

4-H WILD GAME COOKERY CONTEST
Monday, November 23, 2009
LEESVILLE JUNIOR HIGH CAFETERIA

All dishes should be entered between 12:30 p.m. and 1:00 p.m. Judging will begin at 1:00 p.m.
NOTE: There is not a District or a State event for this contest.

RULES AND REGULATIONS

1. Open to all 4-Her's regardless of project enrolled in.
 2. The dishes must be prepared at home and brought to the contest for judging.
 3. All contestants must provide a serving utensil for their dish and identify the dish with name and 4-H club taped to the dish.
 4. A contestant may enter one dish per category.
 5. A minimum of one (1) pound of ground beef must be used in the dishes. The entire dish must be exhibited at the contest.
 6. Four-Her's should bring one (1) copy of the recipe written or typed on note cards or small tablet paper. **See attached recipe check sheet.**
 7. Contestants should have prepared the dish at least twice before entering the parish contest
 8. There will be four (4) divisions for 4-Her's to compete in: Division I - 4th, 5th and 6th grades; Division II - 7th and 8th grades; and Division III - 9th, 10th, 11th, and 12th grades, Division IV - FT. Polk Military Members 3rd grade and below (This division cannot compete to go to district). Awards will be given in each division and a Grand Champion over all divisions will be awarded.
- All wildgame must be legally killed!!

Divisions will be:

- A. Wild Water Fowl – duck, goose
Recipe/dish must contain at least 2 pounds bone-in or 1 pound de-boned meat.
- B. Other Wild Fowl – dove, pheasant, turkey, quail, etc.
Recipe/dish must contain at least 2 pounds bone-in or 1 pound de-boned meat.
- C. Deer Recipe/dish must contain at least 2 pounds bone-in or 1 pound de-boned meat.
- D. Other wild game – boar/hog, squirrel, etc. Recipe/dish must contain at least 1 pound of meat

SCORING FACTORS

Recipe - 15 Points)

Does the recipe contain a minimum of 2 pounds with bone in and one pound of meat deboned ?

Taste - 50 Points

Does the finished dish have flavor which appeals to most people?

Appearance of Dish - 25 Points

Does the finished dish look appetizing?

Garnishes and accompaniments should not enter in scoring.

Ease of Preparation - 10 Points

Procedure is relatively uncomplicated.

Preparation will not take an excessive amount of time.

Ingredients are readily available and reasonably economical.

(Over)

**Wild Game COOKERY CONTEST
RECIPE FORMAT**

- I. Name of recipe
- II. List of ingredients in order used in instructions.
 - a. If the ingredient is changed in any way (if ingredients require special preparation) put the word describing this change in the correct place. Ex: 1/4 chopped onions, not 1/4 onions, chopped.
 - b. Give measurements in common fractions.
 - c. Do not use abbreviations.
 - d. Do not use brand names.
- III. Instructions for combining ingredients.
 - a. Use clear instructions for every step of combining and cooking the ingredients.
 - b. Use short, clear sentences.
 - c. Use correct food preparation terms to describe combining and cooking processes.
 - d. State size of pan.
 - e. Give the temperature and cooking time.
 - f. Include the number of servings and calories per serving.
 - g. State cost and time needed for preparation of recipe.