



## 2023 TCJLS Jerky Competition



### Contest Rules & Guidelines

#### OVERVIEW

The TCJLS Jerky competition is an individual event designed to test the knowledge and skills need in making jerky and to honor our Texas Cowboys as they carried jerky or salted meet in the early 1800's.

Date: March 8, 2023. Drop off jerky from 2 pm – 3 pm in the Poultry Barn co-located with the Youth Fair turn in. Pre sign up requested but not required at <https://forms.gle/gqDFsCTJMJ45aCAN7>

- General Rules
  - Each 4H or FFA Member may enter one (1), 3-ounce package of jerky entry per category. Plus or minus 0.5 oz will still be accepted.
  - Every entry must include recipe. Please include drying method used. (dehydrator, oven, smoker, etc.).
- Category
  - Beef Jerky – Savory
  - Beef Jerky – Spicy
  - Other Protein Jerky – Savory
  - Other Protein Jerky – Spicy
- Division Levels
  - Junior 3<sup>rd</sup> – 5<sup>th</sup> Grade
  - Intermediate 6<sup>th</sup> – 8<sup>th</sup> Grade
  - Senior 9<sup>th</sup> – 12<sup>th</sup> Grade
- Entry Fee
  - \$5 per entry per submission; **exact cash due upon delivering the Jerky.**
- Prizes and Rewards
  - First Place prize in each division and category will be awarded a Gift Card Suck It! Jerky and Pickles and a 1<sup>st</sup> Place Ribbon.
  - Second Place in each division and category will be awarded a 2<sup>nd</sup> Place Ribbon.
  - Third Place in each division and category will be awarded a 3<sup>rd</sup> Place Ribbon.
- Judges
  - Owner, Suck It! Jerky and Pickles/Keller Trading Company
- Judging Criteria
  - Each entry will be judged by color, size and shape, texture, matching the recipe flavor, and the container/packaging.
    - Color - Characteristic of meat used. Beef and wild game are dark brown or red. Only lean meat is used; free from fat and connective tissue; no signs of mold.
    - Size and Shape - Strips or pieces of uniform size throughout container.
    - Texture - Leathery, drier than fruit, but not brittle. Piece cracks but does not break when bent.
    - Matching the recipe - Jerky matches the recipe in spices, drying type, and process. Recipe must be delivered with the Jerky.
    - Flavor - Pleasant odor and flavor. Not overly salty, smoky or spiced. Free from rancid flavor.
    - Container/Packaging - No foreign matter. No visible moisture. Properly labeled. Appropriate size for amount of food being exhibited (too much empty space represents poor storage practice for moisture control). **\*\*The container will not be returned.**
  - **Reminder:** Meat jerky is adequately dried when a piece that is bent will crack without breaking. The highest quality jerky is made from lean meat with little connective tissue.
- Equipment
  - Drying method (Smoker, Oven, Dehydrator, Etc)
  - Protein
  - Spices
  - Container
- Agent certification.
  - a. County Extension Agent/School Agent will certify current membership and age/grade.

#### CONTEST SUPERINTENDENTS

Sanci Hall, Keller 4H, Veterinary Science Leader

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