

2008 ELKHART COUNTY 4-H FAIR BEEF, LAMB, AND PORK COOK-OFF

Saturday, July 26, 2008

Registration: 9:00 a.m.

Judging: 11:30 a.m.

Location: Park Area

Rain Location: To Be Announced

Sponsored By: Elkhart County Cattleman's Association
Elkhart County Sheep Breeders
Elkhart County Pork Producers
Elkhart County Extension Homemakers
Elkhart County 4-H Fair Board



**General Fair Beef, Lamb
and Pork Cook-Off**

Categories:

1. Fresh Cut – Any fresh, pure, lean cut, with at least three (3) ounces meat per serving.
2. Ground – Fresh ground, 80% lean.

RULES AND GUIDELINES

1. Each contestant must submit two (2) copies of the recipe used for the contest.
2. Contestants must do a minimum of 80% of entrée preparation at the cook-off site.
3. Each contestant is responsible for furnishing his own meat, recipe, ingredients, utensils and cooking source for the preparation of the entrée.
4. Registration begins at 9:00 a.m., with all food being ready for judging at 11:30 a.m. If the item being prepared requires a longer cooking time you can begin cooking prior to 9:00 a.m., but you must begin at the cook-off site.

Prizes: **Beef and Lamb categories will receive ribbons and the following:**

1st place - \$25.00; 2nd place - \$15.00; 3rd place - \$5.00

Pork – both categories will receive ribbons and the following:

1st place - \$50.00 4th place - \$20.00

2nd place - \$30.00 5th place - \$15.00

3rd place - \$25.00 6th place - \$10.00

Grand Prize – Ribbon and plaque

Overall grand prize – Ribbon and plaque

Judging: Beef, lamb and pork entries will be judged using the following guidelines:

- | | | |
|----|----------------------------|-----------|
| A. | Cut Selection | 15 points |
| B. | Excellence of preparation | 45 points |
| C. | Appearance and preparation | 20 points |
| D. | Overall appeal | 20 points |

Best Of Michiana Ribs Contest

Saturday, July 26, 2008

Check In time 9:00 am

Judging begins around 12:00 noon



Sponsored By: Yoder's Meat & Cheese Company, Inc

Champion Best Ribs: Gift Certificate-

-ANY KIND OF RIBS AND ANYTHING GOES!

Must follow the same guidelines for the outdoor contest except ribs can be parboiled at home prior to Barbecuing or Smoking.