

COOK-OFF CONTESTS

Pre-entries due by Noon on Monday, June 24, 2019

Entries will be accepted by emailing to cuming-county@unl.edu

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 1/1/19. The contest will be held Thursday, June 27th 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 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 entire recipe and one serving presented to the judge. Bring entire recipe. Also bring a plate to serve sample 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 Favorite Foods Revue must make a separate complete recipe for each contest.

- E. 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).
- F. Adults are not to assist members in the preparation of their exhibits at the contest.
- G. 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.
- H. 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.
- I. 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
- J. The judges will evaluate all exhibits selecting the top five exhibits in each category. All exhibits will receive a participation ribbon. The top exhibitor in each category – beef, pork, poultry, and Italian will receive a trophy. Second through fifth place exhibitors in each category will receive engraved medals. The decisions of the judge will be final.
- K. Contestants are asked to pick up their exhibits by 2:00 p.m.