

Hogs 4 Heroes

April 29-May 1, 2022 Inclusive BBQ Events



1050 Fort Getty Rd, Jamestown, RI 02835

DIGITAL FORM: https://forms.gle/f1VpgA6LR4ronaNZ7

To Benefit: VFW of Jamestown

Team Name:	Head C	ook:	
	City:		
	Email:		
	Entry Fees: \$	10.00	
	Category: Anything	with Bacon	
Application deadline	Sunday, April 20, 2022. Payn	nents are taken at the	e time of application.
The co	ontest is Open Garnish. All it	tems must fit in a 9x9	box.
	Liability Wa	iver	
Inclusive BBQ Events (Hereinafter members, officers, sponsors, and agree that the event sponsor, ever regardless of how much loss, dan sponsor, event host, and NEBS frarising from such action against to the event sponsor, event host, record of this event for legitimate	for associates, and the contest ont host, and NEBS will in no can age, or injury is occasioned, a om any and all claims, suits or the event sponsor, event host a and NEBS and/or their agents	tants, including parent ase be responsible for and agree to indemnify judgments including t and NEBS. Furthermore	s, and or legal representatives, any loss, damage or employee's and hold harmless the event he cost of defense of any claim e, I hereby grant full permission
I have read and understand and a presented by the event sponsor a	•	es governing the Inclus	sive BBQ Events Contest
Signature of parent, or guardian:Date:			
Print name of parent, or guardian	· ·		
If parent or guardian has a team r Make checks payable to Kathy T	rainor MEMO: Kids Q		
Please mail this application, along	j with the total entry fee to:		

Venmo: inclusivebbgevents

If paid via venmo – please email application to: inclusivebbqevents@gmail.com

Questions can be emailed to: inclusivebbqevents@gmail.com

Kathy Trainor 210 Alfred Lord Blvd Taunton, MA 02780

KIDS Q COOKS PACKET

The category will be: Anything with Bacon

Anything with Bacon ~ "Bacon" is defined as smoked pork belly. No Canadian bacon, ham, prosciutto, or unsmoked, uncured pork belly is allowed. You may use store-bought bacon (smoked pork belly) or cure and smoke your own pork belly before or at the event. Bacon may not be pre-cooked (precured is ok) prior to arriving. Store bought bacon of any type is allowed. After inspection meat may be cooked, stuffed, wrapped, injected, sauced any way the cook sees fit.

This will be a <u>NEBS Open Garnish</u> contest. Garnish is optional. Any garnish the cook chooses to use is allowed. Teams are reminded that the category is bacon and judges will be looking for easy identification of the bacon - all additional stuffing, sauces, etc. should complement and not hide or disguise the entry.

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.
- 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.
- Proper storage of meat is required. It must be maintained below 40F before cooking and above 140F after cooking.

Food Inspection:

- 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.
- Meat 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.

Presentation:

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

Appearance - Tenderness - Taste

- Please be careful using toothpicks or other inedible garnish. If a judge bites into a toothpick, skewer or other inedible garnish, it will be reflected in the scoring.
- Anything in your container that hints at or gives away your team or team name will be grounds for disqualification.

Judging:

- Once cooked, all entries may be presented for judging.
- A 9" x 9" Styrofoam container will be provided to each cooking team for each entry. The container must be closed when it is submitted for judging.
- Each entry will be judged by six (6) different judges. You must enter at least six (6) identifiable separate portions.
- The double-blind judging system will be used, meaning that no judges will know which team's entry they are judging at any time.
- Awards and cash will be awarded for first, second, and third place in each category.

Any team who leaves their site in an unacceptable condition will not be invited back to future Inclusive BBQ events and will not be allowed to compete in a Northeast Barbecue Society sanctioned event for one (1) year.

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

KIDS Q's focus is on Safety and Fun. We would like the children to do as much as they can. Parents can light a fire and help with fire management. Parents can make sure knives are used safely. The children should be doing most of the work themselves.

CONTEST OUTLINE

Friday, April 29, 2022

• 3:00 pm Teams may arrive and sites will be assigned upon arrival.

Saturday, April 30, 2022

- 6:00 am Teams may arrive
- 4:00 pm Cooks Meeting Kids Q
- 5:25 pm-5:35 pm Kids Q Anything with Bacon turn in at the Judging Area

Sunday, May 1, 2022

• 3:30 pm - Awards in the Judging Area (Approximate)

Cooking Site Information:

Sites will be assigned on a first-come-first-served basis.

Water and power are provided on-site.

Trash disposal will be available free on-site.

Ash and Grease containers will be provided on-site.

Restroom facilities will be available on site. Restrooms are located at the rear of the camping area

Please feel free to contact Kathy Trainor with any questions at: inclusivebbqevents@gmail.com

LOCAL INFORMATION

Hotels:

OceanCliff Hotel 65 Ridge Rd, Newport, RI 02840 (401) 619-7925

Grocery Stores:

Shaws 71 E Main Rd Middletown, RI 02842 (401) 848-7560

Medical:

Newport Hospital 20 Powel Ave, Newport, RI 02840 (401) 846-6400

Pharmacy:

Walmart 199 JT Connell Hwy, Newport, RI 02840 (401) 848-5861

Basic Needs:

Walmart 199 JT Connell Hwy, Newport, RI 02840 (401) 848-5861