



Toy Drive 2022

Saturday 11/5/2022

BY: Inclusive BBQ Events

592 South St, Wrentham, MA 02093

Digital Application : <https://forms.gle/c3MTxkfnpXkSnXrY6>

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

Entry Fees:\$10

Category

Burgers

We are encouraging all teams to bring a new unwrapped toy.

Sign ups will not be taken without payment. Teams can not be taken after 10/27/2022

Liability Waiver

Inclusive BBQ Events (Here in after known as event sponsor) and the Northeast Barbecue Society (NEBS), 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 Organizers presented by the event sponsor 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: **Kathryn Trainor MEMO : Toy Drive**

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

210 Alfred Lord Blvd Taunton, MA 02780

Venmo: @inclusivebbqevents

MEMO: Toy Drive

Questions: Kathryn Trainor at inclusivebbqevents@gmail.com

KIDS Q COOKS PACKET

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

Toy Drive Kids Q will be a 1 Category event

CATEGORY IS DESCRIBED AS:

- **Burger** - a patty of ground beef *and/or other meats and/or other flavor components* (noting that the meat should be the star), pan fried or grilled and typically served on a bun or roll and garnished with various condiments.

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-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' and all tents, tables, grills, cookers or smokers should fit within each teams' assigned space.
- Water will be available at the contest please provide buckets to transport to sites.
- Trash disposal will be available at the contest.
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- Power is NOT provided on site
- Restroom facilities will be available at the contest.
- Site assignments will be assigned upon arrival
- Any team who leaves their site in an unacceptable condition will not be invited back to future Inclusive BBQ Events events or activities and will not be allowed to compete in a Northeast Barbecue Society sanctioned event for one (1) year.

PRESENTATION:

- Category entry:
 - #1- BURGERS - Garnish is STANDARD
 - Garnish is optional. Standard garnish, if used, 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).
- 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-blindjudging 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 this category.
- 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

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 Kathryn Trainor at inclusivebbqevents@gmail.com

TAILGATE NEBS - 2 CATEGORY CONTEST TIMELINE

ARRIVAL DAY Saturday 11/5/2022

6:00 am - Cooking teams may begin arriving and setting up any time after 6:00 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.

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

10:15 - 10:45 am ~ Kids Q Judges Meeting at the Judging Area

10:55 - 11:05 am ~ Kids Q turn in at the Judging Area

3:00 - 3:30 pm ~ Awards (Approximate)

LOCAL INFORMATION

Hotels:

SpringHill Suites by Marriott Wrentham Plainville

65 Ledgeview Way,
Wrentham, MA 02093
(774) 307-4640
4.0 Miles

Grocery Stores:

Stop & Shop
109 Taunton St,
Plainville, MA 02762
2.8 miles

Big Y World Class Market
348 E Central St,
Franklin, MA 02038
4.2 Miles

Medical:

Brigham and Women's/Mass General Health Care Center
Foxborough, 20 Patriot Place
Foxborough, MA 02035
5.8 Miles

Sturdy Memorial Hospital
211 Park St,
Attleboro, MA 02703
9.6 Miles

Pharmacy:

CVS Pharmacy
CVS, 652 South St
Wrentham, MA 02093
0.1 Miles (3 buildings away)

General Needs:

Target
109 Taunton St,
Plainville, MA 02762
2.8 miles