

Florida 4-H Tailgate Contest Information, Rules, and Eligibility

Eligibility

All bona fide Florida 4-H members who are between 11 and 18 years of age prior to September 1, 2020 are eligible. 4-H'ers who have previously placed 1st or 2nd for a given protein at the state contest cannot participate in that same protein. All participants are REQUIRED to prepare their recipe in the presence of a parent or guardian prior to the contest. All participants will receive a cooking thermometer and a \$25 voucher from Winn-Dixie Supermarkets and a \$10 Sonny's BBQ gift certificate at their respective regional contest. A minimum of 4 contestants are required to compete in a protein to justify awarding prizes, but if three or less compete, all will be allowed to go forward to the state contest. The state winner or highest placing senior (14 yrs of age by September 1, 2020) for chicken will be eligible to participate in the [National Poultry Cookery Contest](#) in November 2021 in Louisville, KY. At the National Contest the Florida representative MUST prepare an unmarinated, entire, and intact half chicken or turkey breast for judging. However, **this is no longer a requirement for the Florida 4-H Tailgate Contest.**

Protein

CHANGE effective 2020- No turkey allowed and ½ chickens NOT REQUIRED. Each contestant will provide enough fresh, uncooked, animal protein for two 6-8 ounces of cooked portions for the judges' palatability evaluations, **chicken included**. The only eligible seafood item is headless, deveined, fresh shrimp. Pork, beef, chicken and shrimp can be marinated prior to the contest. Sauces and marinades may be commercial or personal recipe.

Overview

1 hour prior to 14" Weber grills being started- Contestants must have their uncooked proteins and cooler temperatures checked at registration. Each contestant will fill out their contestant card and a carbon copy will be taped to the plate/container to which they turn in for palatability judging. Uncooked proteins must be covered at all times and maintained at ≤ 40°F. Temperature abuse will result in point deductions. Contestants with temperature abused proteins (≥ 50°F) will not be allowed to compete. Personal clothing should be clean and neat and not present a safety concern (no loose-fitting clothing or open toed shoes).

30 minutes prior to grills being started- Contestants will prepare their tables, fires, and proteins without assistance from other 4-Hers or adults. Due to fire safety concerns, contestants will not be allowed to use tablecloths or have loose leaf paper on display. Other fire safety concerns can be addressed by the contest coordinator. Contestants can use a laptop/iPad /poster & easel to complement their table top display to describe their recipe.

Fire and food safety will be observed by two judges per protein. Contestants cannot light their grills until the designated start time. Contestants must provide grilling supplies and wood chips if desired. All grills must be placed on the ground. Useful accessories can include: a lighter, grill brush, a chimney starter, tongs/spatula for meat, tongs for charcoal, apron, a hot glove, a sprinkle water bottle, basting brush, pliers, pan, etc.

Judging and Contest Curriculum

The fire and food safety judges will ask students' questions about their recipe and safety knowledge after all contestants have been observed. The contestants should expect questions relative to their table display, proper use of a meat thermometer and the tailgate curriculum series addressing [fire-building](#), [meat selection](#), [cooking safety](#), [cooking equipment](#), and [smoking and slow cooking meat](#). A team of three judges will evaluate the seafood and beef products, and pork and poultry products, respectively, with three scores per product. An individual will be responsible for assessing proper cooking temperature/degree of doneness. Each judge will consume up to 10 different entries of each respective protein. Contestants will be required to turn products in at specified time windows. Seafood- 45 min- 1 hour 15 min, Pork 1 hour - 1 hour 30 min; Beef 1 hour 15 min- 1 hour 45 min, Poultry 1 hour 30 min- 2 hour after grills being started, respectively. Products turned in outside of those windows will be deducted 10 points. Beef, pork, and seafood products must be cooked to at least 145°F, ground products to at least 160°F and poultry products must reach 165°F. No additional items (drink, garnish, vegetables, etc.) should be submitted. Judges will be instructed to independently score all components of the products turned in for palatability assessment (i.e. skin, dark, and white meat). If present, bacon will be removed prior to consuming product.

Awards

For each protein category- First place = \$400; Second place = \$250; Third place = \$100; Fourth place = \$50. The top two individuals receive an invitation to compete at the State Championship Contest. State Contest awards-1st place- \$1,500 – 2nd place- \$1,000 college scholarship to a post-secondary institution of your choice-for all four protein contests. Payment of scholarship funds will be made directly to the accredited college/university, technical/trade school, or college education/529 fund on behalf of the recipient. To receive your scholarship disbursement, winners must submit the following to the State 4-H Headquarters: two thank you notes written to the donors of the awarded scholarship(s); verification of the student's post-secondary enrollment which could be: a letter from the institution, class schedule, or receipt from the institution with the student's name printed; name and address of the financial aid office of the student attends/ or will attend; or education/529 fun information; 529 account number and/or Institution Student ID. In the event of special education needs, payment of scholarship awards can be directed to the recipient upon prior approval of the State Extension Specialist. Under these conditions, an

IRS Form 1099-MISC will be filed with the Internal Revenue Service and the recipient for the calendar year in which it is received.

Sign Up

4-H members must meet contest requirements and notify their county agent. County agents should then email Chad Carr, chadcarr@ufl.edu, and a password will be issued for those 4-H members to register on **Eventbrite** by 5 pm on or prior to the date 5 days before the contest. The cap of 10 4-H members per protein category will be first-come-first serve.