

# PENGRILLIE BBQ FESTIVAL

**Sunday 4th August 2019, 10am - 5pm**

[pentillie.co.uk/events-at-pentillie-castle/pengrillie-bbq-festival-2019](http://pentillie.co.uk/events-at-pentillie-castle/pengrillie-bbq-festival-2019)

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## COMPETITOR ENTRY APPLICATION FORM

*Please complete and return this form to Letty at [events@pentillie.co.uk](mailto:events@pentillie.co.uk)*

*or by post FAO Letty, Pentillie Castle & Estate, St Mellion, Saltash, Cornwall, PL12 6QD*

*If you have any queries at all, please do not hesitate to contact one of the team on 01579 350044.*

**All successful applications will be notified as soon as possible.**

### Competition Overview

A team entry is priced at £60.00 and teams can consist of a maximum of 4 members. There will be 4 classes within the competition (see reverse), all of which must be entered by each team. Awards will be rewarded to the winner of each class, with the overall winner of the day earning the title of the 'PenGrillie Grand Champion'. There will also be prizes for the 'Spirit of the BBQ' and 'The Best Amateur Team'.

### Team Details

Team Name: \_\_\_\_\_

Pitmaster: \_\_\_\_\_ Contact No: \_\_\_\_\_

Email Address: \_\_\_\_\_

Team Members (max. 4): \_\_\_\_\_

\_\_\_\_\_

Short Biography of your Team: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Are you an Amateur Team?      Yes       No

Team Experience (if applicable): \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

## Competitor Class List

- 1. Seafood** - Pay homage to the best of the South West's seafood – fish, shellfish or crustacean. Teams are encouraged to keep their dish seasonal, local and extremely fresh. The judges will be looking for perfectly cooked seafood, with balanced flavours that don't overwhelm the fish.
- 2. Poultry** - Any part of any bird can be submitted in this class e.g. Duck, Chicken, Pigeon, Guinea Fowl, Turkey or Quail. The judges will be looking for succulent and juicy meat and crispy skin where appropriate.
- 3. The Ultimate Chilli** - Teams are challenged to take the legendary Chilli Con Carne to all new culinary heights. This class will be a 'People's Choice' vote, in aid of PenGrillie's chosen charity, Children's Hospice South West. The voters will be looking for creativity, showmanship, flavour combinations and above all, a deliciously mouth-watering stew.
- 4. Pork** - Any cut of pork may be used, so low and slow or fast and direct, will all be accepted methods of cooking. The judges will be looking for seasoning that enhances the pork flavour and creativity.

## Judging Criteria

Teams will be judged using the following criteria:

Judged during the morning to provide a base score:

1. Area and team vibe (20)

Judged blind at entry 'turn-in' for Classes 1, 2 and 4:

2. Appearance (20)
3. Tenderness OR Cooked to Perfection (20)
4. Flavour (40)

## Awards

- **Classes 1, 2 and 4** will each have a winner, which will be the team with the most points in that category.
- **Class 3's** winner will be the team with the most spoons from the 'People's Choice' vote.
- **'The Best Amateur Team'** and the **'PenGrillie Grand Champion'** awards will both be based on overall points, with 'The Best Amateur Team' being awarded to a team who has never competed in a competition before.
- The **'Spirit of the BBQ'** winner will be chosen by the judges, based on their impressions of the team's dedication, commitment and interaction with the public.

## Payment Terms

If your application is successful, Pentillie Castle will issue an invoice for your full payment. This must be paid within 7 days of the invoice date to confirm your team entry. If payment is not received by the end of this period, you will forfeit your reserved entry. Should an invoice be issued within 4 weeks of the event date, payment will be due immediately.

By signing this application form, the applicant agrees to the terms as stated above and declares that the below essential information has been read and understood.

Signed \_\_\_\_\_

Date \_\_\_\_\_

Print Name \_\_\_\_\_

Position \_\_\_\_\_

## Essential Information

**Judging** - There will be 6 judges on the panel, so please ensure that six identical portions are provided for each entry, i.e. if cooking a whole chicken, please present each judge with a portion of dark and white meat. It is imperative that all entries are temperature probed prior to submission. The chilli class will be judged differently, please see below. The judges are a friendly bunch and are there to encourage you. Please feel free to ask any questions and for feedback at any point in the competition.

