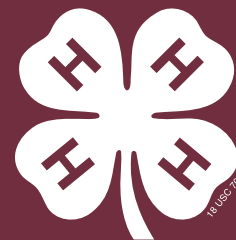


# 4-H Poultry Turkey BBQ Cookout Contest



*The Poultry Turkey BBQ Cookout Contest is a great opportunity for young people to gain an understanding of the turkey meat industry while showcasing their grilling, leadership, and presentation skills.*





## Who Can Participate?

Both junior (ages 8–13) and senior (ages 14–18) 4-H'ers can participate at the state level. 4-H age is determined by the contestant's age as of January 1. No more than four contestants from a county (two juniors and two seniors) may be entered.

The winning state senior participant may advance to the National Turkey BBQ Contest at the National 4-H Poultry and Egg Conference in Louisville, Kentucky.

## When and Where?

North, south, and state cookout contests will be announced by the state specialists each year.

The typical run of show is as follows (but is subject to change)

**9–9:30 a.m.**

Registration

**10 a.m.**

Contest begins

**Noon**

Submission deadline

**12:30 p.m.**

Awards

## Contest Rules

It is important that contestants read the national contest rules (see the Resource section). The state contest will follow the national rules, with these exceptions:

- **BBQ grills will not be provided.**
- There will be no oral presentations.

National score sheets will be used for the state contest.

- Cooking skills = 70 points
- Sensory evaluation = 80 points
- Total overall = 150 points



## Items Provided by Contest Staff

- 2 pounds ground turkey (85–90% lean) for each contestant
- Lighter
- Lighter fluid
- Charcoal
- Container and aluminum foil for patty presentation to judges

Contestants will use their grilling skills to prepare two turkey patties weighing at least one-fourth of a pound (uncooked weight) within the 2-hour time limit. A warning will be given when 15 minutes remain in the contest.

Contestants will be given 2 pounds of ground turkey to prepare as many burger patties as they choose and will select the best two to submit to the judges.

While contestants may add ingredients to the burger, the contestant's overall burger ingredients must include at least 75 percent (by weight) of the ground turkey provided by contest staff.

Contestants will be evaluated on their grilling skills and will be asked questions by the judge, such as about the processes and techniques they used to prepare their meat or how they determined the proper doneness of the product.

The two submitted patties must be consistent. No toppings, dips, garnishes, sauces, or additional items are allowed on the submission plate.

No assistance is allowed. Cell phones or other electronic communication devices are not permitted during the contest.

All steps will begin after the start of the contest:

- Preparing the grill
- Lighting the fire
- Distributing the ground turkey meat for grilling (marination before the contest starts is not allowed)

## Items Provided by Contestants

- Grill (no sharing is allowed)
  - The recommended grill is the [Americana Walk-A-Bout charcoal grill](#).
  - No gas or electric grills are allowed. Charcoal only.
- Table to prepare meat for the grill. Contestants are allowed to dress up their table with a theme.
- Sauce ingredients (if desired)
- Recipe cards
  - Contestants should provide the judges with three copies of the recipe.
  - If a sauce is used, provide the recipe and sauce ingredients.
- Thermometer
- Completed Form 166 for contest staff







## Not Allowed

- Parboiling. Do not place the meat inside a metal pan while on the grill. Aluminum foil or a basket made of aluminum foil may be used to cook turkey patties.
- Deep-frying
- Self-starting charcoal or automatic fire-starter blocks
- Any ignition of fire outside of the grill (this is a fire hazard)
- Excessive non-charcoal combustible fuel
- Spits, augers, or forced draft
- Electricity
- Rocks, sand, or other dense material
- Visible labels. If a commercial sauce is used, cover the label.
- Any devices to support, contain, or cover the meat during cooking. Only aluminum foil may be used.

## Allowed

- Heating the sauce on the grill. Do not put the meat in the pan. Only the sauce may be heated in the pan on the grill.
- Using your own charcoal and lighter fluid; however, self-starting charcoal or automatic fire-starter blocks are not allowed.
- Using chimney-starters; however, contestants are not allowed to burn materials outside the grill, so chimney-starters must be ignited inside the grill and removed before grilling the patties.
- Using a commercial sauce or homemade sauce. If homemade, you must provide the sauce ingredients to the judges.

## Recipes

Recipes must include the following information:

- Contestant's first and last names
- Contestant's age division (junior or senior)
- Contestant's county
- Sauce ingredients
- Ingredients added to the turkey meat
- Cooking instructions (consider special cooking techniques)

## Awards

Judges will award all contestants blue, red, or white ribbons based on their level of excellence. The senior state winner will advance to the national contest.

