

# **4-H AND OPEN CLASS CHICKEN BARBECUE RULES**

**Wednesday, July 27, 2011**

**4-H 9:30 a.m.**

**Open Class: 10:00 a.m.**

1. Each participant must bring a copy of your recipe to be turned in for the club recipe book.
2. Each participant must be 12 years old or older. You need not be in the 4-H Poultry Club to participate.
3. Each participant must use chicken provided by the 4-H Poultry Club for the contest. Two halves will be provided, and will be weighed prior to and after the barbecuing. Open class may marinate but must inform the judge of their intent.
4. Each participant will provide his or her own grill, brickettes, starting fluid, matches, water for containing fire, shovel or trowel or such equipment needed. 4-H participants must use charcoal grills. Open class may use either charcoal or L.P. grills.
5. Each participant must provide their own sauce, apron, dauber, tongs, gloves, foil or other equipment needed. Each participant must also provide a plate and fork for the judge.
6. Each first year participant will use the same recipe for sauce.
  - 2 c. vinegar
  - 1 c. water
  - Salt to taste
  - ½ lb. butterPut in saucepan and boil together for 1 minute.
7. Be ready to start your fire at least 1 hour before barbecuing. All chickens will be placed on the grill at 9:30 a.m. for 4-H'ers and 10:00 a.m. for Open Class.
8. Each participant will put out their own coals into hole dug by club and clean their own cooking area.

**OPEN CLASS  
CHICKEN BARBECUE PRE-REGISTRATION  
By Monday, July 25, 2011**