

2024 Central Region 4-H Grillmaster Challenge
Premium Awards *Proposal* & Contest Rules

Senior High Team Awards

1 st place Team	\$350
2 nd place Team	\$325
3 rd place Team	\$300
Total	\$975

Senior High Individual Awards

1 st place Beef	\$30
1 st place Pork	\$30
1 st place Lamb	\$30
1 st place Poultry	\$30
Total	\$120

Junior High Team Awards

1 st place Team	\$150
2 nd place Team	\$125
3 rd place Team	\$100
Total	\$375

Junior High Individual Awards

1 st place Beef	\$30
1 st place Pork	\$30
1 st place Lamb	\$30
1 st place Poultry	\$30
Total	\$120

Grand Total \$1590

2024 Central Region 4-H Grillmaster Challenge
Thursday, September 12
Registration-9:30 a.m.; Contest-10:00 a.m.
Contest Rules

- a. Each Central Region county may enter three junior high and three senior teams on the regional level.
- b. Members who enter the junior high division must be in the 6th, 7th or 8th grade on January 1 of the current year.
- c. Members who enter the senior division must be in the 9th, 10th, 11th or 12th grade on January 1 of the current year.
- d. A team will consist of four members. A team must have an individual in each of the four divisions of the contest. The four divisions will be beef, pork, lamb and poultry.
- e. 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 specie 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.
- f. The top three senior teams will advance to the state contest.

The contestants will be scored by judges according to the 4-H Grillmaster Challenge score sheet.

- a. Each contestant will provide one fresh, uncooked meat item. The retail cut is the participant's choice. The cut will be cooked and presented to the judges for sampling. 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.
- b. Preparation and cooking time limit 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.
- c. The contestant should provide a copy of any recipes used to the judges. Sauces and marinades may be commercial or personal recipe.
- d. 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 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.
- e. As a team, the contestants should prepare the cooking area 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.