Southeast District 9 4-H BBQ Cook-Off

Date:
May 1-2, 2015

Location:
Alvin Community College, Alvin, TX

Age Divisions:
- Junior – Youth ages 8 (& in the 3rd grade) -13 years of age as of August 31, 2014
- Senior – Youth ages 14 - 18 as of August 31, 2014
- Open – Adults or Adult/Youth combinations

Categories:
- Brisket – 8 slices
- Spare Ribs – 8 spare ribs
- ½ Chicken – Fully jointed chicken half
- Pinto Beans – 1 pint of cooked beans (no canned beans may be used)
- Burger Bonanza – 1 “dressed” ½ pound burger cut in half & 1 cooked ½ pound patty

General Rules:
- No pre-seasoning, precooking, or marinating allowed before inspection of meat.
- All meat entries must pass one of two available raw meat inspections
- Only one container of each category entered will be judged per team.
- Chicken and burger entries must have an internal temperature of at least 165°F (+/- 3°) when submitted for judging.
- Contestants must supply all needed equipment and supplies.
- Fires for contest meat must be of wood or wood substances.
- Each team will be responsible for clean-up of assigned space.
- Contest committee reserves the right to make additional changes as situations warrant. Decisions of committee & judges will be final.
- No pets or animals will be allowed into the area under any circumstance.
- Electricity will not be provided.
- Each team will be allocated a 20’ x 40’ space. Double space available if requested.
- Chief cooks meeting 7:00 pm, Friday, May 1st.
- Team packets and beans will be available at check-in.
- All equipment, vehicles, and belongings must be removed by midnight, Saturday, May 2nd.
- The chief cook will be responsible for the conduct of his/her team and guests.
- District 9 4-H will not be liable for theft, damage, or accidents.
- Participants must cook in the designated cook off area only.

Additional Burger Bonanza Rules:
- Contestants may utilize any source of protein provided it isn’t mixed or seasoned prior to inspection.
- All items submitted for judging must be cooked using fire from wood or wood substances.
- Participants are responsible for supplying all equipment and supplies needed for cooking the best burger.
- Ingredients can be premeasured before arriving at the cook off.
- Supplies provided to first 20 contestants.
Youth Rules: Junior and Senior

- Team will consist of 3 or more persons
- Younger youth may compete in older age divisions ie, Juniors may compete on a Senior Team
- Judging Criteria...Judging will be based on aroma, appearance, texture, and taste of entry

Entry:

- $20 per brisket, rib and chicken entry, $5 per burger entry per team
- Enough meat and beans to serve the county delegation in attendance at Big Time in D9 (coordinate with other county BBQ cook-off teams)

Awards:

1st through 3rd – Brisket, Spare Ribs, ½ Chicken, Pinto Beans and Burger in each age division
$200... Best Adult BBQ
$200... Best Junior BBQ
$200... Best Senior BBQ
$200... Best Youth Burger cooked on a Hibachi Grill

Schedule:

Friday, May 1, 2015
2:00 pm to 9:00 pm Check-in and set-up
7:00 pm First Meat Inspection & Chief cooks meeting

Saturday, May 2, 2015
7:00 am to 10:00 am Check-in and set-up
8:00 am final meat inspection (need only pass one of two inspections)
1:00 pm Judging Begins (see judging schedule...subject to adjustment based on # of teams)

Judging Schedule (turn in times):
1:00 pm – Beans
2:00 pm – Burgers (*Utilize Celebrity Judges)
2:30 pm – ½ Chicken
3:00 pm – Spare Ribs
3:30 pm – Brisket
Awards to follow as soon as possible