

## 2026 SOUTHEASTERN YOUTH FAIR (MR. DAVE) BAILLIE BBQ CONTEST

- **COORDINATOR:** Laura Kilbury (352) 875-0544
- **COMMITTEE:** Lee Ulsberger, Julie Upton, Morgan Strickland, Donald Swearingen
- **ENTRY DEADLINE/IMPORTANT DATES:** Refer to the Calendar of Events for all important dates

1. The SEYF General Rules & Regulations apply to this contest.
2. There will be no Food Safety Class. It is your responsibility to review the rules to follow judging criteria.
3. Contestants may enter only one category.
4. **Contestants, who have previously won a particular category, must enter a different category.**
5. If a contestant has won ALL categories, they are permitted to enter with the category that they won when they first entered. **\*Official 4-H/FFA attire does not have to be worn, but appropriate clothes for BBQ is required. Hats and long hair should be tied back.**

### **SHOW DAY**

6. All contestants must report to the contest site no later than the check-in time.
7. Contestants must furnish all supplies, i.e. grills, fuel (either gas or charcoal – no griddles), all food and display items.
8. Each contestant will be required to have an “A-B-C” fire extinguisher on hand. (This is not a brand name, but a type of extinguisher that is for use for several types of fires.)
9. Contestants are to set up their actual contest area.
10. Meat may be marinated prior to the beginning of the contest.
11. BBQ Sauce may be either commercial or private recipe.
12. Six foot table will be supplied for each exhibitor. TABLES WILL BE ASSIGNED for all contestants who confirm their entry in January (see Rule #21).
13. **Additional points will be awarded for exhibitors that use a charcoal grill instead of a gas grill. NO WOOD for primary fuel source.**
14. Grills may be covered or uncovered. **Table-top grills MUST have a heat-protectant mat/material between the grill and table, so as not to burn the tables.**
15. Sharing between contestants is not permitted, as each contestant must set up and start his or her own grill. Where there are multiple contestants from the same family, each contestant must have their own supplies.
16. \*The contest will start at 12:30 pm with a two hour time limit. Contestants can start any time during this period; however, they must submit the finished product(s) to the judges by 2:30pm. No product for judging will be accepted after 2:30pm.
17. Contestant may not receive any assistance during the contest period.
18. Contestants 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. **\*There will be a system to signal when you're ready for judges to visit your table.**
19. Contestants are **expected** to clean their respective areas at the conclusion of their individual judging. Trash bins will be provided. **Tables are to be wiped down, folded, and stacked in the assigned area. Failure to do so could result in points deductions and/or awards revoked.**
20. **ALL contestants are REQUIRED to stay in their assigned area until ALL contestants have been judged. NO EXCEPTIONS.**
21. **ALL contestants must CONFIRM THEIR ENTRY BY JANUARY 31 to reserve their spot in the show. Confirmation can be sent to the Coordinator via text or call (phone number listed above).**
22. **NO ONE except exhibitors permitted in the cooking area until ALL contestants have been judged. An unauthorized person in your table area could cause exhibitor to be disqualified. This rule will be strictly enforced.**
23. **4-H and FFA official dress is not required. Professional attire that aligns with food safety practices are required (for example- closed-toed shoes).**
24. **SAFETY RULES TO BE FOLLOWED:**
  - A. **Long hair pulled back**
  - B. **Metal/board for table top grills (so as not to burn plastic tables)**
  - C. **Use gloves and wipes appropriately**

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## **JUDGING**

25. A minimal internal Fahrenheit temperature shall be required for the following classes:
- Pork – 145 degrees
  - Ground beef – 160 degrees
  - Beef, Lamb, Veal – 145 degrees
  - Fish – 145 degrees
  - Poultry - 165 degrees
  - Wild Game – 160 degrees
26. **All contestants shall provide two copies of their recipe for the judges (keep both at your table).** Nutritional information is optional. Failure to submit recipe will result in a deduction of 5 points from the contestant's score. All recipes submitted may be compiled and distributed at a future date. Exhibitor's name must be written on the back of each recipe card.
27. Each contestant must submit one (1) sample portion per judge (minimum of four) to be judged for doneness, taste and appearance. The presentation of the finished product(s) will be considered in scoring. Contestants should keep in mind that the judges will taste each product – therefore, the portions served to each judge should be of appropriate size, in other words- a sample, not an entire meal.
28. At least four (4) judges will score contestants and rank the contestants in the order of finish after which the judges will confer and select those to receive the awards.
29. BBQ Contest Committee reserves the right to disqualify anyone for unsafe or unsanitary procedures.

## **CLASSES**

29. The Show Coordinator reserves the right to combine or divide classes as necessary for the benefit of the over-all show.

1. Beef
2. Pork
3. Poultry (chicken, turkey, duck, quail, goose)
4. Other (must be a protein)

## **AWARDS**

30. The Show Coordinator reserves the right to withhold awards if there is not sufficient competition.
31. Premiums may be awarded after all sponsorship has been collected and all expenses have been paid on individual show and events.
32. All Score Sheets can be picked up on Awards Night.

All classes: 1<sup>st</sup> through 6th places

**8/18/2025**