Minnesota Meats

Minnesota Meats is a new opportunity in 2016. State Fair Livestock Exhibitors will have the chance to experience the importance of quality meat products from birth all the way up to the consumer’s plate.

4-Her’s will work in teams of 3-4 members to prepare a Minnesota grown meat product that is nutritious as well as appealing to consumers. Exhibitors can choose from beef, dairy, swine, sheep, meat and dairy goats, rabbits and poultry categories. Teams can be made up of youth from multiple counties. Youth also do not need to be exhibiting the species they choose to participate in.

Teams will be provided with aprons, charcoal, grills, grilling utensils, the meat cut that will be prepared, salt and pepper, salad greens and cheeses. Teams are given 30 minutes to prepare a final product which could either be the grilled meat by itself or the grilled meat worked into a salad creation. 4-Her’s can bring processed rubs or processed seasonings to enhance their meat.

Youth will be judged on 40% taste, 30% appearance and 30% team knowledge. Teams will be asked basic nutrition question about their final product such as calories and carbohydrates content.

All species will be judged separately and compete at different times. See below for scheduled times.

**Signing up** Teams will sign up in their species of choice office. For example, beef teams will sign up in the beef office, swine in the swine office.

- **Beef** – Sunday, 9:00 am
- **Dairy** – Friday, 4:00 pm
- **Sheep** – Sunday, 10:30 am
- **Swine** – Saturday, 3:30 pm
- **Meat and Dairy Goats** – Saturday, 2:00 pm
- **Poultry** – Saturday, 4:00 pm
- **Rabbits** – Thursday, 1:00 pm

**Questions** can be answered in the 4-H Livestock office at the front of the cattle barn.