



Swamp Yankee Cook-Off

October 15-16, 2022

BY: Big Fellas BBQ Team

To Benefit: It Starts At Home

Valley Springs Sportsman's Club

65 valley rd. North Grosvenordale CT 06255

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



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

Categories:

- **Dessert (10/15)** **\$20**
- **Wings and Ribs (10/16)** **\$100**

Site size

_____ 20x20 (included) _____ 20x30 (add \$10) _____ 20x40 (add \$15)

Sign ups will not be taken without payment. Teams can not be taken after 10/7/22.

Trailers of all sizes are welcome. No on-site septic dumping.

Liability Waiver

Big Fellas BBQ Team (Hereinafter known as event sponsor) VSSC 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, videotapes, 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 Swamp Yankee Cook-off presented by the event sponsor and NEBS.

Signature of Chief Cook: _____ Date: _____

Print name of Chief Cook: _____

NEBS Member # _____ (if applicable)

Make checks payable to: Chris Kelley **MEMO : Swamp Yankee Cook-Off**

Please mail or email this application, along with the total entry fee to:

Swamp Yankee Cook-Off ~ P.O. Box 127 Grosvenordale, CT 06246

Venmo: @Patrick-Murray-208 Paypal: @Patrickmurray77 MEMO: Swamp Yankee TG

Questions please email: Chris Kelley at chriswkelley@gmail.com or Patrick Murray at

patrickmurray77@gmail.com

SWAMP YANKEE COOK-OFF COOKS PACKET

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

Dessert 10/15

- **Dessert (Blueberry Theme)** - A Dessert dish of your choosing following a Blueberry theme. Dessert ingredients, such as pie crusts, fillings, and the like may be prepared ahead of time, but dessert entries MUST be assembled and cooked on site. Desserts must fit in the 9x9 containers as provided NEBS Open Garnish will be used for this category.

NEBS Tailgate - 2 category 10/16

CATEGORIES ARE DESCRIBED AS:

- **WINGS** - Wings may be 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.
- **RIBS** - For the Pork Ribs category, any style of pork rib may be submitted, including Loin Back Ribs, Baby Back Ribs, Spare Ribs, or St. Louis Ribs. Beef ribs or the ribs of any animal besides pork will not be allowed.
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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 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 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 20' x 20' (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.
- 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 Swamp Yankee Cook-offs and will not be allowed to compete in a Northeast Barbecue Society sanctioned event for one (1) year.

PRESENTATION:

Category entries:

- **Wings** - Garnish is STANDARD
- **Ribs** - Garnish is STANDARD
- **Dessert** - Garnish is OPEN
 - STANDARD GARNISH - 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).
 - 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.
- Decorations of any kind edible or inedible are NOT allowed in Standard Garnish.
- 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:

- Awards and cash prizes will be awarded for first, second and third place in each category.
- Awards and cash prizes will be awarded for Reserve Grand Champion (2nd place overall) and Grand Champion (1st place overall) of the overall combined two Sunday categories.
- Dessert Category does not calculate in the RGC or GC for Tailgate
- Anything in or on your container that hints at or gives away your team or team name will be grounds for disqualification.

NEBS Team of the Year:

The scores from these contests will count towards NEBS 2022 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

The Sunday Tailgate two categories will qualify for TOY 2022.

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 enjoys the sport of barbecue!

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

SWAMP YANKEE COOK-OFF TIMELINE

ARRIVAL Saturday, October 15, 2022:

Cooking teams may begin arriving and setting up any time after **9 AM** on October 15. 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, 2022

- **9:00 AM** Arrival time
- **2:00 PM** ~ **Cooks Meetings**
- **4:30 PM** ~ **Judges** - **Judges Meeting** arrive in **Judging area** for **Kids Q** and **Dessert**
- **5:25 PM - 5:35 PM** ~ **Kids Q Anything with Bacon** turn in at the Judging Area
- **5:55 PM - 6:05 PM** ~ **Kid's Q Dessert** turn in at the Judging Area
- **6:25 PM - 6:35 PM** ~ **Teams Dessert** turn in at the Judging Area

Sunday October 16, 2022

- **11:45 AM** **Tailgate Judges** **Arrive in the judging area**
- **12:00 PM - 12:45 PM** ~ Tailgate Judges Meeting at the Judging Area
- **12:55 PM - 1:05 PM** ~ **Chicken** in at the Judging Area
- **1:25 PM - 1:35 PM** ~ **Ribs** turn in at the Judging Area
- **3:00 PM - 3:30 PM** ~ Awards (Approximate)

LOCAL INFORMATION

Hotels:

Comfort Inn & Suites

16 Tracy Rd, Dayville, CT 06241 • (860) 779-3200

Grocery Stores:

Walmart Supercenter, 625 School St, Putnam, CT 06260

Medical:

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

About It Starts At Home

It Starts at Home is an organization of caring community members with varying backgrounds and beliefs working toward a common cause through unity. Their goal is to foster change and a helping hand at home. Together they coordinate events within communities local to Thompson designed to help others by bringing people together. The primary focus is betterment of our community's children. ISAH has facilitated a Coat Drive and Christmas Wishlist events in the past. 100% of all funds raised is given back to the community and children. They are truly VOLUNTEERS that do not collect a salary. Their reward is ensuring children without the means to participate in certain programs and activities are not singled out. Programs include sponsoring children for academics such as tutoring, field trips, athletics, and providing incentives to help drive student attendance and participation.

If anyone would like to contribute further to ISAH we will have a donation bin at the event. Appropriate donations could be school supplies like markers, pencils, pens, highlighters, notebooks, or gift cards for places where shoes, backpacks and winter coats might be available.