguisher
Grill (charcoal/wood/wood pellets for the pro competitions, gas also for the amateur)
Fuel for grill
Table(s) for food preparation
Meat (pro teams will receive a whole beef brisket from Painted Hills Natural Beef)
All necessary food preparation and cooking supplies
Washing station (1 capful (1 tsp.) of bleach to 1 gallon of water)
Probe thermometer

Your team may want to consider bringing:

canopy (highly recommended)
cot (if you plan to stay overnight)
chairs (highly recommended)
lantern or flashlight (if you plan to stay overnight)
team sign
decorations for your cooking area
vinyl gloves (highly recommended)

Leave at home:

Pets
Tobacco products (must not be used in the competition area)

Each cooking space will be approximately 10' x 20'. Go to www.condoncoookoff.com/links.html for a suggested packing list from the Pacific Northwest BBQ Association and other helpful articles.

Amateur Competition Cook's Rules

[Please read through the rules carefully. The Cook's Rules will read out loud at the Cook's Meeting. These rules are based on the official Cook's Rules written by the Pacific Northwest BBQ Association (PNWBA) and are used with permission of the PNWBA.]

A. GENERAL RULES AND PROCEDURES

1. I am Kim Ositis, the Head Judge for this event. Please contact me if you have any questions about procedures or rules for this event. I would like to introduce Ryan Ositis. We are the Event Coordinators for the Cook-Off. The following are the rules for this contest.
2. Each team must have a Head Cook who will be responsible for their team's actions and adherence to the event's rules. The Head Cook may not competitively participate with other teams in the same event. Additionally, the Head Cook may not enter more than one team per event. Shirt, pants, and shoes are required to be worn by all team members.
3. Competitive foods must be presented to the Food Inspector at the beginning of the event before food preparation work can commence. No competitive foods may be pre-cooked, marinated, cured, etc., prior to the food inspection, unless the event coordinator has stipulated otherwise. The Head Judge shall make the final decision as to whether any competitive food product shall not be allowed.
4. The heat source for cooking the competitive foods may be from charcoal, wood, and/or wood pellets or gas.
5. Each team must maintain a clean cooking area. Your entire assigned area must be cleaned at the end of the event. All materials and garbage must be disposed of by the team. A breach of this rule will mean disqualification. The Head Judge is responsible for deciding disqualifications.

B. MEATS

1. All teams must provide their own supply of meats.
2. The two categories are chicken and pork ribs
3. Pork ribs include spare ribs and loin or baby back ribs, but not country style ribs.
4. Chicken includes Cornish hen and kosher chicken. It is acceptable to have manufacturer-enhanced or injected products as shown on the label, excluding teriyaki, lemon pepper and/or butter injected.
5. Competitors must submit meat for judging in both categories to be eligible for Grand Champion and Reserve Champion.

C. EQUIPMENT

1. Each team will provide a pit or pits to be used exclusively by that team within the team's assigned cooking space. No cooking of food entries from two or more teams are allowed in the same pit(s) at the same time.

2. Electric accessories – such as spits, augers, or forced draft – are permitted. Teams may bring a small generator.
3. Each team must provide a washing station, using one capful (1 tsp.) of bleach to one gallon of water for general cleanup and washing of dishes, cutting boards, etc. The use of disposable gloves and any other similar protective items is strongly recommended to help maintain good hygiene and a germ-free work area.
4. An approved and current certified Fire Extinguisher will be required in each cook area.

D. FOOD PREPARATION

1. All seasoning and cooking of products shall be done within the confines of the team's assigned cooking space.
2. All meats must be held at safe temperatures. Meats must be on ice or refrigeration before being cooked at 40°F or less. After cooking, all meats must be maintained at a minimum temperature of 140°F.

E. TURN-IN TIMES

1. There will not be a public notification advising you of approaching entry turn-in times. It is the Head Cook's responsibility to meet all turn-in times correctly. Please coordinate your watches to the official timepiece at the turn-in table. The official time as of this minute is:_____.
2. Entries must be at the turn-in table between 5 minutes prior to the official turn-in time, and up to 5 minutes after the official turn-in time. If you are in line at the table prior to 5 minutes after the turn-in time, you are okay. If your turn-in is early or late, your entry will not be accepted. There will be no exceptions to this time rule.
3. Turn-in times for this contest, turn-in area and hot coal bin locations will be announced at the end of this presentation.

F. PRESENTATION

1. Your competitive food entries must be submitted in the event-supplied Styrofoam containers. You will be handed all your containers with ample time prior to the start of judging. You will also receive several barcodes. You must put a barcode on the TOP of both of your judging containers. The top of the container is the side that says HEFTY.
2. A minimum of six separate, identifiable food portions MUST be submitted. (It is acceptable to include more than the minimum six portions which allows extra for the volunteers.) The competitive meats may be presented sliced, diced, pulled, or chopped.
3. Garnish is optional but, if used, is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce; common curly parsley or flat leaf parsley; or cilantro. Use of kale, cabbage, endive, or red-tipped lettuce is not permitted. Any entry not complying with this rule will be given a "1" on appearance.
4. No toothpicks, skewers, foil or foreign materials are allowed in the container.

5. Sculpting of the meat or pooling of sauce is not allowed. Containers of sauce are not allowed. There will be no marking of the container.

G. SCORING

1. Entries will be judged by a judging team, which is comprised of six judges who are at least 16 years of age.
2. Entries are judged in the areas of APPEARANCE, TENDERNESS/TEXTURE, and TASTE. The judge scoring system ranges from nine (excellent), to five (average), to two (bad). Whole numbers between nine and two may be used to score an entry. A score of 1 is a disqualification and requires confirmation/approval by the Head Judge.
3. Grand Champion and Reserve Champion will be determined by adding together each team's judging scores from all qualifying contest categories. The highest accumulated team score will be awarded Grand Champion, and the second highest accumulated team score will be Reserve Champion.

H. DISQUALIFICATIONS

1. Excessive use of alcohol by a team, its members and/or guests. Under no circumstances are alcohol beverages to be distributed to the general public by contestants and/or guests.
2. Use of controlled substances by a team, its members and/or guests.
3. The use of tobacco (smoking, dipping, chewing, etc.) products in the food preparation area is prohibited and can be reason for disqualification.
4. Foul, abusive or unacceptable language by a team, its members and/or guests.
5. Excessive noise generated from speakers or other amplification systems.

I. GENERAL INFORMATION

1. For those of you that have not been exposed to Cook-Off judging before, it is a double-blind judging system. Your entry will be received and a number marked on the top of the box to be used for judging purposes only. Your team number remains unexposed to the judges.
2. If you have any questions about the Cook-Off rules or anything else about this event, please speak with the Head Judge after this meeting. Above all, remember to have fun and enjoy sharing your cooking talents with the community.

Professional Competition Cooks' Rules

The professional competition will follow the 2006 Official PNWBA Cooks Rules. You can find these rules in the registration packet or online at www.pnwba.com/rules_page.htm.