

2023 Tarrant County Jr. Livestock Association County Fair BBQ Cook-off

All team membership must comply with the Tarrant County Jr Livestock Show/ Youth Fair Rules pertaining to participation.

Entry Fee (one per team)- \$40

Team Name:

:

Team Coach (adult in charge of team)

Contact information: email-

Phone number-

No more than 5 members per team. A team can consist of less than 5 members.

Please read and understand the rules and regulations of the BBQ Cook-off.

Entries must be submitted to drenfro@lwsd.org no later than 11:59 pm (time stamp) February 10, 2023. Entries must be emailed by deadline. No late entries will be accepted. If you enter you must pay the entry fee, no exception. If mailing entry fees, a copy of the entry form must be included and the envelope postmarked by February 20, 2023, mail to:

Tarrant County Junior Livestock Association, Inc.

Attn: BBQ Contest

P. O. Box 162793 Fort Worth, Texas 76161

Entry Fees only, can be paid the morning of the contest and must be turned in to the BBQ registration desk by 6:15 am. No entry forms will be accepted after the February 10th deadline. If entry fee is not presented by 6:15 am, the BBQ team WILL NOT be able to compete. School/ 4 H club checks, money order, or cash only. Checks should be made out to TCJLA. Any questions, please contact Dallas Renfro at drenfro@lwsd.org.

BBQ Cook Off Entry fee \$40

Purpose:

- Advocate for America Agriculture and honor the food produced and raised.
- Promote Career and Technical Education careers and its related occupations
- Provide opportunities for decision making, time management, and personal responsibility

Procedure:

BBQ contest will be held at the Will Rogers Complex in the parking lot south of the Sheep/Poultry barns. Teams may begin arriving Thursday, March 9 between 3:00 pm. and 5:45 pm for set-up. Teams will be assigned a cook space on Thursday when they arrive. All teams, coaches, and team members must attend a safety and contest meeting at 6:00 pm on Thursday, location to be determined. During this meeting, all safety procedures will be discussed, Friday procedures will be given, and slots for meat pick-up will be given for Friday morning pick-up. Teams cannot arrive at the competition area prior to 5:00 am the morning of the competition. RAIN OR SHINE THE BBQ CONTEST WILL TAKE PLACE, PLEASE PLAN ACCORDINGLY.

- COOKED ON SITE – All meat will be furnished the day of the cook-off. No pre-marinating, pre-soaking or pre-spicing prior to the head judge or designee official start time is allowed. Meat will be prepared from scratch within the time constraints of the cook-off. No meat will be allowed to leave the team's site area prior to turn-in. The head judge or designee will advise teams of the start time. Teams must have all items needed within their designated cooking area prior to 7:15 am the morning of competition. Teams will be supplied with chicken and ribs only, beans and desserts ingredients will be the responsibility of each team.

- COOK AREA– The cook area will be approximately 20' x 20'. The area will be roped off and only team members will be allowed to be in this area while the competition is taking place. No adults or non-team members will be allowed in the cook area once the competition has officially started. If an adult, other non-team member enters the cooking area or leans over and crosses the barrier of the cooking area during the competition, the team could be disqualified from the competition. The only exception will be in the case of a medical emergency. ○ Fires CANNOT BE Lit prior to 6:00 am on the day of competition.

6:25 am. - Team captain or team designee will line up to select chicken and ribs. At this time, the teams will also receive the turn-in containers for chicken, ribs, desserts, and beans. The pick-up order will be determined on Thursday during the safety meeting. ○ Each adult sponsor will have time to discuss or answer any question their students may have. At no time will adults or non-team members be allowed to touch or prepare items that will be turned in. Time will be called at 7:15 am and adults/non-team members must leave the cooking area, no exceptions, BBQ team members will be on their own after 7:15am. ○ Cook time starts at 7:15 am unless otherwise stated at the end of the safety meeting.

- SANITARY CONDITIONS – The team must maintain the cooking area in a clean and sanitary condition. The head judge or designee may disqualify a team for unsanitary conditions or entries. Sanitary gloves MUST be used when handling food and food ingredients. Utensils used to stirring, adding, and/ or cut/slice items, cooking vessels must remain sanitary. Washing items is allowed.