**Turn in times** - Turn in times will be randomly selected and will be announced at the competitors meeting on Sunday morning. Each turn in time will have a 5 minute 'window'. If entries are not presented within this window, the team will be disqualified from that class. Pentillie will provide each team with a branded wooden board (approx. 40cm x 30cm) for class presentations. Garnishing is acceptable; however teams must ensure that the protein is still the main component of the dish.

**'People's Choice' vote** – Class 3, The Ultimate Chilli, will be judged through a 'People's Choice' vote. Members of the public will be invited to purchase 1 of 100 spoons in aid of PenGrillie's chosen charity. Each team must make enough chilli samples for 110 people (includes a spoon for all of the judges), approximately 4 litres of cooked chilli should be enough. Disposable cups will be provided on the day. Chilli samples can be offered to the spoon wielding public from 2pm – 3pm. Please ensure your chilli remains hot for the duration of the judging. To win the category the public will vote for the best chilli by placing their spoon in your chilli voting jar. Votes will be counted at 3.15pm.

**Set up** - Teams are invited to set up their 'pits' on Saturday afternoon between 2pm and 6pm, or from 6.30am on Sunday morning. All 'pits' must be set-up prior to the competitors meeting at 7.30am on Sunday morning, BBQ's can be lit from 6.30am. Cars must be moved to the designated parking areas after the competitors meeting. Camping is available on the Saturday evening for teams only.

**Competitors meeting** - All teams must attend a meeting at 7.30am. This meeting will include an inspection of meats and cooking areas to ensure all health & safety aspects are approved. Teams risk disqualification if meat is not at the correct temperature or has a foul odour.

**'Pits'** - Teams will be allocated a 3m x 3m undercover pitch, which will include a 6ft trestle table and 1 chair. 'Pits' must be ready by 7.30am on Sunday. Once cooking commences, one team member must remain within the 'pit' at all times. Pits must remain clean and tidy, with hygiene, health & safety considered at all times.

**Charcoal** - Strictly wood or charcoal only to be used for cooking.

**Ingredients** - All ingredients must be supplied by competitors. All meats must remain uncooked until after the meat inspection, where they will be temperature probed. Competitors are allowed to prepare their chilli ingredients prior to arrival, but cooking may not be started until the day.

**Facilities** - There is a designated washing up area for teams to wash their hands and utensils. Cooling storage overnight or throughout the early morning may be available upon prior request.

**Hygiene** - Cooks are to prepare and cook in a sanitary and clean manner. Surfaces must remain clean and tidy at all times, ensuring there is no cross-contamination between raw and cooked meats. If any unsafe hygiene or food safety practices are observed, Pentillie reserves the right to disqualify teams on food safety grounds. All water, fat, food waste, general waste and ash is to be disposed in bins provided. Teams are expected to regularly wash their hands and we recommend a portable hand washing facility in your 'pit'. All meat must be temperature probed prior to submission.

**The public** - Teams are kindly asked to cook a small amount of additional food for the public to sample. Be prepared for questions on your cooking techniques, your BBQ's and your 'secret' ingredients!

**Camping** – There will be a designated camping area for those wishing to stay overnight on the Saturday. Team members only (not friends of teams). Please contact the PenGrillie Team prior to the event to book a pitch.

## **Competition Timetable** (*subject to change*)

### **Sunday 4<sup>th</sup> August**

From 06:30	Final pit set up
07:30	Competitor meeting and meat inspection
10:00	<i>Event opens to the public</i>
11:00	Turn in starts for Class 1 – Seafood
12:30	Turn in starts for Class 2 – Poultry
14:00-15:00	‘People’s Choice’ vote for Class 3 - ‘The Ultimate Chilli’
15:30	Turn in starts for Class 4 – Pork
16:45	Results and Prize Giving
17:00	<i>Event closes</i>

### **Suggested Kit List**

Aprons	Disinfectant Wipes	Ingredients!	Surface Sanitiser
BBQ	Disposable Cloths	Kitchen Roll	Tea Towels
BBQ Sauces & Rubs	Disposable Gloves	Knives	Thermometer/Food Probe
Charcoal (additional)	Foil	Lighter / Matches	Tongs & Tools
Chopping Board	Hand Sanitiser	Mixing Bowl	Umbrella (we hope not!)
Cling Film	Hand Washing Facilities	Sunglasses	Washing Up Bowl
Cool Box & Ice	Heat Resistant Gloves	Sun Cream	