

# The 88th Annual **WEE WAA** Show



## **MEAT MASTERS COMPEPTITION**

### **CATEGORIES**

**BEEF** **\$500**

**POULTRY** **\$500**

**LAMB** **\$500**

**PORK** **\$500**

**RIBS** **\$500**

**CAMP OVEN** **\$500**

**GRAND CHAMPION** **\$1000**

**PEOPLE'S CHOICE** **\$1000**

\*People's Choice to be voted on by public upon a \$5 donation/pp for entry tasting.

The Wee Waa Show Meat Smoking Competition is back in 2023! With over \$5000 in prize money up for grabs, whether you're a seasoned pit-master or a novice smoker, the competition is the perfect opportunity to show off your skills.

Cooking can commence any time after 3:00pm Friday August 25th and must be complete and prepared for serving by 5:00pm Saturday. Judging to commence at 5:15pm.

One category can be won per entrant depending on number of competitors. Minimum 2kg of meat to be cooked per category.

Competitor discount if meat purchased through preferred supplier Meat on Maitland.

Competition rules and entrant guidelines can be found in the 2023 Show Schedule or online at [www.weewaashowsociety.com](http://www.weewaashowsociety.com)

For more information contact Steward Dan Haverhoek on 0408 433 246

**STEWARD: DAN HAVERHOEK**

**CONTACT: 0408 433 246**

**ENTRIES CLOSE: TUESDAY 1ST AUGUST**

**JUDGING: SATURDAY 5:15PM**

## COMPETITION

## MEAT MASTERS COMPETITION

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<b>Steward</b>	Dan Haverhoek (0408 433 246)
<b>Entries Close</b>	Entries close Tuesday the 1 <sup>st</sup> of August 2023. Late entries are subject to acceptance by Head Steward.
<b>Entry Fee</b>	\$20.00 per category
<b>Forms/Waivers</b>	General Pavilion Entry Form must be completed.
<b>Conditions of Entry</b>	<ul style="list-style-type: none"><li>• All proteins must be cooked from a raw state, on site and wholly within the cooking window period.</li><li>• All entries must be presented within the hand in window of 5 minutes before to 5 minutes after the scheduled hand in time.</li><li>• Only one entry per hand in category per team allowed.</li><li>• There must be at least 6 clear portions (can be more) in each box totalling 50g or the equivalent of a small handful per portion.</li><li>• Teams can hand in any combination of allowed cuts for that protein, provided there are at least 6 (can be more) portions in the box, the portions meet the minimum portion size/weight, and the allowed cuts are fully adhered to.</li><li>• No identifying marks are to be present on the hand in box such as deliberate indentations, writing or scratching.</li><li>• No pooling sauce allowed in the box and all sauce to be contained wholly or predominantly on or mixed in with the protein.</li><li>• No foreign objects allowed inside the box which includes but is not limited to toothpicks, sauce containers, foil, other food elements other than those contained within the crust/bark or the sauce and wholly or predominantly on or mixed with the protein.</li><li>• Only approved units which are smokers/pits/barbecues/grills where the heat source comes only from wood or wood products including briquettes and pellets.</li><li>• Proteins must not be brined, rubbed, marinated or cured before the opening of the cooking window.</li><li>• Proteins may be pre-trimmed before the start of the cooking window.</li><li>• Cooking units may be preheated or started before the cooking window but competition proteins cooking processes must not start prior to the cooking window opening.</li><li>• 13.Team sites must not be completely enclosed for the duration of the competition.</li></ul>
<b>Disqualifications</b>	<ul style="list-style-type: none"><li>• Late to hand in. (Window is strictly 5 mins to 5 mins after hand in time)</li><li>• Wrong entry handed in (eg. Pork handed into Lamb category etc)</li><li>• Using an unapproved method or cooking unit to cook the entry.</li></ul>
<b>Prohibited Cooking Methods</b>	<ul style="list-style-type: none"><li>• Sous Vide, fully submerged poaching or parboiling</li><li>• Deep or shallow frying in oil</li><li>• Heat stamping with branding iron or similar</li></ul>

**Prohibited Cooking Appliances**

Gas or electric cookers/box warmers (where the heat source comes from gas or electricity) for any process of cooking or holding the protein at temperature. However, gas or electric cookers, may be used for sauces, glazing or starting a chimney or fire only.

**Allowed Holding Units**

Esky, unpowered Cambro-style holding unit(s) or on an approved cooking unit only.

**Mandatory Items Checklist**

- Sanitiser for general cleaning & hand washing
- Latex or rubber gloves for food handling
- First Aid kit
- Washable cutting boards or trays
- Esky, cooler or fridge for meat/ingredients storage
- Paper towel or tea towels
- Waste bin
- Fire extinguisher in date
- Digital probe or thermometer
- Washable portable table or preparation station

**The below rules are a general guide for actions and behaviours that should/should not be undertaken during the duration of the competition. For specific rules and conditions please see above under “Conditions of Entry”.**

- Uncooked meats must be stored at or below 4 degrees Celsius at all times.
- If using ice to keep meats cold, ice should be on top and fully covering the meat at all times.
- All raw food should be wrapped, covered or placed in sealed washable containers whilst being transported and held at the event prior to cooking.
- Vehicles and containers used for transportation of food should be kept clean and in good repair and food must be separated from other items such as cleaning materials, chemicals, animals and other non-food items.
- Thermometers should be available and used to monitor food temperature at any/all times.
- When handling and preparing foods, gloves should be worn or hands must be regularly washed to limit bacteria and other foreign objects entering the food/cooking process.
- Safe holding temperatures for hot foods are above 70 degrees Celsius, noting that foods stored at between 5 and 60 degrees Celsius are far more susceptible to bacteria growth and harm to humans.
- Note the nearest washing up area on site at a competition and regularly clean all used cooking equipment with the appropriate strength cleaning solution or sanitiser.
- Smoking Cigarettes/Vapes inside the cooking or preparation area should not occur.
- Ensure appropriate measures are taken to keep preparation or cooking areas clean and clear of flies, insects or other pests.

**Please note: This is a friendly competition, interaction and sharing of ideas and processes between competitors is strongly encouraged.**