

# **NODAWAY COUNTY FAIR KIDS Q**

*Sponsored by the Nodaway County Cattlemen's Association*

*Friday July 15 at the Nodaway County Fair - corner of 4th and Market*

## **THERE WILL BE TWO (2) AGE GROUP DISTINCTIONS:**

10 and under- burgers

11 to 15- steaks

## **KIDS Q TIMELINE ON JULY 15** (schedule subject to change)

**5:00 pm**- Checkin and Registration at the Nodaway County Administration Building

(meat handed out, grills and charcoal provided, children must stay in area once checked in)

**5:30 pm**- Start grills and begin cooking

**6:30 pm**- Turn in for all ages

**7:00 pm**- Judging Completed

**7:30 pm**- Awards Ceremony

## **COMPETITION RULES**

Parents please understand that this is a Kids Cook-Off! Parental supervision is required for safety at all times.

The Kid Cook should be PRIMARILY responsible for prepping, seasoning, cooking, and presenting their entry. Guidance from Adults is permitted but at no time can the Adult independently prep (including trimming, seasoning, etc.) cook, sauce, or present the Competition Meat. Please respect the rules and allow the Kids to be the Head Cooks.

As of Check In – the Kids Q Area is a game free/ smart phone free zone. Phones or tablets may only be used as a camera, timer or for a phone call.

Kid Cooks may cook on Charcoal Grills or Wood Fired Grills in the designated KidsQ Area defined by the Event Organizer.

Pits may be provided by the Event Organizer; however, you are allowed to bring your own pit. Event Organizer may provide charcoal and assist in starting the pit.

Competition Meats (Hamurger or Steaks) will be provided by Event Organizer and will be handed out after the Kid Cooks Meeting.

Competition Meats must be prepped and cooked in the KidsQ Area. Meats are not allowed to leave the designated KidsQ area at any time.

The Adult Assistant is not allowed to operate an injector at any time. The Kid Cook must operate the injector independently. Note: Adult may hold the container with the injection.

Competition Meats must be submitted in the boxes provided. The foil disc must stay in the box under the Competition Meat.

Only the Competition Meat is allowed in the box, no additional items or foreign objects on the box. No excessive pooling of juices or sauces.

Competition Meats may not be marked in way, with the exception of grill marks.

Competition Meats may be trimmed before, but not after cooking.

If the Kid Cook abandons the pit during the KidsQ for any reason other than a medical emergency or to use the restroom, the Kid Cook must notify the KidsQ Rep.

At any time, if the Kid Cook is not the Primary Cook, the pit will be disqualified..

Competition Meats will be judged on 4 categories: Appearance, Textures, Taste and Overall Impression.

**ITEMS YOUR KID COOK WILL NEED FOR THE COMPETITION:**

Pit, Charcoal, Fire Starter, Tongs. BBQ Rub, BBQ Sauce, Sauce Brush, Apron, Gloves or Hand Wipes, Foil, Ice Chest, Table/TV Tray

**PREPARATION, COOKING AND PRESENTATION**

The child must do the preparation, cooking and presentation. Parents may help with fires and slicing or anything considered dangerous. If a child is unable to do all of the above on his own, he is too young to cook.

Handicapped children need not be eliminated from competition, but will be allowed to do as much as they are able with some help from an assigned person.

Organizers may handle Kid's-Q competitions either of the following ways:

- Designate an area for cooking. All children will cook in that area on their own grills. (Families with more than one child participating can cook on the same grill.) Presentations must be done at the cooking site.
- Cooking at the parent's site. An appointed person from your committee must be on site during cooking and presentation.

A parent must be present with the child during the entire cooking process.

Slicing meat for presentation is not required. Judges will be equipped to slice the presentation at the judging table.