

EGG COOKERY



Rules:

1. All 4-H members may enter.
2. The egg dish must utilize a minimum of four eggs. This can be four whites, four yolks, or four whole eggs. For instance: If a recipe contained 2 whole eggs in the custard and 2 egg whites in the topping, it would be allowed because the recipe contained a total of four eggs. **NO RAW EGGS WILL BE ALLOWED IN THE FINAL PRODUCT.**
3. Four-H'er should prepare the dish at home or school and bring to the contest location at the specified time. One half of the recipe must be exhibited at the contest.
4. **NOTE: The food should be exhibited in a normal-sized container not to exceed 18" to allow adequate space for all entries. You will be asked to remove items not directly related to the dish such as placemats, flower arrangements, figurines, trays, footed chafing dishes, soup tureens, etc. Baskets or metal containers in which casserole/serving dishes fit exactly will be allowed. Non-edible items are not to be used as garnish. No serving utensils will be needed.**
5. A copy of the recipe must be included with name and school of 4-H'er.

Dishes will be judged in three categories (1) Appetizer/Salad, (2) Main Dishes and (3) Desserts.

Dishes will be judged according to (1) Ease of preparation, (2) Taste, (3) Preparation and (4) Recipe written in correct form.

Each dish will receive a ribbon. Top dishes will compete for Champion and Reserve Champion trophies.

Illustrated Talk:

An egg dish is required for this contest. There will be three divisions:

Division I - (Grades 4-6) Contestant designs (a) standard poster 22" x 28" relating to eggs, (b) presents a 2-3 minute explanation of poster subject (c) responds to questions from judges.

Division II - (Grades 7-9) Contestant designs (a) standard poster 22"x 28" relating to one of the five categories (1) production, (2) food preparation and nutritive value, (3) food safety, (4) processing, (5) marketing; (b) member prepares an essay not to exceed 500 words or 3 typed pages, (12-14 spaces per inch) double spaced, about eggs; (c) presents a 2-3 minute explanation of subject; (d) responds to questions from judges.

Division III - (Grades 10-12) Contestant will present a 5-8 minute illustrated talk on eggs. It can be a specific idea or an overview. Examples include Nutritional Value, Economic Value, Cooking Principles, Versatility, Food Safety, Role in Today's Healthy Diet, Seafood's Place in Agriculture and Natural Resources, Role in our National Economy, Role in Protecting the Environment. There will also be an interview from the judge.



POULTRY PREPARATION

Rules:

1. Any 4-H'er may enter. The contest consists of three categories:

a) Chicken - a dish which contains a minimum of 2 pounds bone-in chicken or 1 pound deboned chicken meat. Contestants should purchase whole chicken or identifiable parts such as wings, thighs, legs, or breasts. (This dish SHOULD NOT include special processed chicken such as marinated chicken strips, chicken nuggets, chicken franks, smoked chicken, canned chicken, etc.). Chicken includes any of the following: Fryer, Capon, Roaster, Broiler, Baking Hen, Cornish or Game Hen.

b) Processed Poultry Products - a dish which includes a minimum of 12 oz. of processed (value-added) poultry products. Value-added poultry products are poultry meats which have undergone special processing. Marinated, breaded, seasoned and reformed products are examples of special processing techniques. Some product examples are Ground Turkey, Turkey Bacon, Turkey Sausage, Smoked Turkey, Turkey Ham, Turkey Rolls, Ground Chicken, Chicken Nuggets, Chicken Franks, Smoked Chicken, Chicken Strips or Canned Chicken. All dishes containing any turkey item (whole, part or processed) should be entered in this division.

c) Other Poultry Meat - A dish which contains a minimum of 2 pounds bone-in or 1 pound deboned poultry meat from a bird other than chickens or turkeys. You may choose poultry meat from any of the following: Duck, Quail, Pheasant, Pigeon, Guinea, Goose, Grouse, Ostrich, Emu or Dove.

2. 4-H member should prepare the dish at home or school and bring to the contest location at the specified time. One half of the recipe must be exhibited at the contest.