### State Contest

1st place \$75 & a trophy  
2nd place \$50  
3rd place \$25

### North and South Contests

1st place \$50 & a trophy  
2nd place \$30  
3rd place \$20

## Resource

<https://national4hpoultry.ca.uky.edu/content/turkey-barbecue>



# Judge's Score Card Sample

Contestant No. \_\_\_\_\_ Judge's Initials \_\_\_\_\_ Date \_\_\_\_\_

## State 4-H Turkey BBQ Sensory Evaluation

| Criteria <i>(Circle appropriate statement.)</i>  | Points Scored | Comments |
|--|---------------|----------|
| <b>Appearance (point value 15)</b><br>Color: (too light, moderate, too dark)<br>Uniformity: (poor, OK, good, excellent)<br>Burnt or blacked: (severe, moderate, slight, none)<br>Speckled with ash: (severe, moderate, slight, none)   |               |          |
| <b>Degree of Doneness (point value 20)</b><br>Outer part of patty: (undercooked, done, overcooked)<br>Center of patty: (undercooked, done, overcooked)<br><br><i>Note: If the product handed in is severely undercooked and the judges deem it unsafe to eat, and/or judges observe food safety concerns, sensory evaluation will end here, and zeros will be given to the remaining categories.</i> |               |          |
| <b>Texture (point value 15)</b><br>Chewiness: (tough, chewy, tender, mushy)<br>Rubbery: (much, moderate, none)<br>Juiciness: (dry, moist, wet)<br>Uniformity of patty: (poor, moderate, uniform)   |               |          |
| <b>Flavors (point value 25)</b><br>Turkey: (poor, moderate, good, excellent)<br>Sauce: (too strong, OK, weak, none)<br>Off flavor: (too strong, OK, weak, none)<br>BBQ flavor achieved: (none, weak, excellent, excessive)   |               |          |
| <b>After Taste (point value 5)</b><br>(strong, moderate, weak, none)   |               |          |
| <b>TOTAL POINTS (80 possible)</b>  |               |          |



Contestant No. \_\_\_\_\_ Judge's Initials \_\_\_\_\_ Date \_\_\_\_\_

## State 4-H Turkey BBQ Cooking Skills

| Criteria (Check or circle appropriate statement.)  | Points Scored | Comments |
|--|---------------|----------|
| <b>Equipment and Utensils (point value 5)</b><br>Practical? ____ Efficient? ____ Complicated? ____<br>Timely? ____ Appropriately arranged? ____<br>Cleanup of work area and equipment? ____<br>Contestant furnished appropriate recipe card? (yes, no)   |               |          |
| <b>Appearance and Cleanliness (point value 5)</b><br>Person and equipment:<br>Initially: (inappropriate, marginal, appropriate)<br>While cooking: (inappropriate, marginal, appropriate)<br>Apron/Attire: (inappropriate, marginal, appropriate)   |               |          |
| <b>Starting Fire (point value 10)</b><br>Was skill demonstrated in starting fire? (yes, no)<br>Was method of lighting safe? (yes, no)<br>Was extra fuel needed to start fire? (yes, no)  |               |          |
| <b>Controlling Fire (point value 15)</b><br>Was skill demonstrated in controlling fire? (yes, no)<br>Was there excessive smoke or flames? (yes, no)<br>Fire and heat control: (too hot, appropriate, too cool)<br>Excessive heat required control measures? (yes, no)<br>Excessive ash dust stirred up? (yes, no, NA)<br>Was charcoal added properly? (yes, no, NA)<br>Was excessive charcoal used in the grill? (yes, no) |               |          |
| <b>Preparing Turkey for Cooking (point value 10)</b><br>Demonstrated overall food handling skills? (yes, no)<br>Safe use of utensils? (yes, no)<br>Handling meat product: (inappropriate, marginal, appropriate)<br>Handling blending product if used: (inappropriate, marginal, appropriate)  |               |          |
| <b>Skills in Barbecuing (point value 25)</b><br>Were turkey patties turned to prevent burning? (yes, no)<br>Demonstrated skill in handling turkey patties? (yes, no)<br>Was sauce uniformly applied? (yes, no)<br>Was excessive charcoal used? (yes, no)<br>Were food safety issues observed (cleanliness, contamination, handling, checking for doneness)? (yes, no)  |               |          |
| <b>TOTAL POINTS (70 possible)</b>  |               |          |



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