

Poultry BBQ Cook-out

The Poultry BBQ Cook-out Contests are a wonderful opportunity for youth to understand the meat industry while showing their grilling, leadership, and presentation skills. Participants have two opportunities to compete.

Resources

1. P4038 <https://extension.msstate.edu/publications/4-h-chicken-bbq-cookout-contest>
2. National Chicken Barbecue Contest
<https://national4hpoultry.ca.uky.edu/content/chicken-barbecue>
3. P4039 <https://extension.msstate.edu/publications/4-h-poultry-turkey-bbq-cookout-contest>
4. National Turkey Barbecue Contest
<https://national4hpoultry.ca.uky.edu/content/turkey-barbecue>

Contests

The state winner is eligible to attend the National 4-H Poultry and Egg Conference in Louisville, KY. A senior contestant may enter the National Poultry contest in only one of the poultry contest areas (Poultry Judging, Egg Chef Challenge, Avian Bowl, Chicken Barbecue, or Turkey Barbecue) the same year.

4-H Thrive

Positive Youth Development

Developing Competence

Adults create environments where youth can develop competence in their chosen project area.

Building Confidence

Youth build confidence as they learn to think for themselves, build mastery, and are recognized for their efforts.

Nurturing Caring

Adults nurture a caring environment where mutual trust between youth and adults is established. Caring relationships with adults are key to resilient youth.

Finding Connection

Youth build solid connections which are critical to their well-being.

Forming Character

Create a community where youth play an active role in developing their character.

Determining Contribution

Youth actively contribute to their clubs and communities.

***Mississippi State University is
an equal opportunity
institution.***

Rules and Regulations

Chicken BBQ Cook-out

Contestants will prepare four (4) bone-in skin-on chicken thighs within a 2-hour time limit.

Resources:

1. All information for the contest can be found in P4038 <https://extension.msstate.edu/publications/4-h-chicken-bbq-cookout-contest>
2. National Chicken Barbecue Contest <https://national4hpoultry.ca.uky.edu/content/chicken-barbecue>

National rules will be followed with these exceptions:

- No BBQ grills will be provided.
- No oral presentations at the north or south contests.
- Oral presentations will be given at the state contest.

Turkey BBQ Cook-out

Contestants will prepare two (2) turkey patties weighing at least one-fourth of a pound (uncooked weight) within a 2-hour time limit.

Resources:

1. All information for the contest can be found in P4039 <https://extension.msstate.edu/publications/4-h-poultry-turkey-bbq-cookout-contest>
2. National Turkey Barbecue Contest <https://national4hpoultry.ca.uky.edu/content/turkey-barbecue>

National rules will be followed with these exceptions:

- No BBQ grills will be provided.
- No oral presentations at the north or south contests.
- Oral presentations will be given at the state contest.

1. A north and south contest will be held. (More information regarding the location and time for the events will be sent via email to agents.)
2. Both junior and senior 4-H participants can participate.
3. All participants must be pre-registered to compete.
4. No more than 2 Junior Teams and 2 Senior Teams may be entered from each county.
5. Junior and senior contestants will compete in different age divisions.
6. The top 3 senior 4-H winners from both the north half and south half are eligible to compete at the state contest. Registration required.

Awards

North and South Contest

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

State Contest

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