

SMOKER COMPETITION WEE WAA SHOW 2019

Highest Placed Local receives a \$250 WLT Card.

Steward: Christie Hunt 0428 595 496

Closing Date: May 3rd, 5pm. Entries to be paid upfront to secure your spot

1. Must have your own Smoker– Can be any Type. A fire pit at the back of the sites will be made available for coals. Smoking chips or types of woods is up to contestants.
2. Teams are made up of up to three members.
3. Contestants responsible for providing all ingredients, cooking utensils & equipment needed to prepare entry.
4. Smoker must have someone with it at all times during the smoking competition. Failure to do so is a penalty.
5. All team members are expected to use sanitary gloves when handling meat and all team members are expected to use good sanitary practices during prep, cooking and judging process.
6. All teams are expected to maintain their cooking sites in an orderly and clean manner.
7. Smoking Competition commences from 11am. Cookers can be pre warmed but protein cooking processes must not start prior to the cooking window.
8. Judging will take place between 3pm and 5pm.
9. Teams will draw presentation times for judging
10. Entries to be presented in judging area.
11. Three Meat Types are to be smoked. Lamb, Pork and Beef.

10.1 – LAMB CHOP

10.2 –PORK RIBS

10.3 – BEEF SAUSAGE

10.4 – **WILDCARD ENTRY** This entry can be which ever meat or vegetable you would like to present. It can be premarinated and prepped however not cooked prior to the cooking window.

12. All entries must be presented in a 9x9inch clamshell container which will be provided.
13. The lid on the box must close
14. All proteins must be cooked from a raw state, on site and wholly within the cooking window period.
15. Proteins must not be brined, rubbed, marinated or cured before the opening of the cooking window other then the wildcard entry (see rule 10)
16. Proteins may be pre trimmed before the start of the cooking window.
17. All entries must be presented within the hand in window of 5 minutes before to 5 minutes after the scheduled hand in time.
18. Teams must hand in 4 portions in each box, the portion must meet the minimum portion size and weight.
19. No pooling of sauces or side dishes allowed. Green Garnish is allow such as kale or parsley.
20. No identifying marks are to be present on the hand in box such as deliberate indentations writing or scratching.
21. Teams must not sell or distribute food to the general public.
22. Teams are responsible for the clean up of their site once competition finishes.
23. The Head Judge will be the sole arbitrator of any dispute and their decision on site at the competition will be final in all cases with no further correspondence entered into by the Judges.
24. Teams must adhere to the event rules or instructions on site at all times.

INFRACTIONS

BOXED ENTRY PENALTIES – \$10 PER PENALTY DONATION TO WESTPAC HELICOPTER

- Late to hand in. (Window is strictly 5 mins to 5 mins after hand in time.)
- Wrong entry handed in (eg. Pork handed into Lamb category etc.)
- An obvious identifying mark on the hand in box.
- Using an unapproved method or cooking unit to cook the entry.

BOXED ENTRY PENALTIES - \$5 PER PENALTY DONATION TO WESTPAC HELICOPTER

- Excessive/intentional pooling sauce
- Incorrect or unapproved garnish
- Foreign object found in box
- Handing in less than minimum portion size/quantity

JUDGING WILL BE DONE ON THE FOLLOWING POINTS BY FOUR INDEPENDENT JUDGES

- Presentation
- Taste/Flavour
- Tenderness/Texture
- Accumulation of points over the four entries will result in the placement of winners.

SMOKER COMPETITION PRIZE PAYOUTS - \$1200

Highest Placed Local receives a \$250 WLT Card

1st - \$500

2nd - \$250

3rd - \$150

4th - \$100

ENTRY FEES - \$100

This covers all four categories.

ENTRIES CLOSE – 5PM 3RD MAY 2019 Payment for Entries must be paid by this date.

CAMP OVEN COOK OFF WEE WAA SHOW 2019

Highest Placed Local receives a \$100 WLT Card.

- Must have your own Camp Oven– Can be any Type. A fire pit at the back of the sites will be made available for coals. Smoking chips or types of woods is up to contestants.
- Teams are made up of up to two members.
- Contestants responsible for providing all ingredients, cooking utensils & equipment needed to prepare entry.
- Camp Oven must have someone with it at all times during the smoking competition. Failure to do so is a penalty.
- All team members are expected to use sanitary gloves when handling meat and all team members are expected to use good sanitary practices during prep, cooking and judging process.
- All teams are expected to maintain their cooking sites in an orderly and clean manner.
- Camp Oven Competition commences from 1pm. Cookers can be pre warmed but protein cooking processes must not start prior to the cooking window.
- Judging will take place between 3pm and 5pm.
- Teams will draw presentation times for judging
- Entries to be presented in judging area.

- Any Meat Types or Vegetable can be used.
- All entries must be presented in a 9x9inch clamshell container which will be provided.
- The lid on the box must close
- All proteins must be cooked from a raw state, on site and wholly within the cooking window period.
- Proteins/vegetable must not be brined, rubbed, marinated or cured before the opening of the cooking window.
- Proteins/ vegetables may be pre trimmed before the start of the cooking window.
- All entries must be presented within the hand in window of 5 minutes before to 5 minutes after the scheduled hand in time.
- Teams must hand in 4 portions in each box, the portion must meet the minimum portion size and weight.
- No pooling of sauces or side dishes allowed. Green Garnish is allow such as kale or parsley.
- No identifying marks are to be present on the hand in box such as deliberate indentations writing or scratching.
- Teams must not sell or distribute food to the general public.
- Teams are responsible for the clean up of their site once competition finishes.
- The Head Judge will be the sole arbitrator of any dispute and their decision on site at the competition will be final in all cases with no further correspondence entered into by the Judges.
- Teams must adhere to the event rules or instructions on site at all times.

INFRACTIONS

BOXED ENTRY PENALTIES – \$10 PER PENALTY DONATION TO WESTPAC HELICOPTER

- Late to hand in. (Window is strictly 5 mins to 5 mins after hand in time.)
- An obvious identifying mark on the hand in box.

- Using an unapproved method or cooking unit to cook the entry.
BOXED ENTRY PENALTIES - \$5 PER PENALTY DONATION TO WESTPAC HELICOPTER
- Incorrect or unapproved garnish
- Foreign object found in box
- Handing in less than minimum portion size/quantity

JUDGING WILL BE DONE ON THE FOLLOWING POINTS BY FOUR INDEPENDENT JUDGES

- Presentation
- Taste/Flavour
- Tenderness/Texture

CAMP OVEN COMPETITION PRIZE PAYOUTS - \$350

Highest Placed Local receives a \$100 WLT Card.

1st - \$125

2nd - \$100

3rd - \$75

4th - \$50

ENTRY FEES - \$25

TIME TABLE

10am Fire pits open

10.30am Competitors meeting and presentation of meats

11.00am Smoking Competition commences

1.00pm Camp Oven Competition commences

3.00pm Smoked Sausage turn in

3.30pm Smoked Chops turn in

4.00pm Smoked Pork Ribs turn in

4.30pm Camp Oven turn in

5.00pm WILDCARD turn in

5.30pm Presentations

