

Team Name:

Swamp Yankee Cook-Off

October 14 2023
BY: Big Fellas BBQ Team
To Benefit: Wings Of Freedom Animal Rescue
Valley Springs Sportsman's Club
65 Valley Rd, North Grosvenordale, CT 06255



Digital Sign-up: https://forms.gle/o23n2mLpnHZRQkrXA

Chief Cook:

Address:	City:	State:	Zip:
Phone:	City: Email:		
	Kids Cate	egorv's:	
Anythi	ng On A Stick	30. 7 0.	\$20
Sign ups	will not be taken without payment. T		10/07/23
including its member legal representatives, any loss, damage or to indemnify and hol judgments including event host, and NE	m (Hereinafter known as event so, officers, sponsors, and/or assonagree that the event sponsor, expendingly employee's regardless of how not a harmless the event sponsor, expending the cost of defense of any claim BS. Furthermore, I hereby grant agents to use any photograph legitimate	ociates, and the contestance vent host, and NEBS will nuch loss, damage, or injurent host, and NEBS from arising from such action full permission to the event	nts, including parents, and or in no case be responsible for ury is occasioned, and agree m any and all claims, suits or a against the event sponsor, ent sponsor, event host, and
	nderstand and agree to abide by d by the event sponsor and NEB		g the Swamp Yankee
Signature of Pare	ent of Cook:		_Date:
Print name of Pa	rent of Cook:		
Print name of Ch	ild Cook:		
NEBS Member #	(if applicable)		
•	uble to: Chris Kelley MEMO : S viail this application, along with th	•	
Swamp Yankee Co	ok-Off ~ P.O. Box 127 Grosvenord	ale, CT 06246	
Vermen OBstalet	M	:-l	Owner Wenter Wide

Venmo: @Patrick-Murray-208 Paypal: @Patrickmurray77 MEMO: Swamp Yankee Kids Questions please email: Chris Kelley at chriswkelley@gmail.com or Patrick Murray at patrickmurray77@gmail.com

KIDS Q COOKS PACKET

A cook's rules packet containing all instructions, and necessary information may be viewed at www.nebs.org

Swamp Yankee Cook-off Kid's Q will be a 1 Category event.

(1) <u>Anything on a Stick</u>: Chefs Choice! Beef, Chicken, Pork, or any other meat you choose. After inspection meat may be cooked, stuffed, wrapped, injected, sauced any way the cook sees fit. This will be a NEBS Open Garnish contest. Garnish is optional. Any garnish the cook chooses to use is allowed. Teams are reminded that the category should focus on the meat and judges will be looking for easy identification of it - all additional stuffing, sauces, etc. should complement and not hide or disguise the entry. examples of anything on a stick include beef teriyaki sticks, kebabs, or Shrimp on the Barbie!

FOOD / MEAT INSPECTION AT ARRIVAL:

- All meat and other cooking products will be provided by the contestant.
- All category items must be raw and cooked on-site, and no pre-seasoning, pre-stuffing, pre-marinating, brining, or any other type of pre-flavoring of the contest meats will be allowed until the meat has been inspected after arrival at the cook-off site; unless otherwise noted in the individual category.
- Meats may be trimmed and/or prepped before arrival at the cook-off site, but no flavors may be added to the contest meats until they are inspected.
- Once the meats are inspected, they may be rubbed, injected, marinated or otherwise flavored and cooked, as the cook sees fit.
- Once cooked, all entries may be presented for judging dry, basted, sauced, or otherwise flavored as the cook sees fit.
- Each cooking team must provide their own meats, seasonings, sauces, garnishes, and all tools and utensils necessary to cook and serve their entries.

COOKING / GRILLING / SMOKING:

- Any type of fuel source the cook wishes to use will be allowed, including, but not limited to: charcoal, wood, propane and electricity.
- Each cooking team must provide their own cookers, grills or smokers, and no team may share their grills, cookers or smokers with any other cooking team.
- All cooking must be done in the grills, cookers or smokers provided by the team, and no cooking will be allowed on the ground or in the ground.

FOOD SAFETY:

- Each cooking team must provide a three-stage washing station, consisting of a tub or pan of soapy water, a tub or pan or rinsing water, and a tub or pan of disinfecting water. Disinfecting water consists of 1 Tablespoon of bleach per gallon of water.
- Each cooking team must have a fire extinguisher on their site at all times during the event.
- Each cooking team must have a meat thermometer on their site at all times for food safety.
- Each cooking team is expected to adhere to the highest food-safety procedures, and latex or vinyl gloves are recommended when preparing and handling meats.
- Proper storage of meat is required. It must be maintained below 40F before cooking and above 140F after cooking.