3. **NOTE: The food should be exhibited in a normal-sized container not to exceed 18" to allow adequate space for all entries. You will be asked to remove items not directly related to the dish such as placemats, flower arrangements, figurines, trays, footed chafing dishes, soup tureens, etc. Baskets or metal containers in which casserole/serving dishes fit exactly will be allowed. Non-edible items are not to be used as garnish. No serving utensils will be needed.**

4. A recipe must be included with exhibitor's name and school.

Dishes will be judged according to general appearance, quality, texture and flavor, nutritive value and recipe is written correctly and includes 4-H member's name and school. Each dish will receive a ribbon. Top dishes will compete for Champion and Reserve Champion. Divisions will be Elementary, Middle and Senior High.

Illustrated Talk:

No dish is required for this contest. There will be three divisions in this contest:

Division I - (Grades 4-6) Contestant designs (a) standard poster 22" x 28" relating to poultry, (b) presents a 2-3 minute explanation of poster subject (c) responds to questions from judges.

Division II - (Grades 7-9) Contestant designs (a) standard poster 22"x 28" relating to one of the five categories (1) production, (2) food preparation and nutritive value, (3) food safety, (4) processing, (5) marketing; (b) member prepares an essay not to exceed 500 words or 3 typed pages, (12-14 spaces per inch) double spaced, about poultry; (c) presents a 2-3 minute explanation of subject; (d) responds to questions from judges.

Division III - (Grades 10-12) Contestant will present a 5-8 minute illustrated talk on poultry. It can be a specific idea or an overview. Examples include Nutritional Value, Economic Value, Cooking Principles, Versatility, Food Safety, Role in Today's Healthy Diet, Seafood's Place in Agriculture and Natural Resources, Role in our National Economy, Role in Protecting the Environment. There will also be an interview from the judge.

CHICKEN-QUEING CONTEST



Chicken-Queing consists of club members barbecuing halves of chickens in competition.

Participants must bring all equipment and supplies they use...open barbecue grill, tongs, charcoal, lighter fluid, 2 chicken halves, sauce and any other items needed. If you plan to take part in the contest, please be there about 9:00 a.m. to set up your equipment. Remember, we will begin promptly at 10:00 a.m. There will be an Elementary Division, Middle School and a Senior High Division for the contest. **NO ENTRIES WILL BE ACCEPTED AFTER 9:30 A.M.**

EQUIPMENT - For the chicken-queing contest, choose a single, well constructed commercial-type grill. You must use an **open grill**. Other equipment is not considered as an item in the judging. You should have the following materials:

- (1) Chicken-queing grill (open)
- (2) Tongs or gloves for turning chicken
- (3) Brush, mop or other equipment for basting chicken.
- (4) Utensil for holding halves for judges (plates, cookie sheet, etc).
- (5) Two chicken halves
- (6) Folding chair (if you wish to sit during the contest).
- (7) Basting sauce (Two copies of recipe)
- (8) Folding table or tray to place utensils on, etc.

FUEL & FIRE - Charcoal briquets are usually preferred for chicken-queing. They are available locally in 10-20 pound bags. It usually requires 1/4 to 1/2 pound of charcoal per half of chicken. The briquets are placed in a small pile & sprinkled with kerosene; varsol or commercial lighter fluid. (**NEVER use gasoline**). Light the fire and allow to burn until flames go out. Spread the briquets evenly in the pit. When this is done, the flame usually rekindles. As soon as this flame goes out, the fire is ready for cooking. It usually requires 20-30 minutes to properly prepare the fuel for cooking.

COOKING, BASTING, TURNING - Place the half fryer on the grill, skin up, and leave just long enough to sear the chicken. Turn the skin side down and sear. The next time you turn the half chicken, baste it liberally with sauce. Each time you turn the chicken, you baste it. Turning frequently is determined by the heat of the fire. The hotter the fire, the more you turn the chicken to prevent blisters, burning or split skin.

