

2012 SOUTHEASTERN YOUTH FAIR (MR. DAVE) BAILLIE BBQ CONTEST

- **COORDINATOR:** Russell Baillie (352)732-3324 *Laura Kilbury (352) 547-0106
- **ENTRY DEADLINE:** November 19, 2011 – “BBQ Contest” Entry
- **FOOD SAFETY CLASS:** *MANDATORY – Wednesday, January 25, 2012 – 6:00pm OR
Monday, January 30, 2012 – 6:00pm
EXTENSION AUDITORIUM
- **CHECK-IN:** 12:00pm Monday, February 20, 2012
- **CONTEST:** 1:00 – 4:00pm Monday, February 20, 2012
- **AWARDS:** 6:00pm Monday, February 20, 2012 - See Awards page

1. The SEYF General Rules & Regulations apply to this contest.
2. First time contestants are REQUIRED to attend the Food Safety Class.
3. Contestants may enter only one category.
4. Contestants, who have previously won a particular category, must enter a different category.
5. If a contestant has won ALL categories, they are permitted to enter with the category that they won when they first entered.

SHOW DAY

6. All contestants must report to the contest site no later than the check-in time.
7. Contestants must furnish all supplies, i.e. grills, fuel (either gas or charcoal), all food and display items.
8. Each contestant will be required to have an “A-B-C” fire extinguisher on hand. (This is not a brand name, but a type of extinguisher that is for use for several types of fires.)
9. Contestants are to set up their actual contest area. Adult assistance for physical setup of table and grill only! Everything else must be done by the contestant.
10. Meat may be marinated prior to the beginning of the contest.
11. BBQ Sauce may be either commercial or private recipe.
12. It is recommended that each contestant use only one (1) table approximately 4’ x 6’. However, if necessary, two (2) smaller tables will be acceptable.
13. Grills may be covered or uncovered.
14. Sharing between contestants is not permitted, as each contestant must set up and start his or her own grill. Where there are multiple contestants from the same family, each contestant must have their own supplies.
15. The contest will start at 1:00pm with a three (3) hour time limit. Contestants can start any time during this period; however, they must submit the finished product(s) to the judges by 4:00pm. No product for judging will be accepted after 4:00pm.
16. Contestant may not receive any assistance during the contest period.
17. Contestants will be observed from the time of setup and fires are lit until the food is submitted for judging and their respective area is cleaned.
18. Contestants are expected to police their respective areas at the conclusion of the contest. Trash bins will be provided.

JUDGING

19. A minimal internal Fahrenheit temperature shall be required for the following classes:
 - Pork – 160 degrees
 - Ground beef, Poultry & Wild Game – 165 degrees
 - Beef Steaks & Roast – any desired doneness
20. All contestants shall provide copies of their recipe for the judges. Nutritional information is optional. Failure to submit recipe will result in a deduction of 5 points from the contestants score. All recipes submitted may be compiled and distributed at a future date.
21. Each contestant must submit one (1) serving per judge to be judged for doneness, taste and appearance. The presentation of the finished product(s) will be considered in scoring (see #24). Contestants should keep in mind that the judges will taste each product – therefore, the portions served to each judge should be of appropriate size, in other words a sample, and not an entire meal.
22. After each contestant’s product(s) have been officially judged, offer samples to those contestants within the same meat category.
23. At least two (2) judges will score contestants and rank the contestants in the order of finish after which the judges will confer and select those to receive the awards.
24. Judges reserve the right to disqualify anyone for unsafe or unsanitary procedures.

2012 SOUTHEASTERN YOUTH FAIR (MR. DAVE) BAILLIE BBQ CONTEST

25. The following criteria will be used in scoring:		
A. Appearance and cleanliness of cook and operation (Hats, aprons, tablecloths, etc. are recommended and encouraged)	10 points	
B. Timing (3 hours allowed)	5 points	
C. Starting and controlling fire (Was method of lighting hazardous? Was contestant skilled in starting and controlling fire? Note: Charcoal grills require more skill to operate than gas grills.)	10 points	
D. Skill in barbecuing (Skill in controlling heat, spreading the sauce, suitable utensils used.)	15 points	
E. Sanitation and cleanliness	15 points	
F. Finished product		
Presentation	10 points	
Appearance (Color, uniformity, texture, is a garnish used, is it burned or speckled with ash dust or foreign material?)	5 points	
G. Sufficiently cooked – beef does not have to be well done.	5 points	
H. Taste (Is the flavor acceptable; texture moist, dry, stringy or tender; contaminated with foreign odor or taste?)	15 points	
I. Clean up of area	5 points	
J. Recipe	5 points	
TOTAL		100 POINTS

CLASSES

25. The Show Coordinator reserves the right to combine or divide classes as necessary for the benefit of the over-all show.

1. Beef
2. Pork
3. Poultry (chicken, turkey, duck, quail, goose)
4. Other

AWARDS

26. The Show Coordinator reserves the right to withhold awards if there is not sufficient competition.

27. Premiums may be awarded after all sponsorship has been collected and all expenses have been paid on individual shows & events.

All classes: 1st through 3rd places