



Snowshoe 2022

Saturday, March 19, 2022

Inclusive BBQ Events

VFW Post 95 Essex St, Whitman, MA 02382

DIGITAL FORM: <https://forms.gle/yeU5MB4EuJ8Jzhj49>

Sponsored by: SMITHFIELD



Team Name: _____ Chief Cook: _____

Address: _____ City: _____ State: _____ Zip: _____

Phone: _____ Email: _____

Entry Fees: \$150.00

Categories:

Sausage Fatty ~ Shrimp ~ Wrapped In Bacon ~ Pork Tenderloin

The contest is Open Garnish. All items must fit in a 9x9 box.

Application deadline Sunday, March 13th, 2022. Payments are taken at the time of application.

Trailers of all sizes are welcome.

Power and water will not be provided for the event you may bring a generator.

A minimum of 4 gallons of water must be brought by teams for sanitation.

I will provide my own water and a method to heat the water for sanitation outlined in the cook's packet.

_____ Initials

Smithfield is a sponsor for this contest. You may use Smithfield products - keep the packaging – it will be to your benefit for prize recognitions. The two categories for prize recognitions using Smithfield products are: **Wrapped In Bacon** and **Pork Tenderloin**. Suggested products can be found at - www.smithfieldfoods.com

Liability Waiver

Inclusive BBQ Events (Hereinafter known as event sponsor) and Smithfield Foods 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 Inclusive BBQ Events Contest presented by the event sponsor and NEBS.

Signature of Chief Cook: _____ Date: _____

Print name of Chief Cook: _____

Make checks payable to **Kathy Trainor MEMO: Snowshoe 2022**

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

Kathy Trainor 210 Alfred Lord Blvd Taunton MA 02780

Venmo: [inclusivebbqevents](https://www.venmo.com/inclusivebbqevents)

If paid via Venmo – please email the application to: inclusivebbqevents@gmail.com

Questions can be emailed to: inclusivebbqevents@gmail.com

NEBS 4 CATEGORY EVENT COOKS PACKET

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

The Snowshoe 2022 will be a 4 Category NEBS Event. Any type of fuel source the cook wishes to use will be allowed, including, but not limited to: charcoal, wood, propane, and electricity.

This event is partially sponsored by Smithfield Foods.

Smithfield is proud to continue its investment in the sport of barbecue, and will once again roll out the Smokin' With Smithfield Grant and Committed Cooks programs in 2022. The Smokin' With Smithfield Grant Program, created in 2017, supports sanctioned barbecue competitions and events across the country by deepening the prize pool in overall and major meat categories. The Smokin' With Smithfield Committed Cooks program, established in 2016, rewards teams who cook with Smithfield Fresh Pork products and serve as brand ambassadors during competitions. For more information on the Smokin' With Smithfield National Barbecue Championship, and to apply for the 2023 Grant or Committed Cooks programs, please visit www.SmokinWithSmithfield.com

Smithfield Foods has provided additional prize money for the following categories:

Snowshoe 2022: WRAPPED IN BACON and PORK TENDERLOIN

Cooking with Smithfield is optional

To earn added prize money you must be cooking with **Smithfield** products and place within the top 3 in each category listed above to earn the bonus money provided by Smithfield. If a team did not cook with Smithfield products and placed in the top 3 the money will be donated to the charity associated with the contest.

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.

FOOD SAFETY

- **Teams will provide their own water and a source to heat for sanitation. A minimum of 4 gallons must be brought by teams in order to compete for sanitation purposes.**
- 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.
- 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.

FOOD INSPECTION:

- All category items must be raw and cooked on-site, and no pre-seasoning, no 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.
- Meat 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.

CATEGORIES:

Sausage Fatty - Ground sausage meat may be pre-seasoned as packaged or pre-made; no additional seasonings can be applied prior to inspection. After inspection meat may be cooked, stuffed, wrapped, injected, sauced any way the cook sees fit. This category is NEBS Open Garnish. Teams are reminded that the category sausage fatty is the focus, judges will be looking for easy identification of the sausage - all additional stuffing, sauces, etc. should complement and not hide or disguise the entry.

Shrimp - Any type / size of shrimp or prawns are allowed. Items may not be marinated, pre-stuffed or pre-seasoned. After inspection meat may be cooked, stuffed, wrapped, injected, sauced any way the cook sees fit. This category is NEBS Open Garnish. Teams are reminded that the category is shrimp and judges will be looking for easy identification of the shrimp - all additional stuffing, sauces, etc. should complement and not hide or disguise the entry.

