The 4-H Poultry Barbecue Contest is designed to help youth develop skills in the preparation and use of chicken. 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 chicken broiler meat, and its relationship to human nutrition and health. 4-H youth 12 – 19 years of age are eligible to receive Exhibitor Premium for participation in this contest. Requires completed EIS card.

**New 2013:** Exhibitors must provide their own meat to grill.

Rules and Specific Information

1. Contestants (12 years of age and older) qualify at the county level 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 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.
3. All contestants will assemble at the contest site 30 minutes before starting time.
4. Each contestant will prepare the two (2) chicken halves they have brought with them. One chicken half is submitted to the judges for tasting. No garnishes or side foods will be permitted.
   ♦ A contestant may not pre-marinate or inject any fluid into the chicken.
   ♦ The contestant may not bring previously seasoned or similarly pretreated chicken halves.
   ♦ A 2 1/2 hour time limit will be strictly enforced for preparing the chicken. The contestant will turn in the finished product at the end of the stated cooking time.
   ♦ Chicken 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.
   ♦ Before the contest begins, each contestant’s meat must be turned in to Mary Ann Whipple for holding until the start of the contest.
5. 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. Contestants must also be prepared to present a timed (maximum 10 minutes), illustrated presentation, including information about broilers. Judges may ask questions.
7. 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 15th. Questions? Please contact Mary Ann Whipple via email.