

Wondai Show 22nd August 2026
SECTION 25 – LOW & SLOW COOK OFF
Ryan's Butchery Backyard BBQ Smoke Off
SPONSORS

RYAN'S BUTCHERY WONDAI

SUNPORK FRESH FOODS

Team Name: _____

Event	Description	Noms	Prize Money*	Nomination
1	Chicken	\$20.00	1 st \$100 2 nd \$75 3 rd \$50	
2	Beef	\$20.00	1 st \$100 2 nd \$75 3 rd \$50	
3	Pork	\$20.00	1 st \$100 2 nd \$75 3 rd \$50	
4	Ryan's Mystery	\$20.00	1 st \$100 2 nd \$75 3 rd \$50	
Total CHAMPION - PRIZE AND CASH VALUE \$600 RESERVE - PRIZE AND CASH VALUE \$100 PRIZES OF EQUAL OR ABOVE VALUE CAN BE SUBSTITUTED FOR PRIZE DONATIONS				\$

ALL NOMINATIONS MUST BE RECEIVED BY 17th AUGUST 2026 to:

pearce.site.maintenance@outlook.com

Direct Deposit: BSB: 633000 Account: 1593 52418

(Please reference 'LowSlow' & your surname)

Nominations limited to first 10 in each event

Gates open at 5am. Morning briefing & lighting cookers at 5.30am

Commencement times & turn in times for each event will be advised to entrants once nominations are finalized.

Entrants can bring their cooking equipment into the showgrounds on the Friday night and camping is available on the grounds. Sorry no powered sites are available, but generators are allowed.

ONCE ON THE GROUNDS, ALL PARTICIPANTS ARE ASKED TO REFRAIN FROM DRIVING THEIR VEHICLES IN AND OUT OF THE VENUE UNLESS ITS AN EMERGENCY. THIS IS A SAFETY MEASURE.
TEAMS MUST CONSIST OF 4 PEOPLE, AND ALL MUST PAY THE SHOW ENTRY FEE AT THE GATE.

NOMINATIONS DO NOT INCLUDE GATE ENTRY

OPEN TO ALL TYPES OF SMOKERS - GAS, ELECTRIC, WOOD ETC

For further enquiries: Bryce Pearce 0477 705 688

David Bailey 0488 224 539

WONDAI AP&I (WAP&I) LOW 'N SLOW COOKING RULES & REGULATIONS

The decision & interpretations of the WAP&I rules & regulations are at the discretion of the WAP&I contest representatives at the contest. Their decisions & interpretations are final to the extent consistent with the rules.

1. Each team consists of a chief cook and as many assistants as the chief cook deems necessary. Chief cooks and/or assistant cooks may only cook for their designated team at the contest they are attending.
2. Each team will be assigned a cooking space. Pits, cookers or any other equipment shall not exceed the boundaries of the team's assigned cooking space. All seasoning & cooking of products shall be done within the assigned cooking space.
3. Contestants shall provide all needed equipment, supplies and electricity except as arranged for in advance. Contestants must adhere to all electrical, fire & other codes. A fire extinguisher must be near all cooking devices.
4. It is the responsibility of the contestant to see that the team's assigned cooking space is clean & orderly following the contest. All fires must be put out, pits filled in, (if allowed by the contest organizer), and all equipment moved from site.
5. Fires shall be of wood, wood pellets, or charcoal. Gas or electric heat sources are permitted for cooking or holding. Propane or electric are permitted as fire starters, provided the competition meat is not in/on the cooking device. Fires shall not be built on the ground.
6. Competition meat must not leave the contest site. All competition meat must start out raw. No pre-seasoning of meat is allowed. Competition meat not meeting these qualifications shall be disqualified, not allowed to be turned in, not judged & receive no score.
7. Par boiling, sous-vide and/or deep frying competition meat is not allowed. Meat shall not be sculptured, branded or presented in any way to make it identifiable.
8. Any modification of turn in times or the order the categories will be judged in must be approved by the WSS office. An entry will be judged only at the time established by the contest organizer. The allowable turn in time will be five (5) minutes before, to five (5) minutes after the posted time.
9. Garnish is optional.. Sauce is optional. If used, it shall be applied directly to the meat & not be pooled or puddled in the container.
10. Entries will be submitted in an approved WSS numbered container provided by the contest organizer. Containers shall not be marked in any way so as to make the container unique or identifiable.
11. The following cleanliness & safety rules will apply:
 - Excessive use of alcoholic beverages or public intoxication with disturbance.
 - Serving alcoholic beverages to the general public.
 - Use of illegal controlled substances.
 - Foul, abusive, or unacceptable language, or any language causing disturbance.
 - Fighting and/or disorderly conduct.
 - Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.
 - Violation of any WSS rules above.

CAUSES FOR DISQUALIFICATION & EVICTION of a team, its members & guests.

- Excessive use of alcoholic beverages or public intoxication with disturbance.
- Serving alcoholic beverages to the general public.
- Use of illegal controlled substances.
- Foul, abusive, or unacceptable language, or any language causing disturbance.
- Fighting and/or disorderly conduct.
- Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.
- Violation of any WSS rules above.

JUDGING PROCEDURES.

- Blind judging only. Entries will be submitted in an approved WSS numbered container provided by the contest organizer.
- Judging will be done by a team of 3 persons.
- Each judge will first score all samples on appearance of the meat. The judge will then score on taste & tenderness, before moving to next entry.
- The score system is whole numbers from 9 to 2. 9 excellent, 8 very good, 7 above average, 6 average, 5 below average, 4 poor, 3 bad & 2 inedible.
- Total points per entry will determine the champion within each meat category.