

BARBECUE CONTEST

4-H ONLINE ENROLLMENT: FOODS
FAIR ENTRY: EXHIBIT HALL COUNTY>FOODS, BBQ

TERMS AND CONDITIONS

1. The 4-H Barbecue Contest will be held on Friday of the fair. Contest setup begins at 10 AM on the lawn in front of the 4-H Meeting Room, but may be moved due to inclement weather.
2. Classes will be as follows:
Grades 3, 4 & 5 – Beginner
Grades 6, 7 & 8 – Intermediate
Grades 9, 10, 11 & 12 – Advanced
3. Bring your own grill, utensils and whatever you are going to cook. Your food must be completed by Noon so that the judges may sample it. Bring toothpicks to prepare a sample plate for the public to taste.
4. If you would like to participate in the “Showmanship” contest, create a theme for your table. You can bring music and costumes to go along with your food choice.
5. Awards will be given in Beginner, Intermediate, Advanced, Showmanship and a People’s Choice Award.

PURDUE EXTENSION FOOD SAFETY POLICY (REVISED 10/2020):

For Food Competitions: Fillings, frostings, glazes, and meringues are not permitted to contain cream cheese, sour cream, heavy cream, or whipped cream if they are not fully cooked/baked. These items are allowed as ingredients in food products IF the final product is cooked/baked. Additionally, raw milk, raw milk products or uncooked eggs/egg whites are not permitted. Eggs/egg whites that have been cooked to 160oF (i.e. pasteurized or included as part of a batter and baked) are acceptable. No home- canned fruits, vegetables, or meats are permitted as ingredients in food products.

Fresh-cut, uncooked, fruits and/or vegetables are not permitted to be used in food products or used as garnishes for the product. Foods should be transported to the competition in a way that minimizes contamination and maintains the quality of the food (i.e. foods that are judged as frozen should remain frozen at all times).

Recipes must be provided that identifies all ingredients that were used in each part of the product. Any ingredient that could be a potential allergen must be clearly identified. Potential food allergens include, but are not limited to, milk, eggs, peanuts, tree nuts, fish, crustacean shellfish, wheat, soy and sesame. Each food product must be labeled with the following information:

- Name
- Address (4-H member information can be taken from enrollment if needed)
- Contact information (phone and/or email address; 4-H member information can be taken from enrollment if needed)
- Date the food product was made

Contestants should carefully wash their hands and make sure that their hands do not have any open cuts before preparing foods. If cuts are present, the wound should be bandaged and a single use food service glove worn on the hand during all stages of food production. Contestants should not be

preparing food exhibits for competition within 48 hours of recovering from any illness. People experiencing symptoms of vomiting, diarrhea, fever, and/or jaundice should not be allowed to prepare food.

Judges and individuals who will consume products from county and/or state competitions should be informed that they are at risk for foodborne illness since the established policy cannot guarantee that an entry has been properly prepared or handled before, during or following the competition. The food products for competitions are home produced and processed and the production area is not inspected by the Indiana State Department of Health. Tasting of a food product is solely at the discretion of the judge and consumers. Judges are NOT to taste any home preserved foods such as low-acid or acidified foods like green beans, tomatoes or tomato products, jams/jellies/fruit preserves or fermented products produced in the home.

A completed recipe card is to be submitted with each exhibit. Recipe cards are for judging purposes only and will not be returned to the exhibitor. Laminating, wrapping the recipe card in plastic, or placing it in a clear plastic bag is optional. Since it is illegal in the State of Indiana for youth under the age of 21 to purchase or consume alcoholic beverages, 4-H members are to use recipes that do not include an alcoholic beverage as an ingredient. A suitable non-alcoholic or imitation product may be substituted. Preserved food products should be displayed in an appropriate container, preferably disposable. Containers will not be returned to the exhibitor.

Judges evaluating exhibits should recognize individual differences and creativity, therefore using information in this document as a guide rather than a requirement.

BARBECUE POSTER

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4-H members may also make an educational poster showing barbecuing techniques. Poster must be displayed horizontally, sized 22" x 28", mounted on a firm backing (foam core board or other), and covered in clear plastic or other transparent material. Refer to 4-H Poster Guidelines.

Exhibits will be judged in the 4-H Exhibit Hall. See 4-H Event Schedule to date and time of judging.