

Consumer Meats

State Fair Entry

Not eligible for State Fair

Project Check In

One (1) Hour Prior to Judging

Home & Family Arts Building
Kosciusko County Fairgrounds

Judging

Tuesday, June 25, 2024
1:00PM

Home & Family Arts Building
Kosciusko County Fairgrounds

In the Consumer Meats project, you will learn to prepare the meat item for a meal.

You may choose 1 (one) meat product or all of them, which includes Beef, Lamb, Pork, and Poultry to exhibit. You will exhibit only 1 (one) serving of each recipe prepared, in a microwave safe dish, along with a recipe card with the recipe listed on it.

Level A

Grade 3

- Exhibit a poster with a picture or sketch of a standing steer, lamb or hog, with the major wholesale cuts of beef, lamb, or pork identified.
- Use your own recipe for a meal using Beef, Lamb, Pork or Poultry

Grade 4

- Exhibit a poster with a picture or sketch of a standing steer, lamb, or hog with the wholesale cuts identified. The use photos of a prepared dish from each of the major whole sale cuts plus a dish prepared from ground meat.
- Use your own recipe for a meal using Beef, Lamb, Pork or Poultry

Level B

Grade 5

- Exhibit a poster showing each of the major wholesale cuts, plus ground meat, describing the versatility of each cut
- Use your own recipe for a meal using Beef, Lamb, Pork or Poultry

Grade 6

- Exhibit a poster showing the positive and negative points of an advertisement for beef, lamb, or pork. Include the words, phrases, and slogans that were used to make people want to buy those particular meat products.
- Use your own recipe for a meal using Beef, Lamb, Pork or Poultry

Level C

Grade 7

- Exhibit a poster showing what you as a consumer need to look for when purchasing a wholesale cut of beef, lamb, or pork. (i.e., amount needed for your recipe, excess fat, freshness, color, texture of the meat, cut, etc.).
- Use your own recipe for a meal using Beef, Lamb, Pork or Poultry

Grade 8

- Exhibit a poster showing the use of beef, lamb, or pork in outdoor cooking, including the name of the cut, method of cooking, cooking time and comments from people the meat was served to. Also include the thought behind your decisions on the amount and type/cut of meat to purchase and prepare.
- Use your own recipe for a meal using Beef, Lamb, Pork or Poultry

Grade 9

- Exhibit a poster showing what the hides from a steer, lamb or hog are used for
- Use your own recipe for a meal using Beef, Lamb, Pork or Poultry

Level D

Grade 10

- Exhibit a poster showing the steps of preparing beef, lamb, or pork for the freezer, and the freezer time for the meat.
- Use your own recipe for a meal using Beef, Lamb, Pork or Poultry

Grade 11

- Exhibit a poster explaining the different career opportunities available in the beef, lamb, or pork industry.
- Use your own recipe for a meal using Beef, Lamb, Pork or Poultry

Grade 12

- Exhibit a poster showing an advertisement that you would use to get consumers to purchase the cut of meat you are selling at your retail store. Include a picture of the meat cut, price, weight, etc.
- Use your own recipe for a meal using Beef, Lamb, Pork or Poultry