

Hot & Fast BBQ COOK OFF 2023 Terms & Conditions

As guided by the SCA (Steak Cook off Association Rules)

OBJECTIVE: Cook a Lamb Rack provided & present whole or as cutlets on a #betterinblackall board provided

BBQ: Can be of any heat type or size. Gas, Electric or other

SIGN ON: 1.00pm

START COOKING: 1.30pm

FINISH & JUDGING: 2.30pm

1. The rules set out below must be adhered to for the 2023 Better in Blackall Festival Competition
2. \$50 per team of one or more contestants
3. Name your team & Register online www.betterinblackall.com.au
4. Teams receive a complimentary BBQ pack on entering that includes a serving board for use with competition judging/presentation & 2 aprons that must be worn during the competition time frame. It includes other BBQ related items for you to keep.
5. Hot & Fast Teams may cook on any heat source. (Wood, Charcoal, Gas, Electric Pellet etc) Please bring your own wood, pellets & gas equipment etc.
6. Teams bring their own cooking equipment, utensils, BBQ, Grill or UNIT of their choice
7. Tent, up to 3 Tables & 2 chairs are provided at the BAA BAA Q Tent in Short Street
8. A representative for your Team must sign in by 11.45am-12pm at the tent main table
9. There will be a 'cooks' briefing at 1pm. Finish times & rules will be explained & not changed once announced.
10. Cooking window time starts between 1.30pm and 2.30pm, meaning you may cook at anytime between these two times.
11. Cooking window & presentation finishes at 2.30pm SHARP
12. The Rack of Lamb is provided for your team under the supervision of the Shank Bros and the BBQ Competition committee. It will be a whole rack and has 8 cutlets. Approx average 700g. (600 - 800g)
13. It is in a cryovac seal & has been cut up at the Barcoo Butchery. They are donated sheep from the same flock.
14. No other lamb or rack or cutlets are allowed on site in order to create a level playing field for each team in the competition.
15. Meat may be trimmed before but not after cooking
16. Oils, butters, herbs, seasonings, rubs, salts, and the like are allowed. There are no size standards for the seasonings on the meat.
17. Pre or home made marinades are allowed.
18. No branding other than grill marks are allowed.
19. Lamb must be presented on the board provided, as cutlets or left as a rack or as you prefer. Pooling of natural juices is acceptable
20. Sauces/jus along with garnishes are allowed on the presentation board. Not sides.
21. Placement of the meat & inspection for foreign objects is the duty of the team
22. Lamb is judged on Appearance, Doneness (Med Rare), Taste, Texture & overall Impression
23. Kids may compete if between 4-15years of age. Parents/guardians may start the fire but kids must do the seasoning & the cooking.
24. In case of a tie with the final results, prize money will be split. Judges will flip a coin as to who gets which prize or trophy
25. Contestants and Teams can enter both categories of Low & Slow, Hot & Fast
26. Teams are expected to follow general food, health & Safety guidelines.
27. Team Spirit & tent decoration and enthusiasm welcomed!
28. Call/text Sarah Pearson 0417642557 for any information on the BBQ Competition
29. Judges are the SHANK Bros Ralph 'Raphie' Barnett and Kris 'Badger' Sweres!



Low & Slow BBQ COOK OFF 2023 Terms & Conditions

As guided by the SCA (Steak Cook off Association Rules)

OBJECTIVE: Cook Lamb/Mutton provided & present with 2 side dishes prepared on site

SMOKER: Can be of any heat type or size, including camp ovens. Wood, Charcoal, Pellets, Gas, Electric or other

SIGN ON: 9.00am

START COOKING: 9.30am +

FINISH & JUDGING: 5.30pm



1. The rules set out below must be adhered to for the 2023 Better in Blackall Festival Competition
2. \$50 per team of one or more contestants. Team spirit & tent decoration encouraged
3. Name your Team & Register online www.betterinblackall.com.au
4. Teams receive a complimentary BBQ pack on entering that includes 2 aprons that must be worn during the competition time frame. It includes other BBQ related items for you to keep
5. Low & Slow Teams may smoke their meal on any fire or heat source. (Wood, Charcoal, Gas, Electric Pellet etc) Please bring your own wood, pellets, gas, smoking & fire lighting equipment etc
6. Teams bring their own cooking equipment, utensils, SMOKER or UNIT of their choice
7. Tent, up to 3 Tables & 2 chairs are provided at the BAA BAA Q Tent in Short Street
8. A representative for your Team must sign in at 9am at the tent main table
9. There will be a 'cooks' briefing at **9-9.15am**. Finish times & rules will be explained & not changed once announced
10. Cooking window time starts between **9.30am - 5.30pm**, meaning you may cook at anytime between these two times at your discretion.
11. Cooking units, fires and smokers **may** be started or preheated prior to the opening of the cooking window
12. Cooking window & presentation finishes at **5.30pm SHARP** and be ready at your table to present your meal at your tent as the judges visit
13. Meat provided for your team is under the supervision of the Shank Bros and the BBQ Competition committee. There will be a variety of cuts in a cryovac seal & that have been cut up at the Barcoo Butchery. They are donated sheep from the same flock.
14. Raw Meat cuts are in sealed cryovac bags with no brine, liquid or powders.
15. Cuts available are 2 x 3pk of Shanks, 2 x bone in Shoulders, 2 x bone in Legs, 2 x lamb Rib Racks, 2 x Lamb Necks
16. Portions are placed on a table & personally chosen by each team as they are called out of a hat at random. No other lamb or mutton cuts are allowed on site in order to create a level playing field for each team in the competition
17. No Sous Vide, fully submerged poaching or par boiling allowed, no deep or shallow frying in oil, no heat stamping or branding
18. All cuts may be served chopped, sliced, diced, ground or pulled in any combination of those
19. Meat to be served on a plate or dish of your choice & must be served with two side dishes
20. All sides must be cooked on site. A sauce is **not** considered a side
21. Pre made sauces other than those pre packaged are allowed.
22. There are no size standards for the garnishes
23. Placement of the meal & inspection for foreign objects is the duty of the team
24. Lamb is judged on **Appearance, Taste, Texture & Overall Impression**
25. Kids may compete if between 4-15years of age. Parents/guardians may start the fire but kids must do the seasoning & the cooking.
26. Each team is encouraged to have some sort of fire extinguishing device on site
27. Teams are expected to follow general food, health & Safety guidelines.
28. In case of a tie with the final results, prize money will be split. Judges will flip a coin as to who gets which prize or trophy
29. Contestants and Teams can enter both categories of Low & Slow, Hot & Fast
30. Judges are the SHANK Bros Ralph 'Raphie' Barnett and Kris 'Badger' Sweres!

