Coffee Milk Classic

Saturday, September 18, 2021 Inclusive BBQ Events

Knights of Columbus 171 Jenckes Hill Rd, Lincoln, RI 02865

Digital Application: https://forms.gle/YKnaPL16r7yZ9i1h7

Team Name:		Chief Cook:			
Address:		City:	State):	_Zip:
Phone:	Email:				
		Entry Fees: \$10	0.00		
We are re	equesting all teams paper product	bring a non-perists to be donated		•	
		Categories WINGS ~ RI Site size			
	20x20 (included)	20x30 (add \$10)	20x40 (add \$15	5)	20x50 (add \$25)
	Total a Sign ups will not be take	mount due \$ n without payment. Tea			<u>9/2021.</u>
		Liability Waive	er e		
officers, sponsors, sponsor, event hos damage, or injury i and all claims, suit event host and NE	ents (Here in after known as and/or associates, and the cost, and NEBS will in no case to soccasioned, and agree to its or judgments including the BS. Furthermore, I hereby graphs, videotape, or any othe	ontestants, including par- be responsible for any los ndemnify and hold harmle cost of defense of any cla ant full permission to the	ents, and or legal repress, damage or employeess the event sponsor, aim arising from such a event sponsor, event	resentativ ree's rega r, event h action aq	ves, agree that the event ardless of how much loss, lost, and NEBS from any gainst the event sponsor,
I have read and un event sponsor and	derstand and agree to abide NEBS.	•	ning Inclusive BBQ Ev	rents Coi	ntest presented by the
Signature of Ch Print name of C	ief Cook: hief Cook:			Date: _	
	ble to: Kathy Trainor MEM				
Kathy Trainor 210 Alfred Lord Bly					

Paypal: <u>inclusivebbqevents@gmail.com</u>

MEMO: Coffee Milk Classic

Questions: Email Kathy Trainor inclusivebbgevents@gmail.com

Venmo: inclusivebbqevents@gmail.com

TAILGATE PACKET

A cook's packet containing all instructions, and necessary information may be viewed at www.nebs.org
The Coffee Milk Classic 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 September 18, 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 the team's responsibility. Trash Disposal is **NOT** 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:

Hampton Inn & Suites Providence/Smithfield 945 Douglas Pike, Smithfield, RI 02917 (401) 232-9200 2.8 Miles

All Seasons Inn & Suites 355 Washington Hwy, Smithfield, RI 02917 (401) 232-2400 3.4 Miles

Grocery Stores:

Shaw's Supermarket 15 Smithfield Road North Providence, RI 02904 5.4 Miles

Dave's Fresh Marketplace/Smithfield Crossing 371 Putnam Pike Smithfield, RI 02917 6.2 Miles

Medical:

Lincoln Urgent Care 2 Wake Robin Road Lincoln, RI 02865 (401)333-9595 2.2 Miles

Rhode Island Hospital 593 Eddy Street Providence, RI 02903 (401) 444-4000 9.1 Miles

Pharmacy:

CVS Pharmacy 620 George Washington Hwy Lincoln, RI 02865 2.0 Miles