

**SOUTHWEST FLORIDA & LEE COUNTY FAIR
4-H/FFA YOUTH CHICKEN BAR-B-Q COOK-OFF**

Registration Deadline: Monday, February 21, 2011

Return Registration To: Southwest Florida & Lee County Fair
Attn: Youth Chicken BBQ
11831 Bayshore Road
Ft. Myers, FL 33917

Name: _____

Address: _____

City, State, Zip Code: _____

Phone Number: _____

Age as of September 1, 2010: _____

Division: _____

4-H or FFA? _____ How long as a member? _____

4-H or FFA Club Name: _____

Divisions

Junior Ages 8-10
Intermediate Ages 11-13
Senior Ages 14-18

Awards (In Each Division)

1st Place Trophy, Rosette & \$10
2nd Place Rosette & \$7
3rd Place Rosette & \$5

PLEASE READ THE RULES ON THE BACK OF THIS PAGE

YOUTH CHICKEN BAR-B-QUE RULES

- Each participant must furnish his/her own grill, charcoal, matches, supplies, etc. One-quarter chicken will be provided for each contestant. Please plan to provide samples of your food to three judges for tasting. **Cooking must be completed within 2 hours from the official start time.** *If you participated last year, please bring your meat thermometer.
- Juniors will be able to have a HANDS OFF supervisor during the competition. *The helper is not allowed to physically help with the preparation. Verbal assistance is okay. Parents – please do not sit in the participant’s work area.*
- Intermediate and Seniors will have NO supervisor. *Physical and verbal assistance are not allowed. Parents – please do not sit in the participant’s work area.*
- Be prepared for judges to ask questions about ingredients and cooking methods.

Contestants will be judged on:

1. The chicken must be cooked within a set time span
2. The internal temperature of the chicken when finished
3. Taste of the chicken
4. Taste of the sauce
5. The finished product appearance
6. Knowledge of project
7. Presentation of the meal (table setting and how the chicken is presented)

**Write Sauce Recipe Below or Attach an Additional Page
(RECIPE IS REQUIRED)**
