Broiler or Turkey BBQ, Dairy Foods & Bake Contest Scheduled Monday, March 30th

BBQ Contest Setup 4:00 p.m.
Please read attached Information on BBQ, Dairy Foods & Bake Contest for Times and Rules. Please call the Extension office by Wednesday, March 25th if you plan to participate in these contests.

4-H Giant Pumpkin & Watermelon Contest
If you have an interest in gardening and like to grow things, then you should consider participating in the Giant Pumpkin and Watermelon Contest. Please call the Extension office by Friday, March 27th to sign up.

2015 Poster Art Contest
The contest is open to members ages 9-19. Posters should be 14”x22” in dimension and may be horizontal or vertical. Posters may be any medium art – watercolor, ink, crayon, acrylic, charcoal, oils or collage. They cannot contain any copyrighted material such as cartoon characters and cannot have any three dimensional items on them. One poster entry per 4-H member will be accepted.

Awards for the top ten individuals will be presented at the District O-Ramas.

The themes for 2015 are as follows:
   It’s Your Time
   Open theme (create a theme and poster to go with it)

Deadline: Posters must be submitted to Extension office Monday, April 27th

Attention Swine Exhibitors:
If you plan to show pigs at the fair this year, please stop by the Ozark Extension office to pick up a copy of the new rules regarding premise ID tags for swine. The Extension office will no longer be providing premise ID tags for your pigs.

The Arkansas Cooperative Extension Service offers its programs to all eligible persons regardless of race, color, sex, gender identity, sexual orientation, national origin, religion, age, disability, marital or veteran status, genetic information, or any other legally protected status, and is an Affirmative Action/Equal Opportunity Employer.
2015 Franklin County Dairy Foods Contest
Monday, March 30, 2015

Eligibility – Any student who is in the 4th thru 12th grade and resides in Franklin County. (4-H Cloverbuds may participate. They will be eligible to receive County awards only.)

Divisions – Cloverbuds – Main Dish or Party Ideas
4th – 12th Grade – Main Dish or Party Ideas

1. The recipe must use one or more real dairy foods.

2. To participate in this contest bring the recipe and the prepared product to the Ozark Extension Office between 6:00 p.m. – 6:30 p.m. for set up. You will be presenting and serving your dish to the judges. Judging will begin at 6:30 p.m. Be sure to attach your name, address, phone number, club or school name and division entered. Be creative on your place setting/setup for your dishes.

3. Recipes will be judged and winners will be notified by phone. The awards are provided by the Arkansas Farm Bureau and the Franklin County 4-H. 4-H participants will be recognized at the annual 4-H Banquet.

4. The County winner selected in both Main Dish and Party Idea will be submitted to the State Dairy Foods Contest. If chosen for the State Contest, participants will be willing to travel to Little Rock and prepare the recipe for judging at the State Fairgrounds. Travel expenses will be paid.

5. Questions? Call the Extension Office at 667-3720 or 965-2272.

2015 County 4-H Baking Contest
Monday, March 30, 2015

Baking Activity Exhibits
Cloverbuds (ages 5-8) – Cupcakes of your choice (3)
Juniors (ages 9-13) – Cookies of your choice (3)
Seniors (ages 14-19) – Yeast Breads or Rolls (3)

Products should be placed on paper plates in plastic re-sealable bags. Put your name on the bottom of the paper plate. Attach a copy of the recipe.

1. Bring your prepared item and drop it off Monday, March 30th from 8:00 a.m. – 4:00 p.m. at the Ozark Extension Office or the Charleston Extension Office between 8:00 a.m. – 12:00 p.m.

2. Products will be judged and results will be available on Wednesday morning. Prizes will be awarded to the top 3 seniors and top 3 juniors at the 4-H Banquet. Cloverbud participants will receive a participation award at the 4-H Banquet.

Instructions for 4-H Broiler BBQ

Chicken Preparation – 4-H members are required to barbeque two broiler halves at the Franklin County Broiler BBQ Contest. The broiler halves will be furnished for the contest. 4-H members should also use broiler halves in their practice session at home. Select ready-to-cook Grade A broilers, weighing approximately 2 ½ pounds.

Starting the Fire – Charcoal briquettes (no match light) are best for barbecuing chicken since they hold the fire longer and it will not be necessary to refuel. Allow three-quarter to one pound of briquettes per one-half chicken. Place briquettes in pile in center of grill and pour or sprinkle a liberal amount of starter fluid over the briquettes and wait two or three minutes before lighting. (Do not use gasoline.) If starter fluid is lighted before it soaks into the briquettes, it burns off immediately and charcoal will not be properly ignited. If sufficient lighter fluid is used and allowed to soak in, it will not be necessary to add more starter fluid. Approximately 20 minutes after lighting, the briquettes should be properly ignited; spread the briquettes evenly and start cooking the chicken. If fire becomes too hot or if flaming occurs, sprinkle with water to control heat.

Cooking the Chicken – Place chicken halves on grill with skin side up. Turn chicken every five to seven minutes and baste. Watch closely to make sure skin is not blistering. If chicken is cooking too fast you should raise grill or turn and baste chicken more frequently. Use tongs or gloves to turn chicken. Baste chicken with barbeque sauce towards the end of cooking time. This will also help reduce blistering.

Is the Chicken Done? – Make sure chicken is done – no one likes rare chicken. You will be allowed one-hour and thirty minutes cooking time without penalty, but make sure it is done before you turn it in to the judges. Test the chicken by twisting the drumstick. If the joint twist or turns easily, the chicken is done. The wing joint may also be twisted to test for doneness. Remember the chicken must be done if you expect to win a blue or red ribbon.

Barbecue Sauce – You may use a commercial sauce or you may prepare your own. A barbecue sauce may be simple or as elaborate as you want to make it.

Instructions for 4-H Turkey BBQ

ACTIVITY AND RULES - BBQ Contest:

1. Each contestant will prepare one or two turkey breast fillet(s) provided to them by the contest monitors.
2. There will be a 2½-hour time limit on the preparation of the turkey. One point will be deducted from the score for every five minutes late.
3. A barbecue grill must be provided by each contestant. Charcoal and lighter fuel will be provided. No self-starting charcoal will be permitted.
4. All other equipment and supplies, including sauce, must be furnished by the contestant. Sauce may be commercial or private recipe. Commercial devices for covering meat during cooking will not be permitted. Only aluminum foil wrap may be used. Remember, browning is a part of sensory score sheet.
5. A contestant may not inject any fluid or sauce into turkey. Turkey may be cooked in aluminum foil wrap.
6. The turkey will not be available to the contestant prior to contest starting time and shall not be marinated prior to start of contest.
7. The contestant will be scored for barbeque skills and sensory evaluation according to the barbeque score sheet.