- TURN IN TIMES – Prior to the cook-off, the head judge or designee will determine the turn in times. The turn in times will be posted on site and will be announced during the cook's meeting. ○ **Estimate Turn-in times** are: ○ Dessert - 10am, Beans – 11am, Chicken – 12pm, Ribs – 1:00pm

○ TURN-IN WINDOW – There will be an additional 10 minutes before and 10 minutes after the turn-in time. This allows each team time to have their product checked in and correct any mistakes before the window closes. If a team misses the window, the product will be accepted but will not be judged.

● INSTRUCTIONS FOR MEAT TURN IN ○ Chicken – Each team will turn in a whole chicken cut in half, fully jointed with skin on, meat side up with the wing tip on or off. The chicken must fit in the tray with the lid closed. ○

Ribs – Each team must turn in seven fully cut apart pork ribs. The ribs must be placed in the tray horizontally and accordion style starting from the lid side forward to the front.

● MARKERS AND GARNISH FOR THE MEAT – preparing meat products for turn-in, nothing may be added to the meat after it has been placed in the tray. The head judge or designee will instruct teams to correct their turn-in if sauce or juice is added to the meat. Any garnishes are prohibited. No markings on the box or foil is allowed. Foil cannot be folded, torn, etc.

● PINTO BEANS – will be started at the competition site from dry pinto beans. Each team must use only pinto beans; additional ingredients can be used as long as all added ingredients are smaller than the diameter of a dime when placed in a turn-in cup. Pinto Beans can be cooked on a gas stove, crock pot, pressure cooker, rapid boil, any method. Beans must be started from dry beans.

● DESSERT – All desserts must be prepared and/or cooked on site. No premade desserts are allowed. This includes, but is not limited to: ■ Pies ■ Cakes ■ Cupcakes ■ Cookies ■ Brownies ■ Canned pie fillings or pastry fillings ■ Puddings (such as pudding cups or canned pudding) ○ The only exceptions to this rule are items used for crusts or a dessert topping/garnish. Exception items include: ■ Premade pie crusts or other canned dough products, graham crackers, and wafers which are used ONLY as a crust ■ Topping items (such as cookie/candy crumbles which are placed on top of a dessert). Desserts can be cooked on any method you choose but must be cooked on site.

● **WOOD FIRE**– All fires for cooking meat must be wood. You can use gas or electricity to start the wood but can not use it for cooking the meat. After 7:15 am, you cannot restart your fire with gas or electric starters.

● PIT OR SMOKER – Any type of commercial made, homemade or shop made pit may be used. All pits must use only wood or wood products (charcoal is considered a wood product). No electric fire assistance will be allowed. This restriction included pellet smokers and guru style fans. Generators can be used, no electricity will be provided for team use. ***Teams cannot share smokers and/or any cooking device.***

● DOUBLE BLIND JUDGING – All entries will be submitted in identical containers which have been assembled and brought to the site. The container for dessert, chicken, and ribs is an approximately 9” x 9” hinged styrofoam tray. Each team will be provided a piece of foil for each turn-in and may not be substituted with any other foil. The foil supplied is to be placed in the bottom of each tray. A styrofoam cup and lid will be provided for the beans.

- JUDGING FORMAT:
 - A taped ticket will be affixed to the top of each tray and the lid to the bean cup.
 - Once in the judging area, each tray will be assigned a box number and to a table.
 - Entries will be judged by persons who are 18 years of age or older.
 - All entries will be judged on their appearance, taste and texture.
- Judges scores will be averaged for each category
- Teams scores in all categories will be added together to get the overall score
- TIE BREAKER – Ribs will be the tie breaker. If there is a tie in points, the team that finishes higher in the Rib category will be placed higher.
- If the ticket is lost, the sticker cannot be replaced and the team will receive a score of zero for that category, no exceptions.
- Judging will be completed by 2:00pm, with announcement of winners at 3:30pm in the Swine Barn. All cooking areas must be cleaned and coals placed in a metal coal can that will be provided for use. Every team must clean their area up and leave the area as they found it. Failure to do so could result in disqualification. AWARDS WILL NOT BEGIN UNTIL EVERY BBQ COOKING AREA IS CLEANED. Smokers can be removed after the awards.