TESTING FOR DONENESS - Each half should be tested for doneness. It is impossible to cook the chicken a given length of time and declare by the way it looks that it is done. To check for doneness, grasp the end of the drumstick bone with one hand and the drumstick thigh joint with the other hand and twist. If the drumstick bone twists out of the thigh joint easily, the chicken is ready to eat. If it doesn't, continue the cooking process until it disjoints.

SAUCE - Develop your own sauce recipe or use a commercial prepared sauce. Be sure to bring two copies of your recipe with you to the contest. (One for you; one for the judge.)

**CHICKEN-QUEING
JUDGING SCORECARD**

CONTESTANT'S NAME

	<u>Maximum Score</u>	<u>Score</u>
1. Equipment & Set-up	5	
Practical, efficient, clean, complicated		
2. Timing (2 hours allowed 10:00-12:00)	5	
Deduct 1 point for each 5 minutes late. All contestants must turn in chicken by 12:15.		
3. Starting and Controlling Fire	12	
Safety, hazardous, smoke, fumes, flame, control measures (water, etc.) excessive heat, skill of contestant in controlling		
4. Skill in Chicken-Queing Procedure	18	
Turning chicken, spreading sauce, start cooking skin side up, suitable utensils/appropriate use		
5. Finished product		
a) Doneness - drumstick, wing, breast	20	
b) Appearance - suitable color, uniformity texture, skin burned, torn, blistered, speckled with ash dust	20	
c) Taste & Texture - flavor, moist, dry stringy, salty, spicy	20	
TOTAL	100	



JUDGING CONTEST INFORMATION

All judging contests (Poultry Judging, General Livestock Judging and Dairy Cattle Judging) will be divided into the following categories - Elementary Division (4th-5th grades), Middle School Division (6th-8th grades) and Senior Division (9th-12th grades). Please make your 4-H'ers aware of this & remind them to put their grade on their scorecards.

Poultry Judging

1. Any number of members per club.
2. Will judge by comparison:
 - a. Pullets for egg production
 - b. Class of dressed broilers
 - c. Class of exterior eggs
 - d. Class of interior eggs
 - e. Class of broken out eggs
3. Written reasons on one class will be required (for pullet class; for middle school and senior divisions only)
4. Scoring: 50 points per class; reasons - 100 points

General Livestock Judging

1. Any number per club
2. Members will judge classes of beef, hogs and sheep
3. Members will write reasons on the placing of one class (for middle school and senior divisions only)
4. Scoring: Classes - 50 points per class; reasons - 50 points

Dairy Cattle Judging

1. Any number per club
2. Members will judge 2-4 classes of Dairy animals. Both pictures & live animals will be used.
3. Members will write reasons on the placing of one class. (for middle school and senior divisions only)
4. Scoring: Classes - 50 points per class; reasons - 50 points

Live Broiler

4-H members who have been raising baby chicks are encouraged to enter the live broiler contest. 4-H'ers should select a pen of three chickens that are uniform in size and weight. Exhibits should be brought to the Fair Grounds at 9:00 a.m. for registration.

Exhibition Poultry Show

4-H members who are raising exhibition poultry are encouraged to enter this contest. Registration will start at 9:00 a.m. One bird per pen is required.

Pet Show

Every 4-H member will be given an opportunity to display their pets. All pets **except** dogs, rabbits, & livestock animals may be shown. This has been a request of many 4-H'ers who do not show livestock or dogs, to be given the opportunity to show cats, hamsters, birds & other small pets. All pets must be in a cage or box in order to be displayed. Tables will be set up to show the animals. An index card with name, type, age, & any other information pertaining to the pet should be attached to the cage or box. All participants will receive a participation ribbon.

Dog Show

A Dog Show will be held at Poultry Day beginning at 1:00 p.m. Registration begins at 12:00 noon. **No dogs may enter the Fair Grounds before 12:00 noon.** All dogs must be on a leash and have rabies tags or proof of vaccinations. The dogs can be entered into one of the seven classes. These are:

Hounds
Non-Sporting Dogs
Sporting Dogs
Terriers
Toy Dogs
Working Dogs
Miscellaneous