

\$8500 in Prize Money!

SATURDAY

People's Choice

Pulled Pork

1st	\$600
2nd	\$500
3rd	\$350
4th	\$200
5th	\$100
6th	\$50

Judge's Choice

Sausage (Ground Pork)

1st	\$300
2nd	\$200
3rd	\$100

SUNDAY

People's Choice

Beef Brisket (Whole)

1st	\$600
2nd	\$500
3rd	\$350
4th	\$200
5th	\$100
6th	\$50

Judge's Choice

Chicken Breast

1st	\$300
2nd	\$200
3rd	\$100

OVERALL

Grand Champion	\$1000
Reserve Champion	\$850
3rd	\$650
4th	\$400
5th	\$200
6th	\$100

SHOWMANSHIP AWARDS

1st	\$250
2nd	\$150
3rd	\$100

AWARD CEREMONIES - Main Stage

8:30 pm	Saturday's People's Choice & Judge's Choice
7:30 pm	Sunday's People's Choice & Judge's Choice
7:50 pm	Sunday's Overall and Showmanship Awards

Good Luck!

Refrigerated Truck Schedule

Friday: 1pm, 3pm, 5pm, 7pm, 9pm, 11pm, 1pm

Saturday: 6-8am, 9pm, 11pm, 1am

Sunday: 6-8am

Please make sure you thoroughly read all of the rules and keep a copy of them at your booth during the event. Your team is responsible for following rules at all times!

Remember, only the first 12 barbecue teams that submit all of their paperwork and full payment will be accepted. The deadline is May 28, but don't wait until the last minute!

Don't forget to be at Twin Creeks Park at **9:00 am on Friday, June 25th** for the mandatory kick-off meeting!

If you have any questions, please don't hesitate to contact the Central Point Parks and Recreation Department at (541) 664-3321

Sarah Garceau ext. 265

Jennifer Boardman ext. 263

Shelly Brown ext. 214

Don't forget to have fun!



Barbecue Team Rules,

Regulations and Information

Twin Creeks Park, Central Point

June 26th and 27th

Saturday 12:00 pm - 9:00 pm

Sunday 12:00 pm - 8:00 pm

Questions?

Sarah Garceau (541) 664-3321, ext. 265

Rules and Regulation

The application deadline is May 28, 2010 at 5:00 pm. There is no entry fee or cleanup deposit. However, if you do not leave your assigned booth as it was found, your teams will be charged a fee which will be deducted from the amount owed to your team.

By entering Battle of the Bones, you give permission to the City of Central Point and event promoters and/or officials of Battle of the Bones the right to use any videos and photographs taken at the event.

Awarded prize money will be paid to the order of the person named on your team's W-9 form and will be available no later than July 12, 2010.

Prize categories are as follows: Both Saturday and Sunday will have a people's choice award and judge's choice award; on Sunday there will be an overall award for all the points combined, and a separate showmanship award. See prize schedule for full details.

Each team may have no more than ten (10) team members, including one head cook. Appropriate clothing, including shirts, pants/shorts, and shoes, are required to be worn by all team members at all times.

Each team will be assigned approximately a 10 ft wide by 30 ft deep cooking space; arrangements for bringing in trailers must be made before the competition!

Teams must keep their cooking area clean and sanitized at all times. Each team must provide a separate container for washing, rinsing and sanitizing utensils. Gray water should be placed in a 5 gallon bucket with a lid and labeled with the teams name and assigned number. Please provide two buckets for gray water, as a crew will collect your buckets regularly to dump them and return.

Teams shall provide all needed equipment and supplies for the competition, including at least one 5-pound ABC fire extinguisher.

All competition meat and serving ramekins will be provided by the City of Central Point; however, teams are responsible for providing napkins for the public.

Teams shall be responsible for keeping the meat at appropriate temperatures at all times! The refrigerated trucks on-site will only be available at scheduled times during the day (see back panel), be prepared to store

230 lbs of meat. Ice will be available for purchase throughout the day.

Each team is **required to cook** all of the provided meat, which is approximately **230 lbs** of both Beef and Pork! Failure to cook all meat will result in disqualification. Meat categories are as follows:

Competition	Saturday	Sunday
People's Choice	Pulled Pork	Beef Brisket (Whole)
Judge's Choice	Sausage (Ground Pork)	Chicken Breast

Beef and pork samples will be as close to one (1) oz per taste ticket. Tickets will be punched by a volunteer provided by the City of Central Point. Barbecue team members are responsible for handing samples out. People's Choice sampling will be from noon to close both days. Voting will be terminated at 7:00 pm to allow adequate time for counting votes.

Each team has the option to set up as a temporary restaurant and sell food to the public for a profit. For details please refer to the Food Vendor Rules and Regulations.

Teams may begin setting up their booths the morning of Friday, June 25th. Maps will be sent out prior to the event so each team knows where their booth is located. The City of Central Point will mark each booth space on the ground with a number so it is easily identifiable. Overnight security will be provided.

Teams who are looking at a sponsorship from a business need to ensure that they are not competitive with event sponsors! Please check with the City of Central Point if you will be advertising a business as a sponsor of your booth in any way!

Each team must abide by the current Oregon Fire Codes. If canopies are used, they must be fire-resistant. Propane tanks must be secured! The Fire Marshal will make inspections before the event begins.

The Battle of the Bones kick-off meeting is mandatory for all teams and will be held at 9:00 AM Friday, June 25th. Doughnuts will be provided. This will be the last opportunity for teams to change their team members.

Competition meat will be available for check out at the refrigeration trucks at approximately 12:00 pm. One

person from your team will be required to obtain and return meat and must have their official team card with them at all times.

Quiet hours are from 10:00 pm to 6:00 am and are enforced by the Central Point Municipal Code

Teams will be disqualified for the following: using foul language, alcohol, tobacco products, or controlled substances during the competition; giving alcohol to the public; pooling sauce or using excess garnishes on competition meat.

Judge's Choice

The Judge's Choice is a blind judging competition; judges will not know who submitted each sample.

Judges samples shall be submitted between 12:55 pm and 1:05 pm to the judge's table both days.

Approximately one (1) pound of ground pork for Saturday and one (1) pound of chicken breast for Sunday will be provided to each team for the judges choice competition.

Each team must submit six (6) separate, visible and uniform samples in the unmarked container provided. Each sample will be approximately 2 oz. Garnish is optional; if used, it is limited to lettuce, parsley or cilantro. If your product is cooked inside of another item, it will not be considered a garnish.

Meat may not be uniquely marked or branded in any way. No foreign objects, such as toothpicks or aluminum foil, are allowed in the container. Sauce shall be applied directly to the meat and not pooled in the container.

Judging will score each sample for appearance, flavor, and tenderness/texture. If the correct number of samples are not provided or rules are not followed a score of zero (0) will be given.

Teams are not required to compete in judged competitions, but are not qualified to win the overall award if they decided not to participate.

The judge's panel decides the showmanship award. Judged categories are theme, creativity, cleanliness and audience appeal.