



Otter River “Kids Q” BBQ Cookoff

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

Sunday September 8, 2024

Presented by:

The Otter River Sportsman's Club

www.otterriversportsmansclub.org

Along with:

The Northeast Barbecue Society

www.nebs.org

It's a great day for barbecue!!!

Official Entry Form – Otter River Kids Q Cookoff, - Sept. 8, 2024

All children aged 16 and under are invited to participate, accompanied by an adult.

Team Name: _____

Chief Cook: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Email: _____

Entry Fees: \$10.00
Category: Chef's Choice

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.

Signature of parent, or guardian: _____ Date: _____

Print name of parent, or guardian: _____

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

COOKS PACKET
2024 Otter River KIDS-Q
a NEBS Kids-Q Contest

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.

CATEGORY:

- **Chef's Choice** - Anything the cook wishes to enter is legal, OPEN garnish

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.
- Kids Q cooking teams may share a space and equipment with the NEBS Backyard team of their parent or guardian.
- 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:

- Parents, please use this opportunity to instruct your child about the importance of safe cooking habits and the use of meat thermometers.
- Use this web page for food safety guidelines:
 - [Safe Minimum Internal Temperature Chart | Food Safety and Inspection Service \(usda.gov\)](#)
- 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 on 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 approximately 20' x 20' and all tents, tables, grills, cookers or smokers should fit within each team's 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 as you show up
- 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:

- Category entries:
 - Chef's Choice - Garnish is OPEN
- Garnish is at all times optional. A contestant may present his/her entry without garnish under any designated category without penalty.
- 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.
- 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.

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.

NEBS Team of the Year:

The scores from the Backyard contests will count towards NEBS 2024 Team of the Year points. Please see the rules and policies at www.NEBS.org

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

2024 Otter River Barbecue Cookoff Schedule of Events

Saturday September 7, 2024

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 – 8:00 – 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 8, 2024

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. – Kids Q and Backyard Cooks Meeting at the Judging Area to clarify rules, distribute turn-in boxes and answer any questions.

10:30 A.M. – Kids Q Judges Meeting at the Judging Tent

10:55 – 11:05 A.M. – Kids Q turn in at the Judging Tent

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

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

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

Approximately 3:30 P.M - Awards

Driving Directions From Rte 2 East

Take Exit 20 for Baldwinville Rd. towards Templeton/Baldwinville
At the end of the Ramp turn right onto Baldwinville Rd.
Go .6 mile and turn right onto Baptist Common Rd.
Go .7 mile and take a sharp left onto Lord Rd.
The Otter River Sportsman's Club is approximately 1 mile on the left

From Rte 2 West

Take Exit 20 for Baldwinville Rd. towards Templeton/Baldwinville
At the end of the Ramp turn left onto Baldwinville Rd.
Go .6 mile and turn right onto Baptist Common Rd.
Go .7 mile and take a sharp left onto Lord Rd.
The Otter River Sportsman's Club is approximately 1 mile on the left

GROCERIES & SUPPLIES:

Hannaford's, 21 Timpany Blvd. Gardner, Ma.[978-632-6139](tel:978-632-6139)

PriceChopper. 560 Main St. Gardner, Ma.[978-730-1040](tel:978-730-1040)

Cumberland Farms with Gulf Gas & Dunkin Donuts, 163 Patriots Rd. East Templeton, MA 01438, [978-632-5037](tel:978-632-5037)

Market Basket, 147 Tower Road, Athol, MA 01331, [978-248-9401](tel:978-248-9401)

RESTAURANTS:

Gardner Ale House (Brewery with full menu)
74 Parker St. Gardner Ma. 01440 [978-669-0122](tel:978-669-0122)
www.gardnerale.com

Yen Yen Chinese Restaurant
42 Pearson Blvd Gardner Ma. 01440 [978-630-1535](tel:978-630-1535)
www.yenyenma.com

Patriots Roast Beef & Pizza
146 Patriots Rd.
East Templeton, MA 01468
[978-632-9951](tel:978-632-9951)
patriotsroastbeefpizza.com

SAWA Asian Cuisine & Lounge
360 Timpany Blvd.
Gardner, Ma
sawagardner.com
[978\) 632-388](tel:978-632-388)