



2023

Otter River BBQ Cook-off

Otter River Sportsman's Club
250 Lord Rd
Templeton MA 01436

Sunday, September 17, 2023

Presented by:

The Otter River Sportsman's Club

www.otterriversportsmansclub.org

Along with:

The Northeast Barbecue Society

www.nebs.org

Every barbecue feels like the best one ever!

Official Entry Form – Otter River BBQ Cookoff, - Sept. 17, 2023

Team Name: _____

Chief Cook: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Email: _____

Categories for Grand Champion:

Chicken Wings and Pork Ribs: \$80.00____ After August 18, 2023: \$100.00____

10 Amp electricity is available for \$15.00: Yes____ No____

Full Bastey Boys BBQ Dinner Saturday: \$20.00 each: QTY____

***Total amount enclosed: \$_____**

Liability Waiver

The Otter River Sportsmen Club (Herein after known as event sponsor) and the Northeast Barbecue Society, including its members, officers, sponsors, and/or associates, and the contestants, including parents, and or legal representatives, agree that the event sponsor, event host, and NEBS will in no case be responsible for any loss, damage or employee's regardless of how much loss, damage, or injury is occasioned, and agree to indemnify and hold harmless the event sponsor, event host, and NEBS from any and all claims, suits or judgments including the cost of defense of any claim arising from such action against the event sponsor, event host and NEBS. Furthermore, I hereby grant full permission to the event sponsor, event host, and NEBS and/or their agents to use any photographs, videotape, or any other record of this event for legitimate purposes.

I have read and understand and agree to abide by all NEBS rules governing the Otter River BBQ Cookoff presented by the event sponsor and NEBS.

Signed: _____ Date: _____

Print Name: _____

Make checks payable to: **The Otter River Sportsman's Club**

Please mail this application, along with a check or money order to:

John Henshaw P.O. Box 129 Templeton, MA 01468

Questions: Andy King basteyboy@comcast.net

*\$10 from each team's entry fees will be donated to the Otter River Sportsman's Club. The rest of the entry fees will go back to the teams as prizes.

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

Thank you for entering the 2023 Otter River Tailgate BBQ Contest!

The 2023 Otter River Tailgate Barbecue Contest will be a two-category barbecue cooking contest to determine Grand Champion.

Any type of fuel source the cook wishes to use will be allowed, including, but not limited to: charcoal, wood, propane and electricity. Any type of cooking method, including deep frying, is legal for all entries.

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.

Each cooking site will be at least 20' x 20' and all tents, tables, grills, cookers or smokers should fit within each team's assigned space.

Each cooking team must provide their own meats, seasonings, sauces, garnishes, and all tools and utensils necessary to cook and serve their entries.

The categories that will determine Grand Champion will be:

Chicken Wings and Pork Ribs.

Contestants may enter either category, or both, as they desire.

Both categories must be entered to be eligible for Grand Champion.

Grand Champion will be determined by the combined total scores of the two categories.

Chicken Wings are described by the Otter River Barbecue Contest as any part of the wing of a chicken served whole or in sections as the cook sees fit.

Turkey wings, duck wings, or the wings of any other fowl will not be allowed.

For the Pork Ribs category, any style of pork rib may be submitted, including Loin Back Ribs, Baby Back Ribs, Spareribs, St. Louis Ribs.

Country-Style Ribs, Southern Style Ribs, Beef Ribs, or the ribs of any animal besides pork will NOT be allowed.

All food must be cooked on-site, and no pre-seasoning, 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.

Meats may be rinsed, plucked, skinned and/or trimmed before arrival at the cook-off site, but no flavors may be added to the contest meats until they are inspected. Contest meats may not leave the cook-off site after inspection.

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.

A 9" x 9" Styrofoam container will be provided to each cooking team for each entry.

Each entry will be judged by six (6) different judges.

All entries will be judged on the following three criteria:

Appearance - Tenderness – Taste

The official Northeast Barbecue Society scoring system will be used, and NEBS standard garnish rules apply.

Garnish is optional. If used, it is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley and/or cilantro or green kale. Endive, red tipped lettuce, lettuce cores and other vegetation are prohibited. (Improper garnish shall receive a score of one (1) on Appearance).

At least SIX (6) separate portions of wings or ribs must be presented in the provided container, along with whatever legal garnish the cooking team chooses to use in order to enhance the appearance of their entry.

The container must be closed when it is submitted for judging.

Anything in 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.

Medallions and/or trophies along with cash prizes will be awarded for first, second and third place in each category.

A trophy and cash will be awarded to the Grand Champion, which will be determined by combining the total points of the two categories.

