



LEE COUNTY 4-H POULTRY BARBECUE PROJECT RECORD BOOK



Name: _____

Address: _____

Club Name: _____

Club Leader: _____

Date of Birth: _____ Age (as of Sep. 1st of current 4-H year): _____

Grade in School: _____

Junior (8-10) _____ Intermediate (11-13) _____ Senior (14-18) _____
as of September 1st of the current year

Date Record Book Started: _____ Date Closed: _____

Years in Poultry Barbecue Project, including this year:

County Extension Agent: _____

Leaders Signature: _____

Lee County 4-H Poultry Record Book Instructions

Record Sheets

Complete record sheets according to age division

Juniors must complete at least three (3).

Intermediates must complete at least four (4).

Seniors must complete at least five (5).

You may include your Hartley's 4-H Barbecue Contest Record Sheet as one (1) of the record sheets. You may also attach your score sheet as additional information, if you like.

Project Pictures

Take photos of your project work. Consider taking photos of the beginning, while the work is being done and your completed project. Attach pictures to fill no more than the two (2) picture pages (8.5" by 11", one side only) in this report. Don't forget to add captions.

Project Story

Keep a journal of some of your project experiences. Record the good and bad experiences you had during the year, what you learned from these and what you would do differently. Then write your project story from your journal that covers your project experience and what you've learned from it and how you might apply what you've learned to your life in the future.

Suggest length of story:

For Juniors, this should be at least one-half page, hand written.

For Intermediates, this should be at least one-half plus page, hand written or typed.

For Seniors, this should be at least one full page, hand written or typed.

You can, of course, type or use the computer. If you do this, it should be double spaced with one inch margins. The length should be approximately as long as it would be handwritten.

This project book was adopted by Lee County 4-H and was created by:

Muriel Turner, Levy County Family and Consumer Sciences Agent

Office: (352) 486-5131

Fax: (352) 486-5481

Email: mgtturner@ufl.edu

LEE COUNTY 4-H POULTRY BARBECUE RECORD SHEET

Keep a record of each poultry barbecue by filling out this record sheet.

Barbecue was at (home, club meeting, etc.): _____

Barbecue was for (birthday, family party, family meal, etc): _____

Number of chickens barbecued: _____

Type of grill (portable, brick, etc.) used: _____

Type of sauce: _____

If home made – list ingredients used: _____

If purchased – list brand name: _____

Distance from fire (coals) to chicken (grill): _____

Type of fuel used (charcoal briquettes, hickory, oak, etc.): _____

Type of starter fuel (mineral spirits, electric, etc.): _____

DO NOT USE GASOLINE!!!

Time required before fire was ready: _____ Required cook time: _____

How many times was the chicken turned: _____

Number of people fed: _____

List of other foods eaten with barbecued chicken (circle those prepared by you):

Do you think your poultry barbecue was (circle one) poor fair good excellent?

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PROJECT PICTURE STORY

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