COOKING SITE INFORMATION:

• Each cooking team is expected to leave their cooking site in equal or better condition than it was when they arrived, and each team's cooking site will be inspected when they leave the

event.

- Each cooking site will be at least 12' x 12' (based on application) and all tents, tables, grills, cookers or smokers should fit within each teams' assigned space.
- Water will be available at the contest.
- Electricity will be available at the contest.
- Trash disposal will be available at the contest.
- Ash disposal will be available at the contest.
- Restroom facilities will be available at the contest.
- Site assignments will be made
- Any team who leaves their site in an unacceptable condition will not be invited back to future cook offs and will not be allowed to compete in a Northeast Barbecue Society sanctioned event for one (1) year.

PRESENTATION:

Category entries:

- Anything On a Stick Garnish is OPEN
 - OPEN GARNISH Anything goes. Stuffing, wrapping, skewers, and decorations of any kind edible or not are allowed. Any size chunks or ingredients can be used.
- Cooks should remember the judges will be instructed to evaluate how well the cook has represented the contest category. Excessive garnish or additional ingredients that cover or hide the appearance and/or taste of the defined category may result in a lower score.
- A 9" x 9" Styrofoam container will be provided to each cooking team for each entry.
- You must enter at least six (6) identifiable, separate portions. The container must be closed when it is submitted for judging.
- Additional information can be found at https://www.nebs.org/wp/wp-content/uploads/2017/01/nebs-grilling-rules.pdf

JUDGING:

- Once cooked, all entries may be presented for judging.
- Each entry will be judged by six (6) different judges.
- Anything in or on your container that hints at or gives away your team or team name will be grounds for disqualification.
- The double-blind judging system will be used, meaning that no judges will know which team's entry they are judging at any time.
- You MUST enter at least six (6) identifiable, separate portions.
- Container must be closed when it is submitted for judging.

All entries and categories will be judged on the following three criteria:

Appearance - Tenderness – Taste

AWARDS: Trophies and cash prizes will be awarded.

NEBS Team of the Year:

The scores from these contests will count towards NEBS 2023 Team of the Year points. Teams must be registered for TOY for the scores to be included. Please see the rules and policies at www.NEBS.org/toy

In order for scores to count for NEBS Team of the Year, the teams' chief cook must be a member of NEBS at the time of the event and in good standing for the entire season. Information about becoming a member is available at www.nebs.org.

Any questions regarding NEBS TOY should be directed by email to: toy@nebs.org

It is a requirement of this barbecue contest that all contestants, their friends and family, and anyone they may come across have fun, and enjoy the sport of barbecue!

Any questions should be directed to Chris Kelley at chriswkelley@gmail.com or Patrick Murray at patrickmurray77@gmail.com

SWAMP YANKEEE COOK-OFF TIMELINE

ARRIVAL Saturday, October 15, 2023:

Cooking teams may begin arriving and setting up any time after **9 AM** on the day of the event. Meat inspection continues as cooking teams arrive, and at the convenience of the contest officials / meat inspectors - which may be the contest organizers.

Tailgate and Kids Q Cook's Meeting at the Judging Tent to clarify rules, distribute turn-in boxes and answer any questions will be held at **2 PM**.

Saturday, October 15, 2023

- 9:00 AM Arrival time
- 2:00 PM ~ Cooks Meetings
- 4:30 PM Judges arrive in Judging area for Kids Q and Dessert
- 5:25 PM 5:35 PM ~ Kids Q turn in at the Judging Area
- 6:25 PM 6:35 PM ~ Teams Dessert turn in at the Judging Area

Sunday October 15, 2023

- 10:45 am Tailgate Judges Arrive in the judging area
- 11:15 pm 11:45 pm ~ Tailgate Judges Meeting at the Judging Area
- 11:55 pm 12:05 pm ~ Chicken turn in at the Judging Area
- 12:25 pm 12:35 pm ~ Ribs turn in at the Judging Area
- 2:00 pm 2:30 pm ~ Awards (Approximate)

LOCAL INFORMATION

Hotels:

Comfort Inn & Suite, 16 Tracy Rd, Dayville, CT 06241

Grocery Stores:

Walmart Supercenter, 625 School St, Putnam, CT 06260

Medical:

Day Kimball Hospital, 320 Pomfret St, Putnam, CT 06260

About Wings Of Freedom Animal Rescue

http://www.wingsoffreedomanimalrescue.org/About-Us.html

If anyone would like to contribute further to WOFAR we will have a donation bin at the event. Appropriate donations could be dog supplies like toys, crates, dog food, leashes, harnesses, or dog beds.