

4-H Turkey Barbecue Demonstration Contest

(Special awards provided by James and Judy Short)

Purpose of the contest:

1. To develop leadership talents and to work toward achieving the broad objectives of developing sound character and effective citizenship.
2. To acquire scientific knowledge and improved understanding of the economy, versatility and nutritional value of turkey meat and its relationship to human nutrition and health.
3. To help youth develop skills in the preparation and use of turkey and to acquire the ability to express their ideas proficiently and efficiently through participation in projects, talks, discussions, demonstrations and exhibits.

Eligibility:

Youth must be a registered 4-H member and at least 14 years old as of January 1 2009.

(Youth interested in this contest are encouraged to attend the 4-H Poultry Outing held in Syracuse on June 7, 2009)

Rules and Information:

The contestants will be scored for **barbecue skills**, **sensory evaluation**, and **presentation** by three sets of judges according to the **barbecue score sheets**.

Each contestant will prepare a 1 1/4 to 1 1/2 pound turkey breast filet provided to them by the contest monitors and make an oral presentation to the judges. The filet will consist of 1/2 breast with tenderloin removed (Pectoralis Major muscle). The skin may be left on or off.

There will be a 3 hour time limit on the preparation of the turkey. Contestant is to turn in product at end of stated cooking time.

Charcoal barbecue grills must be provided by the contestant. Charcoal, lighter fuel and meat will be provided. Contestants may bring their own charcoal and lighter fuel. Self-starting charcoal or automatic fire starter blocks will not be permitted. Chimney-starters may be used but such devices must be placed inside the grill before and during ignition and removed from the grill prior to addition of the turkey for cooking. Burning materials outside the grills will be considered as a fire hazard. Non charcoal combustible sources should be limited.

All other equipment and supplies, including sauce, must be furnished by the contestants. Sauce may be commercial or private recipe (recipe must be provided to judges). Contestants may use a meat thermometer. Grill lids or grill covers will be permitted. Commercial devices for covering of meat during cooking will not be permitted; only aluminum foil wrap may be used, remember browning is a part of the sensory score sheet.

The turkey will not be available to the contestant prior to contest starting time.

Turkey shall not be marinated prior to start of contest. A contestant may not inject any fluid or sauce or additive into turkey. Turkey may be cooked in aluminum foil wrap.

Each contestant will present one intact barbecued turkey filet to the panel of judges by the conclusion of their cooking on plates or containers provided. No garnishes, dips or additional items will be presented on the plates or containers or submitted to the judges. Cooking outlines and recipes are due at time of presentation of the product.

An illustrated presentation, including factual information about turkeys, will be made by each contestant (see score sheet). Contestants will be allotted a maximum of 10 minutes for presentations. Judges will have up to 3 minutes for questions directed to contestants. Posters and tabletop graphics will be allowed. Easels will be provided. MS PowerPoint Presentations using a computer and computer projector can be used for the oral presentation. A laptop computer and computer projector will be available. Any contestant wishing to do a PowerPoint presentation should have their talk on a CD or USB memory device. Order of presentation will be determined at contest briefing.

Contestants will work alone, except for setting up for the demonstration or in case of an emergency, as determined by contest monitors.

Tie scores of the top five contestants will be broken in descending order by:

- Highest score in Finished Product Quality portion.
- Highest score in Presentation portion.
- A method will be decided by contest committee



Monroe County 4-H Poultry BBQ Contest Entry Form

Mail entries to:
Monroe County CCE
249 Highland Ave
Rochester, NY 14620

Name _____ County _____

Address _____

4-H Age _____ Phone _____

Please place an X by the contest you will participate in.

Chicken BBQ _____

Turkey BBQ _____

- Entries must be received by July 3
- Contest starts promptly at 3 pm on Thursday, July 16 at the Monroe County Fairgrounds next to the horse arena.
- Meat, charcoal and lighter fluid will be provided to contestants.
- Contestants must provide their own grill, grilling equipment and supplies.
- Monroe County Cooperative Extension phone number is 585-461-1000
- Contest will follow rules established for the National contest which can be viewed at <http://national4hpoultryandegg.psu.edu/>

