Contests Scheduled:

Dairy Foods & Bake
Monday, March 28th

Broiler BBQ
Monday, April 4th

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 Monday, March 28th if you plan to participate in the BBQ contest.

Congratulations:

State 4-H Record Book Finalist - Animal Science
Gabby S.

District Intermediate Record Book Winner-Technology
Tylo G.

Mandatory Biosecurity Training for Poultry Chain Participants

All youth signed up for the poultry chain project this year must attend this training:

Tuesday, March 29th - 6:00 p.m.
Ozark Extension Office
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 25th to sign up.

2016 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. For additional information contact the Extension office.

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

The themes for 2016 are as follows:

- I am…4-H Open theme (create a theme and poster to go with it)

Deadline: Posters must be submitted to Extension office Monday, April 25th

2016 Franklin County Dairy Foods Contest

Monday, March 28, 2016

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

Bring your prepared item and drop it off Monday, March 28th from 8:00 a.m. – 4:30 p.m. at the Ozark Extension Office or the Charleston Extension Office between 8:00 a.m. – 12:00 p.m. Attach a Recipe Card (with your Name, Age, and if the dish is Main Dish or Party Idea)

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

2. 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.

3. 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.

4. Questions? Call the Extension Office at 667-3720 or 965-2272.
2016 County 4-H Baking Contest  
Monday, March 28, 2016

Baking Activity Exhibits
Cloverbuds (ages 5-8) – Cookies of your choice (3)  
Juniors (ages 9-13) – Cupcakes of your choice (3)  
Seniors (ages 14-19) – Pie of your choice (whole pie)

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 28th from 8:00 a.m. – 4:30 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 meat will be furnished for the contest. 4-H members should also use broiler halves in their practice session at home.

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 barbecue 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.