

2023 Clay County Agricultural Fair TAILGATING/GRILLING COMPETITION RULES

SUPERINTENDENT: Annie Wallau

Entries will be on-line only and can be found at www.claycountyfair.org

Cutoff for entries is March 17, 2023

DATE OF CONTEST:

Friday, March 31, 2023 10:00 AM

CHECK IN:

Friday, March 31, 2023 9:15 AM

LOCATION:

TBD

Please contact the UF/IFAS Extension Office @ 904-284-6355 if you have any questions.

RULES & REGULATIONS

5-7 year old – All beef hotdog with toppings

1. Each contestant will be provided 1 all beef hot dog and 1 bun the day of the event for the judges' palatability evaluations.
2. Recipe must be displayed. Contestants can use a laptop/iPad/poster & easel to display their recipe.
3. All toppings/additional ingredients must be provided by the contestant.
4. Pre lit grills will be provided for this age division.
5. One adult age 21+ must accompany the child during the entire contest.
6. Personal clothing should be clean and neat and not present a safety concern (no loose-fitting clothing or open toed shoes).
7. Useful accessories can include: apron, tongs for meat, a hot glove, basting brush, pan, etc.

8-18 year old – NY strip steak or chicken breast

1. Each contestant will be provided 1 fresh, uncooked, NY strip steak or chicken breast for the judges' palatability evaluations.
2. *Steak or chicken must be picked up at the UF/IFAS Extension Clay County office between 8:00 am – 4:00 pm on Thursday, March 30, 2023.*
3. Charcoal grills and charcoal will be provided but must be lit by the contestant.
4. Recipe must be displayed. Contestants can use a laptop/iPad/poster & easel to display their recipe.
5. Beef/chicken can be marinated prior to the contest. Sauces and marinades may be commercial or personal recipe.
6. Contestants must have their uncooked beef/chicken and cooler temperatures checked at registration. Uncooked beef /chicken must be covered at all times and maintained at $\leq 40^{\circ}\text{F}$. Temperature abuse will result in point deductions. Contestants with temperature abused proteins ($\geq 50^{\circ}\text{F}$) will not be allowed to compete.
7. Contestants cannot light their grills until the designated start time (10:00 am). All grills must be placed on the ground.
8. No one except contestants and judges will be allowed in the cooking area until judging is complete for these divisions.
9. Personal clothing should be clean and neat and not present a safety concern (no loose-fitting clothing or open toed shoes).
10. Useful accessories can include: a lighter, grill brush, a chimney starter, tongs/spatula for meat, tongs for charcoal, apron, a hot glove, a sprinkle water bottle, basting brush, pliers, pan, etc.

JUDGING AND CONTEST CURRICULUM

5-7 year old – All beef hotdog with toppings

1. Each contestant must submit 1 hot dog in bun with toppings to be judged for doneness, taste, and appearance. The overall presentation of the finished product will be considered as well.
2. Hotdogs must reach an internal temperature of 160°F.
3. Contestants will have 45 minutes to turn in their product from the start of the contest.

Scoring Criteria:

A. Appearance and cleanliness of cook and operation	10 points
B. Timing (.75 hours allowed)	5 points
C. Sanitation and cleanliness	15 points
D. Finished product presentation	25 points
E. Sufficiently cooked (160°F minimum)	5 points
F. Taste (is the flavor acceptable; good choice of toppings)	30 points
G. Clean up of area	5 points
H. Recipe	5 points
TOTAL	100 POINTS

8-18 year old – NY strip steak and chicken breast

1. Each contestant must submit one 6-8 ounce cooked portion of beef or chicken to be judged for doneness, taste, and appearance. The overall presentation of the finished product will be considered as well.
2. Contestants should expect questions from the judges relative to their recipe, proper use of a meat thermometer and the tailgate curriculum series (contact aasheldon@ufl.edu for the curriculum) addressing fire building, cooking safety, and cooking equipment.
3. Contestants will have 1 hour 45 min from the time grills are started to turn in their finished product to the judges. Products turned in beyond this time will be deducted 10 points.
4. Beef must be cooked to at least 145°F, chicken must be cooked to at least 165°F.
5. No additional items (drink, garnish, vegetables, etc.) should be submitted. If present, bacon will be removed prior to consuming product.

Scoring Criteria:

A. Appearance and cleanliness of cook and operation	5 points
B. Timing (1.75 hours allowed)	5 points
C. Starting and controlling fire	15 points
D. Skill in barbecuing (thermometer use, proper utensils)	15 points
E. Sanitation and cleanliness	15 points
F. Finished product presentation	10 points
G. Appearance (color, uniformity, texture, is it burned)	5 points
H. Sufficiently cooked (145°F for beef, 165°F for chicken)	5 points
I. Taste (is the flavor acceptable; texture moist, dry, stringy or tender)	15 points
J. Clean up of area	5 points
K. Recipe	5 points
TOTAL	100 POINTS

AWARDS

All participating 4-H youth ages 11-18 will be eligible to move on to the district 4-H Tailgate Contest regardless of placement.

Awards for each Division – (All premium award money will be forfeited if not collected by the end of the fair)
Novice Pitmaster (5-7 yrs), Jr Pitmaster (8-10), Intermediate Pitmaster (11-13 yrs), & Senior Pitmaster (14-18 yrs):

1 st Place	\$100	Banner & Buckle
2 nd Place	\$75	Banner
3 rd Place	\$50	Banner