



NYS Fair 4-H Poultry Barbecue Contest Guide



4-H Youth Building, (Poultry exhibit area), Friday, August 28, 2009

Registration: 9:15 am

Grilling time: 10:00-1:00

Oral Presentation: 3:00

The 4-H Poultry Barbecue Contest is designed to help youth develop skills in the preparation and use of chicken and turkey. Safe preparation practices and good food hygiene are primary goals. Participation in this contest will help youth (14 years of age and older) develop presentation skills, and gain an understanding of the economy, versatility and nutritional value of poultry broiler meat, and its relationship to human nutrition and health. **As was NEW in 2007:** 4-H youth 14-19 years of age are eligible to receive Exhibitor Premium for participation in this contest. Requires completed EIS card.

Rules and Specific Information

1. Contestants (14 years of age and older) and are certified to participate at the New York State Fair based on selection and pre-approval from Extension Educator / County 4-H Office.
2. Contestant will furnish his/her own utensils, including sauce. Electric or gas heated grills may not be used in this contest. Self-starting charcoal or automatic fire-starter blocks are not permitted.
3. Sponsors of contest will provide poultry halves. Grills and charcoal are provided.
4. All contestants will assemble at the contest site 30 minutes before starting time.(Youth Building, Poultry Area)
5. Each contestant will prepare two (2) poultry halves. One half is submitted to the judges for tasting. No garnishes or side foods will be permitted.
 - ◆ A contestant may not marinate or inject any fluid into the poultry.
 - ◆ The contestant may not bring previously seasoned or similarly pretreated poultry halves. The only poultry halves allowed in the contest are those provided by the contest sponsor.
 - ◆ A 2 1/2 hour time limit will be strictly enforced for preparing the poultry. The contestant will turn in the finished product at the end of the stated cooking time.
 - ◆ Poultry halves may not be placed in baskets to aid in turning.
 - ◆ Commercial devices for covering meat are not permitted; only aluminum foil may be used.
 - ◆ Contestants must work alone unless an emergency arises and officials agree to a change in procedure.
6. After cooked meat has been handed to judges, individual contestant will then be responsible for the clean-up of his/her barbecue area, with coals being dumped in the receptacle provided.
7. Contestants must also be prepared to present a timed (maximum 10 minutes), illustrated presentation, including information about broilers. Judges may ask questions.
8. All contestants will be scored by judges based upon the criteria on the scorecard shown below.

County Extension Educators are responsible for submitting names and contact information for qualified youth directly to Mary Ann Whipple at whipple6@gmail.com no later than August 17, 2009. Questions? Please contact Mary Ann Whipple at 585-554-3964

4-H Chicken or Turkey (bold or circle one) Barbecue Contest Entry Form

NAME:

Age

Address

Will you be presenting a Power Point Demonstration or an Illustrated Talk?

County Staff recommending you for this contest. If no County staff has evaluated you, please contact Mary Ann Whipple for approval.