

Wondai Show 27th August 2022
SECTION 25 – LOW & SLOW COOK OFF
Ryan's Butchery Backyard BBQ Smoke Off

Team Name: _____

Event	Description	Noms	Prizes & Cash to value of	Nomination
1	Chicken Wings	\$20.00	1 st \$100 2 nd \$75 3 rd \$50	
2	Beef Ribs	\$20.00	1 st \$100 2 nd \$75 3 rd \$50	
3	Pork Ribs	\$20.00	1 st \$100 2 nd \$75 3 rd \$50	
4	Nolan Meat's Fillet	\$20.00	1 st \$100 2 nd \$75 3 rd \$50	
Total				\$

ALL NOMINATIONS MUST BE RECEIVED BY 14th AUGUST 2022 to: secretary@wondaishow.com.au or pearce_461@outlook.com

Direct Deposit: BSB: 633000 Account: 1593 52418 (Please reference 'LowSlow' & your surname)

Nominations limited to first 10 in each event

Entrants can bring their cooking equipment into the showgrounds on the camping is available on the grounds.



Friday night and

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

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

Meat for Event 1, 2 & 3 will be supplied by the Show Society.

If you wish to enter for Event 4, you are to supply your own meat. Minimum 10 portions for judging

Supply your own rubs, marinades or flavours for each event.

Please bring your own shade & seating for the day, also appropriate fire extinguisher & sanitizing spray.

For enquiries: Bryce Pearce 0477 705 688

Rules on following pages

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

SPONSORS

RYAN'S BUTCHERY WONDAI, NOLAN'S MEATS, GYMPIE, WEEPING WILLOW BOUTIQUE, KINGAROY LAUNDROMAT.

LOW 'N SLOW COOKING RULES & REGULATIONS

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

1. Each team shall consist 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.

SECTION 26 LOW N' SLOW COOK OFF CONTINUED

WONDAI SHOW SOCIETY LOW 'N SLOW COOKING RULES & REGULATIONS

11. The following cleanliness & safety rules will apply:

- No use of any tobacco products while handling meat.
- Cleanliness of the cook, assistant cooks, cooking devices & the team's assigned cooking space is required.
- Shirt & shoes must be worn.
- Sanitizing of work area should be implemented. Each contestant will provide a separate container for washing, rinsing & sanitizing utensils.
- After cooking, all meat must be held at 60°C or above OR cooked meat shall be cooled as follows: within 2 hours from 60°C to 21°C & within 4 hours from 21°C to 5°C or less.
- Meat that is cooked, properly cooled, & then later reheated for hot holding & serving shall be reheated so that all parts of the food reach a temperature of at least 74°C for a minimum of 15 seconds.

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.