



Turkey Barbecue Demonstration Contest



Purpose of the contest:

The 4-H Turkey Barbecue Contest is designed to help youth develop skills in the preparation and use of turkey. Safe preparation practices and good food hygiene are primary goals. Participation in this contest will help youth (12 years of age and older) develop presentation skills, and gain an understanding of the economy, versatility and nutritional value of turkey breast meat, and its relationship to human nutrition and health. Exhibitors will receive Exhibitor Premium for participation. Requires completed EIS card.

New 2013: Exhibitors must provide their own meat.

Rules and Information:

1. Each county is eligible to enter one 4-H member in the contest. Participants must be at least 12 years of age in order to participate.
2. Participants will be scored on his/her **barbecue skills, sensory evaluation, and overall presentation.**
3. Each contestant will prepare two 1 1/4 to 1 1/2 pound turkey breast filets they have brought and make an oral presentation to the judges. The filets should each consist of 1/2 breast with tenderloin removed (Pectoralis Major Muscle). The skin may be left on or off either both filets or one of each.
4. There will be a 3-hour time limit on the preparation of the turkey. Contestant will turn in finished product at end of stated cooking time.
5. Contestant will furnish his/her own meat, charcoal grill, supplies, including special sauce. Electric or gas heated grills may not be used in this contest. Self-starting charcoal or automatic fire-starter blocks are not permitted. 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.
6. 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.
7. Turkey shall not be marinated prior to start of contest. A contestant may not inject any fluid or sauce into turkey. Turkey may be cooked in aluminum foil wrap. All meat must be submitted to Mary Ann Whipple for holding until the contest starts.
8. Each contestant will present one intact barbecued turkey filet to the panel of judges at the conclusion of their cooking on plates provided. No garnishes will be permitted on the plates

when submitted to the judges.

9. 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 high density 3 1/2" diskette, a 100 MB zip disk or on a CD. Order of presentation will be determined at show.
10. No contestant will be allowed to have any means of identification as to name or county represented.
11. Contestants will work alone, except for setting up for the demonstration or in case of an emergency, as determined by contest monitors.

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 15th. Questions? Please contact Mary Ann Whipple via email.