

GRILL MASTER CHALLENGE

DONORS

Tennessee Department of Agriculture; Tennessee Beef Industry Council; Tennessee Egg and Poultry Association; and Tennessee Sheep Producers Association

RULES AND PROCEDURES

- a. Each county may enter as many teams and individuals as they would like on the regional level.
- b. Members who enter the senior division must be in the 9th, 10th, 11th, or 12th grade on January 1 of the current year.
- c. Members who enter the junior high division must be in the 6th, 7th, or 8th grade on January 1 of the current year.
- d. Members who enter the junior division must be in the 3rd, 4th, or 5th grade on January 1 of the current year.
- e. The agent can move a Junior member to the Junior High division to make a four member team. The Junior member will compete for Junior High individual awards.
- f. A team **MUST** consist of four members. A team must have an individual in each of the four species of the contest. The four species will be beef, pork, lamb and poultry.
- g. Counties may enter one, two or three individuals when it is not possible to enter a team with four members. These individuals would be eligible for individual recognition on the regional level and could serve as alternates in the event that a substitution would need to be made for the state contest. Individual species winners in a regional contest not on a state qualifying team will advance to state competition and are eligible for individual awards on the state level.
- h. Each region will send three senior teams to the state contest.
- i. The contestants will be scored by judges according to the 4-H Outdoor Meat Cookery score sheet.
- j. Each contestant will provide two (2) fresh, uncooked meat items, one for the team platter and the other for sampling. The retail cut is the participant's choice. However, the cut must be prepared within the time limit. The poultry item may be either chicken or turkey. The cut can be marinated prior to the contest. Contestants should be prepared to state a degree of doneness (rare, medium rare, medium, medium well or well done) for the beef, lamb and pork cuts.
- k. Preparation and cooking time limited is two (2) hours. The contestants are required to turn in the prepared meat at the end of the state cooking time. Contestants will submit only the prepared meat cut to the judges; that is, no additional items (drink, vegetables, etc.) should be submitted to the judges.
- l. The contestant should provide a copy of any recipes used to the judges. Sauces and marinades may be commercial or personal recipe.
- m. Barbecue grills, charcoal starters, grilling supplies and table set-ups must be provided by the contestants. Cooking teams should plan on using a food preparation area no more than 10 feet by 10 feet. Grills and table top display may be outside the 10X10 area. Grills with or without hoods may be used. Also, aluminum foil may be used to construct a windscreen or hood.
- n. An optional Team Table Top Display contest will take place as well. These scores will not count toward the Team placing scores.
- o. As a team, the contestants should prepare the cooking area and table top exhibit without assistance from other 4-Hers or adults. Individually, the contestants will cook their meat. In case of an emergency as determined by contest monitors, team members may be allowed to share cooking space.

AWARDS

a. Region:

Premiums for Judging Classes 11 - 22			
Senior Teams			
1st - \$60.00	2nd - \$60.00	3rd - \$60.00	4th - \$60.00
\$6.00 for every creditable team			
Plus			
1st - 5th Place Teams will be awarded Rosettes and			
All Winning Team Members will be awarded Ribbons			
1st - 10th High Point Individuals will be awarded Ribbons			
Junior Teams			
1st - \$12.00	2nd - \$12.00	3rd - \$10.00	
4th - \$9.00	5th - \$8.00		
\$6.00 for every creditable team			
Plus			
1st - 5th Place Teams will be awarded Rosettes and			
All Winning Team Members will be awarded Ribbons			
1st - 10th High Point Individuals will be awarded Ribbons			

b. State:

1. Plaques and \$50 to each member of the champion senior team.
2. Plaques to the high individuals in each of the four divisions of the contest.
3. First place poultry contestant – Trip to National 4-H Chicken Barbecue Contest.
4. Second place poultry contestant – Trip to National 4-H Turkey Barbecue Contest.