	American Le	an Legion Post 22 Saturday, August 1 Inclusive BBQ E egion Post 225: 592 Sou cation : <u>https://forms.gle</u>	4, 2021 vents uth St, Wrentham, MA 020	093	
Team Name:	am Name:Chief Cook:				
Address:		City:	State:	Zip:	
Phone:	Email: _				
		Entry Fees: \$10	00.00		
		Categories	s:		
		WINGS ~ RI	BS		
		Site size			
	20x20 (included)	20x30 (add \$10)	20x40 (add \$15) _	20x50 (add \$25)	
		al amount due \$ Iken without payment. Tea		ter 8/9/2021.	
		Liability Waiv			
officers, sponso sponsor, event damage, or inju and all claims, s event host and to use any phot	host, and NEBS will in no ca ry is occasioned, and agree suits or judgments including t NEBS. Furthermore, I hereby ographs, videotape, or any o I understand and agree to ab	e contestants, including par se be responsible for any lo to indemnify and hold harm the cost of defense of any cl y grant full permission to the ther record of this event for	rents, and or legal represe ss, damage or employee's less the event sponsor, ev laim arising from such acti e event sponsor, event hos legitimate purposes.	entatives, agree that the event s regardless of how much loss, ent host, and NEBS from any on against the event sponsor, st, and NEBS and/or their agents	
Signature of Chief Cook:			Da	Date:	
Print name o	f Chief Cook:				
•	ayable to: Kathy Trainor M application, along with the t	-	BQ Cook Off		
Kathy Trainor 210 Alfred Lord Taunton MA 023					
Venmo: inclus	ivebbgevents@gmail.com	Paypal: inclusivebbgeven	nts@gmail.com MEMO: /	American Legion BBQ Cook Off	

Questions: Email Kathy Trainor inclusivebbgevents@gmail.com

TAILGATE PACKET

A cook's packet containing all instructions, and necessary information may be viewed at <u>www.nebs.org</u> American Legion Post 225 BBQ Cook Off 2021 Tailgate Contest will be a 2 category contest.

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.

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. Each cooking team must provide their own meats, seasonings, sauces, garnishes, and all tools and utensils necessary to cook and serve their entries.

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.

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.

A 9" x 9" Styrofoam container will be provided to each cooking team for each entry.

Each entry will be judged by six (6) different judges.

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

Appearance - Tenderness – Taste

Garnish rules apply. NEBS Contest Rules may be viewed at:

https://www.nebs.org/wp/wp-content/uploads/2017/01/nebs-grilling-rules.pdf

Garnish is optional. If used, it 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) for Appearance)

You must enter at least six (6) separate portions.

The container must be closed when it is submitted for judging.

Anything in 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.

Awards and cash will be awarded for first, second and third place in each category. Awards and cash prizes will be awarded for Reserve (2nd Place) and Grand Champion (1st place) total points over all categories.

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. Water will be available at the contest.
- 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.

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 has fun, and enjoys the sport of barbecue!

Any questions as to these rulings should be directed to Kathy Trainor at: inclusivebbqevents@gmail.com

CONTEST OUTLINE

Saturday August 14, 2021

6:00 am - Cooking teams may begin arriving and setting up any time after 6:00 A.M. on the day of the event. Meat inspection continues as cooking teams arrive, and at the convenience of the meat inspectors.

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 11:45 am ~ Kids Q Judges Meeting at the Judging Area
- 10:55 11:05 am ~ Kids Q turn in at the Judging Area
- 12:15 12:45 pm ~ Tailgate Judges Meeting at the Judging Area
- 12:55 1:05 pm ~ Chicken Wings turn in at the Judging Area
- 1:25 1:35 pm ~ Pork Ribs turn in at the Judging Area
- **3:00 3:30 pm** ~ Awards (Approximate)

Cooking Site Information.

Sites will be reserved on a first come first served basis.

Water will be available for free on site. (non-potable, bring your own carrying buckets)

Trash Disposal is onsite.

Restroom facilities will be available on site. Restrooms are located near the judging area.

Ash and Grease containers will be provided on site by the organizer.

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)