

OFFICIAL BIG BAD BURGER CONTEST RULES

ENTRY RULES

1. You can enter either by mail or at Sunfire or Mountain State Meats and Catering between May 16, 2009 and July 5, 2009. Early and late entries will not be considered. Each recipe must be submitted by an individual, a couple, or a team. There is no limit on the number of recipes you may submit.
2. To enter by U.S. postal mail, type your name, complete address, and telephone number at the top of an 8 1/2 x 11-inch piece of paper. On the same page, type the category that you are entering: "Beef Burger" or "Alternative Burger," followed by your recipe in accordance with the Contest Guidelines (see above). If necessary, use a second or third page of the same dimensions and staple the pages together (unstapled or paper-clipped recipes will be disqualified). Mail to: BUILD A BETTER BURGER CONTEST, 1948 Shepherdstown Road, Martinsburg, WV 25404. All mail entries must be received via the U.S. Postal Service. Faxes, Federal Express, UPS or any other form of delivery will not qualify as a valid entry. All entries must be received at the mailing address above by July 5, 2009.
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 two categories: Beef Burgers and Alternative 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.

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. Unadorned wooden skewers may be used to hold burgers in place for presentation.
2. Each submitted recipe must be original and include the name of the recipe, readily available ingredients (found in most well-stocked supermarkets), standard U.S. measurements, and be written to make eight (8) burgers or eight (8) servings if making a single giant burger or multiple small burgers or "sliders". Each ingredient, including the bread product and all other elements, must be listed, preferably in order of use, followed by complete, step-by-step cooking instructions, including timing for any cooked components. All recipes must be completely preparable within three hours.

3. All cooked elements of the recipe can be prepared on any cooking appliance. The heat level and cooking time should be written for the type of grill you use at home. Recipes that contain any directions that call for the use of conventional ovens, microwave ovens, or other cooking appliances will be disqualified. The use of small food preparation appliances, such as food processors or blenders, is acceptable.

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:

- **Creativity**
- **Taste**
- **Visual appeal**
- **Ease of preparation**

2. Half of the score will be a composite from the judging panel. Half of the score will be made up of a composite from voters in attendance.

PRIZES

1. The Cook-Off Judging Panel will select:

(a) A Grand Prize Winner for both Best Beef and Best 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 \$ 799). A First Runner-Up for Best Alternative Burger, who will receive a quarter of a beef (Retail Valued at \$700.00).

(d) A Second Runner-Up for both Best Beef and Best Alternative Burgers, who will each receive \$50.00 gift certificates.

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 \$50.00 gift certificate.

3. Total Cook-Off prize awards: \$2,649.00.

4. No substitution or transfer of prizes is permitted. All taxes are the sole responsibility of the Prize Winners and Finalists.