

# PUTNAM YOUTH BARBECUE CONTEST



**Coordinator:** Summer Tillman (386) 329-0318  
**Entry Deadline:** Friday, March 2, 2012 – Use “BBQ” Entry Form  
**Food Safety Class:** Tuesday, February 7, 2012 – 6:30 PM  
**Ag Extension Auditorium**  
**Contest Date:** Saturday, March 17, 2012 - 1:00-4:00 PM

## Rules and Regulations

The General Rules and Regulations of the Putnam County Fair Authority apply to all shows and exhibits.

## Entries – See General Rules

1. All exhibitors are **REQUIRED** to attend the mandatory Food Safety Class.(unless you attended class the previous year).
2. Exhibitors may enter only one category.
3. Must have a minimum of 5 entries to have a contest.

## Exhibitor Eligibility & Responsibility – See General Rules

4. Open to all Putnam County Youth in Grades **6 -12**.

## Contest Day

5. Check with the Livestock office for directions to the contest site. All exhibitors must report to the contest site no later than 12:45 PM on the contest date.
6. Exhibitors are to setup their actual contest exhibit area. Adult assistance for physical setup of table and grill only!
7. The contest will start at 1:00 PM with a two and a half (2 1/2) hour time limit. Exhibitors can start anytime during this period; however, they must submit the finished product to the judges before 3:30 PM. No product for judging will be accepted after 3:30 PM.
8. Exhibitors will be observed from the time of setup and fires are lit until the food is submitted for judging and their respective area is policed.

## Contest Day

9. Exhibitors must furnish all supplies, i.e. fuel for gas grills, charcoal for charcoal grills, sauce, equipment, grills and meat. Meat may be marinated prior to the beginning of the contest. It is recommended that each exhibitor use only one table approximately 4 ft. X 6 ft. However, if necessary, two smaller tables will be acceptable.
10. EACH EXHIBITOR MUST SETUP AND START HIS OR HER OWN GRILL. WHERE THERE ARE MULTIPLE EXHIBITORS FROM THE SAME FAMILY EACH SHOULD HAVE SEPARATE GRILLS, TABLES AND OTHE SUPPLIES.
11. Grills may be covered or uncovered.
12. Exhibitors are expected to police their respective areas at the conclusion of the contest. Trash bins will be provided.

## **Judging**

13. A minimum internal Fahrenheit temperature shall be required for the following classes:  
Ground Beef – 165 degrees      Beef Steaks & Roast – any desired doneness  
Poultry – 165 degrees      Pork – 145 degrees
14. Each exhibitor must submit one serving per judge to be judged for doneness, taste and appearance. The presentation of the finished product will be considered in scoring. (See #17 – F below.) Exhibitor should keep in mind that the judges will taste each exhibitor's product; therefore the portions served should be of appropriate size. For instances, exhibitors should not expect each judge to consume an entire hamburger.
15. After each exhibitor's product has been officially judged, that exhibitor shall offer to each of the other exhibitors within their meat category a sample of their finished product.
16. **All exhibitors 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 exhibitors score. All recipes submitted may be compiled and distributed at a future date.
17. At least two judges will score exhibitors and rank the exhibitors in the order of finish after which the judges will confer and select those to receive the awards. Judges reserve the right to disqualify anyone for unsafe or unsanitary procedures.
18. The following criteria will be used in scoring:
- |  |                   |
|--|-------------------|
| A. Appearance and cleanliness of cook and operation. (Hats, aprons, tablecloths, etc. are encouraged and recommended.)   | 10 points         |
| B. Timing (2 1/2 hours allowed)  | 5 points          |
| C. Starting and controlling fire (Was method of lighting hazardous? Was exhibitor skilled in starting and controlling fire?)<br>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 Barbecue (Color, uniformity, texture, burned, speckled with ash dust or foreign material? Garnish used?)   | 10 points         |
| G. Presentation  | 10 points         |
| H. Appearance  | 5 points          |
| I. Doneness (Cooked sufficiently? Beef does not have to be well done.)   | 5 points          |
| J. Taste (Flavor acceptable? Texture-moist, dry, stringy, tender? Contaminated with foreign odor or taste?)  | 15 points         |
| K. Clean up area   | 5 points          |
| L. Recipe  | 5 points          |
| <b>TOTAL</b>   | <b>100 POINTS</b> |

**CLASSES** – The Division Coordinator reserves the right to combine or divide classes as necessary for the benefit of the overall show.

1. Beef
2. Pork
3. Poultry (chicken or turkey)

**AWARDS:** All Classes

**SENIOR** – Trophy, Best of Show  
Rosette, 1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup> all classes

**INTERMEDIATE** – Trophy, Best of Show  
Rosette, 1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup> all classes