

OFFICIAL BIG BAD BURGER CONTEST RULES

ENTRY RULES

1. You can enter either by mail, email to bigbadburger@mountainstatemeats.com or walk into Sunfire, Hearth, Patio and Spa and/or Mountain State Meats and Catering between January 1, 2010 and July 14, 2010. Early and late entries will not be considered. Each contestant must submit an ingredient list of all ingredients included in the burger recipe.
2. To enter contest, complete registration form, liability waiver, and submit both forms along with payment to Mountain State Meats Big Bad Burger Contest. All contestants will receive two (2) passes for entry into the contest. Any additional pass requested will be granted at the discretion of Mountain State Meats and Catering's event coordinator.
3. In case of a dispute as to the identity of the entrant, the entry will be accepted or rejected at the absolute discretion of Mountain State Meats and Catering.



CATEGORIES

1. Recipes may be submitted in three (3) categories: Adult Beef Burgers and Adult Alternative Burgers and Kids Burgers.
2. To qualify in the Beef Burgers category, the patties must contain at least 75% beef (not veal).
3. To qualify in the Alternative Burgers category, the patties may be made from any ground food(s). Alternative patties may include beef, but it must measure less than 75% of the patty ingredients.
4. To qualify for the Kids Burgers category, you must be between the ages of 6 and 14 years old. The burger can be of any ingredients as no distinction will be made for type of burger ingredients. An adult, 21 years or older, must be present with entrants in this category.

GUIDELINES

1. All burgers must be composed of grilled patties (formed from ground beef or ground alternative foods) served on buns or other bread products (such as biscuits, focaccia, or tortillas). Burgers may include any combination of condiments (such as ketchup, mayonnaise, and mustard), spreads (such as tapenade and pesto), sauces (such as barbecue or hot sauce), cheeses, and toppings (such as bacon, onions, tomatoes, and lettuce). Every component of the burger must be placed between the bun or bread pieces, or served open-faced on a bread product. **Side dishes and garnishes to plates or the tops of buns are not allowed. This rule will be strictly enforced this year. You may only use a bed of lettuce.**
2. Each submitted burger must be original and cannot be copied from another source. If the burger is found to be copied, the contestant will be disqualified.
3. All cooked elements of the burger can be prepared on any cooking appliance. The use of small food preparation appliances, such as food processors or blenders, is acceptable. The burger can be cooked by any method available that can be replicated outside at the event. Electricity must be requested prior to the start of the event.
4. The recipe must not have knowingly been previously published or have won another award, and the right to submit it must not be restricted in any way. Submission of a recipe is a warranty that the contestant owns

all copyrights and other intellectual property rights to the recipe and constitutes an assignment of these rights to Mountain State Meats and Catering. Sponsors and their employees, officers, and agents, and members of the Preliminary and Cook-Off Judging Panels, will not be held liable for any copyright infringements or any prior exclusivity rights to any recipe submitted.

JUDGING

1. The following guidelines will be used: **1.) Creativity – creative use of ingredients; 2.) Taste – do you want to eat more; 3.) Visual appeal –does it look appetizing; 4.) Ease of preparation – can anyone make this burger**

2. Scoring will be comprised of scores from a panel of judges and scores gathered from the attendees of the event. Each contestant will present a burger to the judges for tasting. Each contestant must also make burgers for the crowd to taste. 100 samples must be provided for attendees to taste. Samples must fit into a 2 oz. sample cup provided by Contest. The crowd will place a vote in the jar of their favorite burger. Points will be awarded by the number of votes received from the crowd. Those points will be added to the points given by the judges and the highest number of points will be the grand champion. First place adult beef will be the second highest points, but top remaining contestant in the beef. First place adult alternative will be the second highest points, but top remaining contestant in alternative.

PRIZES

1. The Cook-Off Judging Panel will select:

(a) A Grand Prize Winner for both Best Adult Beef and Best Adult Alternative Burgers, who will receive \$1000.00 cash prize.

(c) A First Runner-Up for Best Beef, who will each receive Traeger Pellet Grill (Retail Value \$ 749). A First Runner-Up for Best Alternative Burger, who will receive a quarter of a beef (Retail Valued at \$749).

(d) A Second Runner-Up for both Best Beef and Best Alternative Burgers, who will each receive \$100.00 gift certificates.

(e) Grand Champion of the Kids Category will receive \$500 college scholarship, to be dispersed upon acceptance into college.

(f) First Runner-Up Kids Category will receive a \$100 Visa Gift Card and Big Bad Burger T-shirt

(g) Second Runner Up Kids Category will receive a \$50 Visa Gift Card and a Big Bad Burger T-Shirt

2. People's Choice Award - Guests attending the Cook-off will vote to choose their favorite burger from each category. The winner from each category will receive a \$100.00 Visa Gift Card.

3. Total Cook-Off prize awards: Approximated at \$3550.

4. No substitution or transfer of prizes is permitted. All taxes are the sole responsibility of the Prize Winners and Finalists. Prizes are subject to change due to product availability.