



Event Description: The BBQ & Brew Festival is an experience for your senses. Come smell, taste and enjoy all that will be offered at the 2024 BBQ & Brew Festival. This event will consist of BBQ vendors, beloved food trucks and an assortment of beers all participating in a 2-day outdoor festival. The BBQ & Brew Festival will also be offering an array of activities and competitions to keep all festival attendees engaged and entertained. From a cornhole tournament to DJ's and live music this will be a Festival you won't want to miss.

Estimated Attendance: 3,000 weekend attendance.

Dates & Times: June 22nd & 23rd: Noon to 8:00pm on Saturday, Noon to 6:00pm on Sunday

Ticket Cost: \$20 for adults, \$10 for ages 13 to 17, Free to children 12 and under: Military discounts available.

Entry Fee: \$25 for Kid's Que. A percentage of this Fee will be donated to the Josh Pallotta Fund.
<https://www.joshpallottafund.org/>.

If you interested or have any questions, please call or email Josh Butler at (802) 353-0568 or mapleangus2019@gmail.com

Team Name: _____
Chief Cook: _____ Address: _____
City: _____ State: _____ Zip: _____ Phone: _____
Email: _____

Kids-Q

Category: Mac & Cheese

Entry Fees:\$25

Total amount due \$ _____
Sign ups will not be taken without payment.



Liability Waiver

BBQ & Brew / Green Mountain Event Production (Hereinafter known as event sponsor) ANY affiliates 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 incurred, 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 BBQ & Brew presented by tGreen Mountain Event Production and NEBS.

Signature of Parent of Cook: _____ Date: _____

Print name of Parent of Cook: _____

Print name of Child Cook: _____

NEBS Member # _____ (if applicable)

Make checks payable to: Green Mountain Event Production

Please mail this application, along with the total entry fee to: Green Mountain Event Production
2569 Quarterline Road, West Rutland, VT 05777

Questions: Email contact: Josh Butler at (802) 353-0568 or mapleangus2019@gmail.com



BBQ & Brew NEBS KIDS Q COOKS PACKET

Please reference **NEBS Contest Rules** on www.nebs.org for additional contest information. In cases where this Cooks Packet and the Contest Rules differ, this Cooks Packet takes precedence.

CATEGORIES ARE:

- **Mac & Cheese:** Defined as a dish of pasta and cheese sauce, traditionally using macaroni and cheddar however the head cook can prepare how he/she sees fit. Pasta must be raw and uncooked at the time of inspection. Cheese must be in original form as purchased from a retail store (ie: premelted or preseasoned) Additions to the entry can be IN the mix of pasta and cheese to complement however should not disguise or hide entry.

FOOD / MEAT INSPECTION AT ARRIVAL:

- 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 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 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 of 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 an approved ABC fire extinguisher (minimum weight 5 lbs) on their site at all times during the event.
- Each cooking team must have a meat thermometer at their site at all times for food safety.
- Each cooking team is expected to adhere to the highest food-safety procedures, food safe 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 20' x 20' (based on application) and all tents, tables, grills, cookers or
- smokers should fit within each team's 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 upon arrival
- • Any team who leaves their site in an unacceptable condition will not be invited back to future contests
- and will not be allowed to compete in a Northeast Barbecue Society sanctioned event for one (1) year.

PRESENTATION:

- Garnish is at all times optional. A contestant may present his/her entry without garnish under any designated category without penalty.
- Garnish type is specified in the category descriptions above.
- STANDARD GARNISH - Only green leaf or romaine lettuce, Italian or flat leaf parsley, curly parsley, or green kale. Sauces, if used, shall be on the entry. No sauce containers are allowed. Chunks in any sauce must be finely diced. For NEBS purposes, "finely diced" is defined as less than 1/8 inch in size. Non-edible objects are NOT allowed in the entry box. Shellfish entries can include their own, and only their own, shells, heads, and tails if desired.

- 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.
- NO GARNISH - Only edible portions of the category item may be in the box. Shellfish entries can include their own, and only their own, shells, heads, and tails if desired.
- 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.
- Samples shall be turned in using 9x9 containers. Only contest-provided containers may be used for all turn-ins. Cooks cannot use their own platters, dishware, or any other container not provided by the contest organizer, unless clearly designated in this cook's packet.

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 - judges will not know which team's they are judging, and teams will not know which judges judged them.
- 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 - Appearance is based on the visual presentation of the category entry itself. The appearance score should not take into account the condition of the box itself or the garnish.
 - Taste - Taste is based on the flavor and experience of the sample.
 - Texture - Texture is based on the correct preparation of the sample with regards to tenderness or toughness.

AWARDS:

- Awards and cash prizes will be awarded for first, second and third place in each category.

NEBS Team of the Year:

The scores from these contests will count towards NEBS 2024 Team of the Year points.

In order for scores to count for NEBS Team of the Year, the teams' chief cook must be a paid member of NEBS. 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 *Josh Butler* at (802) 353-0568 or mapleangus2019@gmail.com



CONTEST TIMELINE

PRE - CONTEST DAY / DATE: JUNE 21

12:00 pm – Vendors and Competing Teams may begin arriving and setting up any time after Noon on June 21st, 2024. Meat inspection continues as cooking teams arrive, and at the convenience of the contest officials / meat inspectors - which may be the contest organizers.

EVENT DAY 1: JUNE 22

6:00 am – All Vendors and Competing Teams may begin arriving and setting up any time after 6:00 am June 22 on the day of the event. All vehicles need to be off premises by 11am prior to gates opening at Noon. Meat inspection continues as cooking teams arrive, and at the convenience of the contest officials / meat inspectors - which may be the contest organizers.

EVENT DAY 2: JUNE 23

6:00 am – All Vendors and Competing Teams may begin arriving and setting up any time after 6:00 am June 23 on the day of the event. All vehicles need to be off premises by 11am prior to gates opening at Noon. Meat inspection continues as cooking teams arrive, and at the convenience of the contest officials / meat inspectors - which may be the contest organizers.

9:00 am - NEBS Classic and Kids Q Cook's Meeting at the Judging Tent to clarify rules, distribute turn-in boxes and answer any questions.

11:00 - 11:30 ~ NEBS Classic and Kids Que Judges Meeting at the Judging Area

12:00 - 12:10 pm ~ Kids Q turn in at the Judging Area

12:30 - 12:40 pm ~ Category 1 turn in at the Judging Area

1:00 - 1:10 pm ~ Category 2 turn in at the Judging Area

1:30 - 1:40 pm ~ Category 3 turn in at the Judging Area

3:30 ~ Awards (Approximate)

Organizers can add any additional information about event in timeline for the teams - breakfast, games, peoples choice, etc.