Wrapped in Bacon ~ "Bacon" is defined as smoked pork belly. No Canadian bacon, ham, prosciutto, or unsmoked, uncured pork belly is allowed. You may use store-bought bacon (smoked pork belly) or cure and smoke your own pork belly before or at the event. Bacon may not be pre-cooked (precured is ok) prior to arriving. Wrapped in bacon may be any protein, vegetable, or other edible item wrapped in bacon and cooked and presented as the cook sees fit. After inspection meat may be cooked, stuffed, wrapped, injected, sauced any way the cook sees fit. This category is NEBS Open Garnish. Teams are reminded that the category is wrapped in bacon and judges will be looking for easy identification of the bacon - all additional stuffing, sauces, etc. should complement and not hide or disguise the entry. **Cooking with Smithfield is optional.**

Pork Tenderloin - Pork Tenderloin must be presented whole, not seasoned, marinated, otherwise flavored or cut at the time of inspection. After inspection meat may be cooked, stuffed, wrapped, injected, sauced any way the cook sees fit. NEBS Open Garnish. Teams are reminded that the category is pork tenderloin and judges will be looking for easy identification of the pork - all additional stuffing, sauces, etc. should complement and not hide or disguise the entry. **Cooking with Smithfield is optional.**

PRESENTATION:

This is an open Garnish contest: NEBS OPEN GARNISH – **Anything goes. Stuffing, wrapping, skewers, and decorations of any kind edible OR INEDIBLE 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.

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

Appearance - Tenderness – Taste

- **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 overall categories.

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 as fun, and enjoy the sport of barbecue!

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

CONTEST OUTLINE

Saturday, March 19, 2022

Cooking teams may begin arriving and setting up any time after 6:00 A.M. on Saturday. Please be careful driving in. Friday evening arrival is **not** available for this event.

Saturday Schedule:

- 6:00 am - Cooking teams may begin arriving and setting up any time after 6:00am on the day of the event. Meat inspection and safety inspection including 4 gallons of water for sanitation. This will take place as cooking teams arrive, and at the convenience of the officials. Officials will note at this time if teams are using Smithfield products.
- 9:00 am – 4 Category Event Teams and Kids Q Cook's Meeting at the Judging Area to clarify rules, distribute turn-in boxes and answer any questions.
- 10:00 am Kids Q Judges meeting in the judging area
- 10:55 am – 11:05 am – Kids Q **Smithfield** Pig Candy turn in at the Judging Area
- 11:15 am - 11:45am - Judges Meeting at the Judging Area
- 11:55 am - 12:05 pm - Sausage Fatty turn in at the Judging Area
- 12:25 pm - 12:35 pm - Shrimp turn in at the Judging Area
- 12:55 pm - 1:05 pm - **Smithfield** Wrapped In Bacon turn in at the Judging Area
- 1:25 pm - 1:35 pm - **Smithfield** Pork Tenderloin turn in at the Judging Area
- 3:30 pm - Awards in the Judging Area (Approximate)

Cooking Site Information.

Sites will be assigned on a first-come-first-served basis.

WATER IS NOT AVAILABLE ON SITE. Water must be provided by teams and a way to heat for sanitation purposes. A minimum of 4 gallons must be brought by teams in order to compete.

Trash disposal will be available free on-site.

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

Ash and Grease containers will be provided on-site.

LOCAL INFORMATION

Hotels:

Hampton Inn & Suites Boston/Stoughton
449 Page St, Stoughton, MA 02072
(781) 297-2900

Grocery Stores:

Stop and Shop
475 Bedford St, Whitman, MA 02382
(781) 447-7817

Medical:

Brockton Hospital
680 Center St, Brockton, MA 02302
(508) 941-7000

Pharmacy:

Walgreens
392 Bedford St, Whitman, MA 02382
(781) 447-0823

Basic Needs:

Walmart
777 Brockton Ave, Abington, MA 02351
(781)-857-2345

Where to get the water storage:

Reusable Water Jug and fill from your home: <https://amzn.to/3JSEjwS>

Stackable Water Jug and fill from your home: <https://www.walmart.com/ip/3-Gallon-Stackable-Water-Bottle/180676866>

Local store 4 gallons of water:

<https://www.target.com/p/purified-water-1-gal-good-gather-8482/-/A-54444789#lnk=sametab>

Smithfield Product locator:

<https://smithfield.smithfieldfoods.com/en-us/products/>