Each cooking team must provide a three-stage washing station, consisting of a tub or pan of soapy water, a tub or pan of rinsing water, and a tub or pan of disinfecting water. Disinfecting water consists of 1 Tablespoon of bleach per gallon of water. Water will be available at the contest.

Each cooking team is expected to adhere to the highest food-safety procedures, and latex or vinyl gloves are recommended when prepping and handling meats.

Each cooking team must always have a fire extinguisher on their site during the event.

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.

All cooking areas MUST BE cleaned up BEFORE teams leave the contest. All live coals must be disposed of properly, according to the organizer's directive. Sites shall be left at the conclusion of a contest in the same, or better, condition than they were upon arrival. Failure to obey this rule may result in further action

against a team, such as, but not limited to forfeited fees or disqualification from future NEBS events.

The scores from these contests will count towards NEBS 2023 Team of the Year points.

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. Information about becoming a member is available at www.nebs.org.

Team Of The Year Registration: All teams must register in order for their scores to be included in the 2023 NEBS TOY calculations and rankings. If you do not register your team, your scores will not count towards NEBS TOY. Registration is free and only takes a couple minutes. Visit here to register: <https://www.nebs.org/toy>

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

Any questions as to contest rulings should be directed to Andy King at:
basteyboy@comcast.net

2023 Otter River Barbecue Cookoff Schedule of Events

Saturday September 16, 2023

2:00 P.M. - Cooking teams may begin arriving and setting up any time after 2:00 P.M. on Saturday.

Meat inspection continues as cooking teams arrive, and at the convenience of the meat inspectors.

5:00 - 9:00 - Live concert at no charge to the BBQ teams. A full BBQ buffet dinner by the Bastey Boys is being offered to BBQ teams for \$20 per person. Kindly fill in the box on the application if desired.

Quiet hours begin at Midnight Saturday night and continue until 7 A.M. on Sunday.

Sunday September 17, 2023

6:00 A.M. - Cooking teams may begin arriving and setting up any time after 6:00 A.M. on Sunday. Meat inspection continues as cooking teams arrive, and at the convenience of the meat inspectors.

7:00 A.M. - 9:00 A.M. - Free coffee and homemade Finnish coffee bread will be available for the cooking teams, courtesy of The Otter River Sportsman's Club

9:00 A.M. - Tailgate and Kid's Q Cooks Meeting at the Judging Area to clarify rules, distribute turn-in boxes and answer any questions.

10:30 A.M. - Kid's Q Judges Meeting at the Judging Area

10:55 A.M. - 11:05 A.M. - Kid's Q Chicken turn in at the Judging Area

12:30 P.M. - Tailgate Judges Meeting at the Judging Area

12:55 P.M. - 1:05 P.M. - Chicken Wings turn in at the Judging Area

1:25 P.M. - 1:35 P.M. - Pork Ribs turn in at the Judging Area

Approximately 3:30 P.M. - Awards

TempletonCooking Site Information.

- Sites will be at least 20 x 20, and will accommodate some RVs.
- Sites will be reserved on a first come first served basis
- Water will be available for free (you must bring your own hose, Y connector, and carrying buckets)
- Ice will be available on site for sale
- Trash must be removed by each competitor (dumpsters are available)
- Indoor and outdoor restroom facilities will be available
- 10 amp electricity will be provided for a fee of \$15.00, with advance notice. Please check the appropriate box on your entry application. Please bring 100' of extension cord if you desire an electrical hookup.
- Receptacles will be available on-site for grease and ash disposal. Please bring separate containers for transporting grease and ashes to the proper receptacles
- Sanitation (Wash, rinse, disinfect) will be checked at meat inspection and periodically throughout the event.
- Proper storage of meat is required. It must be maintained below 40F before cooking or above 140F after cooking
- Proper handling of food is required. Meat thermometers, as well as vinyl or latex gloves should be used.
- **All alcoholic beverages must be purchased from the Otter River Sportstman's Club bar, and consumed responsibly.**
- ***IMPORTANT: ANYONE CAUGHT BRINGING THEIR OWN ALCOHOLIC BEVERAGES ONTO THE GROUNDS OF THE OTTER RIVER SPORTSMAN'S CLUB WILL BE IMMEDIATELY EJECTED**
- **NO DOGS ALLOWED**
- Cooking team members who need to leave the site will be given wristbands. Wristbands must be worn for free re-entry to the contest site
- It is a requirement of this barbecue contest that all contestants, their friends and family, and anyone they may come across has fun, and enjoys the sport of barbecue!

Please feel free to contact Andy King with any questions at: basteyboy@comcast.net
