



## 2015 Florida 4-H

# Turkey Barbecue Demonstration Contest



### PURPOSES:

- \* To develop leadership talents and to work toward achieving the broad objectives of developing sound character and effective citizenship.
- \* 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.
- \* To help youth develop skills in the preparation and use of turkey and to acquire the ability to express their ideas through participation in projects, talks, discussions, demonstrations and exhibits.

### OBJECTIVES:

- \* To provide an opportunity for 4-H'ers to develop and use communication skills.
- \* To create an environment for competition to select and recognize outstanding demonstrators.
- \* To develop self-confidence in the 4-H member.
- \* To research and develop a current knowledge base in selected subject matter area.
- \* To teach and share current information with others.

### RULES AND INFORMATION:

The state contest is tentatively set to be held on Wednesday, July 30, 2015, at the Alachua County Cooperative Extension Service, 2800 NE 29<sup>th</sup> Avenue, Gainesville, Florida. Participants do not have to be registered for Florida 4-H University to participate. The contest will begin at 8:30 am with presentations followed by the grilling portion. One may be at the contest site at 8:15 am to set up grilling area.

1. Each county is eligible to enter one bona fide 4-H senior member (must be at least 14 years old as of September 1, 2014). **Deadline to register is Wednesday, July 1, 2015, to Sonja Crawford, Hendry County CES, [sycr@ufl.edu](mailto:sycr@ufl.edu), 863/674-4092.**
2. The contestants will be scored for barbecue skills, sensory evaluation, and presentation by according to the national barbecue score sheets. Score sheets may viewed at <http://national4hpoultryandegg.psu.edu/bbqscore.html>
3. Each contestant will prepare two 1 ¼ to 1 ½ pound turkey breast filets provided to them by the contest monitors and present an oral presentation to the judges. The filets will each consist of ½ breast with tenderloin removed. The skin may be left on or off.
4. There will be a 3 hour time limit on the preparation of the turkey. Contestant is to turn in product at the end of stated cooking time.
5. **Barbecue grill and work table must be provided by the contestant. Charcoal, lighter fuel, matches/butane lighter and presentation plate will be provided. Contestants may bring their own charcoal and lighter fuel. Self-starting charcoal or automatic fire starter blocks will not be permitted.**
6. All other equipment and supplies, including sauce, must be furnished by the contestant. 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. The turkey will not be available to the contestant prior to the contest starting time.
8. Turkey shall not be marinated prior to start of the contest.
9. A contestant may not inject any fluid or sauce into the turkey.
10. Turkey filets may be cooked in aluminum foil wrap.

11. Each contestant will present one intact barbequed 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.
12. An illustrated presentation, including factual information about turkeys, will be made by each contestant. 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. **PowerPoint presentations must be emailed to Sonja Crawford at [sycr@ufl.edu](mailto:sycr@ufl.edu) on or before July 15, 2015.**
13. No contestant will be allowed to have any means of identification as to name or county represented.
14. Contestants will work alone, except for setting up for the demonstration or in case of an emergency, as determined by contest monitors.
15. Tie scores of the top contestants will be broken in descending order by:
  - o Highest score in Finished Product Quality portion.
  - o Highest score in Presentation portion.
  - o Drop high and low score, use middle score.
  - o A method will be decided by contest committee.
16. Total points in the 4-H Turkey Barbeque Demonstration Contest is 200: Cooking 70; Sensory Skills 80; and Oral Presentation 50.
17. The cost to enter is \$20 (product, supplies and drinks) and must be accompanied with registration form.

## RESOURCES:

The following websites are excellent resources:

<http://www2.ca.uky.edu/national4hpoultry/TurkeyBBQ.html>

## AWARDS:

Each participant in the Florida 4-H Turkey Barbecue contest will receive a certificate of participation.

The winner of the state contest will represent Florida at the National 4-H Turkey Barbecue Demonstration Contest during the National Poultry and Egg Conference. The contest date is unavailable.

The state winner with the approval and assistance of the County 4-H Office will be responsible for securing funds to cover travel costs and for taking care of all travel arrangements.

Previous national winners from Florida:

2007	Ashley Jordan	Manatee County	7 <sup>th</sup>
2009	Dustin Glassburn	Manatee County	7 <sup>th</sup>
2012	Jessica Kobie	Lee County	6 <sup>th</sup>

## SOURCES:

National 4-H Turkey Barbecue Demonstration Contest information available online:  
<http://national4hpoultryandegg.psu.edu/>

This information was compiled by Sonja C. Crawford, 4-H/Livestock Extension Agent, Hendry County, April 7, 2015.

## 2015 Florida 4-H

### Turkey Barbecue Demonstration Contest Registration Form

Name: \_\_\_\_\_

Address: \_\_\_\_\_ City: \_\_\_\_\_ Zip: \_\_\_\_\_

County: \_\_\_\_\_

Phone: \_\_\_\_\_ (home) \_\_\_\_\_ (cell)

E-mail Address: \_\_\_\_\_

Age (as of Sept 1, 2014): \_\_\_\_\_ Birthdate: \_\_\_\_\_

Title of Presentation: \_\_\_\_\_

Power Point Presentation:  Yes or  No

Charcoal:  Yes or  No

Lighter Fuel:  Yes or  No

Registration fee of \$20 includes product, drinks and contest supplies. Please make check payable to Hendry County 4-H.

Registration \_\_\_\_\_ \$20 \_\_\_\_\_

**TOTAL ENCLOSED** \_\_\_\_\_

*Deadline to enter is Wednesday, July 1, 2015*

*Mail to:  
Sonja Crawford  
Hendry County CES – 4-H  
PO Box 68  
LaBelle, FL 33975*