

## MR. LORAN'S BBQ CONTEST

Contest Superintendent: [Tyler Pittman](#)  
Entry Fee: \$10.00, pre-registration is required  
Contest Time: 90 minutes

**Meat:** Beef Tri-tips cooked to medium to medium rare (135-145°F) – supplied by fair

**Side Dish:** Grilled Vegetables and/or Fruit – supplied by contestant

1. Individual Belt Buckle Contest for ages 9 and up.
2. Participants are **Required** to follow the contest safety videos. All videos, required forms, study materials, and meat type for contest are available at <http://mysrf.org>
3. **Dress Code:** Official Dress is **Not Required**. Participants **Will Not** have any means of identification as to their name, club, chapter or community. You are **Required** to wear appropriate clothing and hair covers/hats.
4. Judges reserve the right to disqualify anyone for unsafe or unsanitary procedures.
5. Sharing is not permitted. Each contestant must have their own supplies.
6. Fair will **provide** meat, presentation plate and portion cup, for sample of sauce.
7. Each participant will:
  - a. Be scored on barbeque skills and sensory evaluation of final product.
  - b. **Furnish** their own **prep table** (3' x 6' or 2 smaller) and **small portable charcoal grill**. You should be able to walk/carry it into the contest area. **Furnish** all other equipment, food thermometer, charcoal, starter fluid, supplies and sauces. **No** self-starting charcoal or automatic fire starter blocks will be permitted. However chimney-starters may be used.
9. Check in and Set up begins at posted time when you turn in a record sheet, **and both contest and meat sponsor thank you letters**. You will receive a participant number and last minute instructions.
10. The contest will start with the lighting of the fires. One (1) point will be deducted for every 5 minutes late.
11. No One except exhibitors will be permitted in the cooking area until after judging.
12. All contestants:
  - a. must set up and start their own grill, are required to stay in their assigned area until end of contest and will work alone during cooking unless officials have safety concerns. You will loose points if lighter fluid is sprayed on live (hot) coals. You must use the technique outlined on our website.
  - b. will receive their meat when ready to cook.
  - c. cook the meat to **minimal internal temperature and time** as measured by SRF equipment.
  - d. may not inject any fluid or sauce into the meat and may not place meat in baskets to aid in turning.
  - e. will be observed from the time of setup and fires are lit until the food is submitted for judging and their respective area is cleaned. Trash bins will be provided.
  - f. must clean your area and properly dispose of charcoal, before leaving contest.
13. **AWARDS** – Ribbons and Prizes are awarded at the discretion of the Suwannee River Youth Fair. One Belt Buckle Champion will be selected based on total score, regardless of age division.