

COOK-OFF CONTESTS

Begins following the conclusion of the Culinary Challenge Contest

Entries are due online via the Google Form

Beef Cook-Off Contest

Sponsors: Cuming County Feeders Association & Cuming County Ag Society

Pork Cook-Off Contest

Sponsors: Cuming County Pork Producers & Cuming County Ag Society

Poultry Cook-Off Contest

Sponsors: Nebraska Poultry Industries & Cuming County Ag Society

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- A. This contest is open to all 4-H members age 8-18 as of January 1 of the current year. The contest is held the last Thursday in the month of June at the Wisner-Pilger High School in the Family and Consumer Science Room (4 kitchen areas available). All ages will compete together in each category. Each member is limited to one entry in the Beef contest, one entry in the Pork Contest and one entry in the Poultry Contest. Members may prepare their entries at home, hold at proper temperatures in transport and at the school, until the time of judging.
- B. Each entry must include at least one (1) pound of beef, pork, or poultry per four servings. (Example: Recipe serving 6 people must have 1 ½ pounds of beef, pork, or poultry)
- C. Entries will be accepted in the following categories ...
- main dish entree (meat only - seasoned with spices or sauces)
 - casserole dish entree (dish made with meat and vegetables, potatoes, pasta, sauces, or any combination of those listed)
 - cold dish (Example: sandwiches, salads, etc.)
 - entree cooked on open grill - gas or charcoal
- D. Contestants will prepare their exhibit at home and bring it ready to serve. Contestants are encouraged to think about the eye appeal of the entire recipe and one serving presented to the judge. Bring the entire recipe. Also bring a plate to serve samples to the judge. After judging, exhibits will be released to exhibitors. Exhibitors are asked to save a representative sample for photos at the end of the contest.

Exhibitors using the same recipe for the Culinary Challenge must make a separate complete recipe for each contest.

- E. **Contestants are asked to keep the remainder of their exhibit for a “potluck” meal at the end of the contest. Exhibits will be set out on tables, with their recipes, for everyone to enjoy.**

- F. No alcoholic beverages are to be used as ingredients in recipes. (If the ingredient cannot be purchased legally by the member it should not be part of the exhibit).

- G. Adults are not to assist members in the preparation of their exhibits at the contest.

- H. Contestants will be assigned a judging time to present their exhibit to the judge. You are expected to have your exhibit ready to be judged at your assigned time. Garnishes can be prepared while your meat dish is cooking.

- I. Exhibits must be accompanied by a recipe, including the source of your recipe, and menu including the exhibits. Recipes and menus will be turned over to the sponsors of the contest following the contest for promotional purposes. Put your name on the recipe.

- J. The beef, pork and poultry dishes will be judged as follows ...
 - a. Taste 40 points
 - b. Appearance 20 points
 - c. Originality 5 points
 - d. Ease of Preparation 25 points
 - e. Menu 10 points

- K. The judges will evaluate all exhibits selecting the top exhibits in each category. All exhibits will receive ribbons.