



## KIDS Q PACKET

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: \_\_\_\_\_ Head Cook: \_\_\_\_\_  
Address: \_\_\_\_\_ City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_  
Phone: \_\_\_\_\_ Email: \_\_\_\_\_

**Entry Fees: \$10.00**

**Category: PIG CANDY / CANDIED BACON**

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

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

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

A minimum of 1 gallon 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. Suggested products can be found at - [www.smithfieldfoods.com](http://www.smithfieldfoods.com)

### Liability Waiver

Inclusive BBQ Events (Hereinafter known as event sponsor) Smithfield 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 parent, or guardian: \_\_\_\_\_ Date: \_\_\_\_\_

Print name of parent, or guardian: \_\_\_\_\_

If parent or guardian has a team name: \_\_\_\_\_

Make checks payable to **Kathy Trainor MEMO: Kids Q 3/19/22**

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

Kathy Trainor 210 Alfred Lord Blvd Taunton MA 02780

**Venmo: [inclusivebbqevents](#)**

If paid via venmo – please email application to: [inclusivebbqevents@gmail.com](mailto:inclusivebbqevents@gmail.com)

Questions can be emailed to: [inclusivebbqevents@gmail.com](mailto:inclusivebbqevents@gmail.com)

## KIDS Q 3/19/2022 COOKS PACKET

A cook's packet containing all instructions, and necessary information may be viewed at [www.nebs.org](http://www.nebs.org)

The Kids Q 3/19/2022 Barbecue Contest will be a one-category barbecue cooking contest.

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

Any type of fuel source the cook wishes to use will be allowed, including, but not limited to: charcoal, wood, propane and electric.

### **This event is 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](http://www.SmokinWithSmithfield.com)

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

### **KIDS Q: Pit Candy (candied bacon)**

#### **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' 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.

The category will be: **Pig Candy / Candied Bacon**

**Pig Candy / Candied 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. After inspection meat may be cooked, stuffed, wrapped, injected, sauced any way the cook sees fit.

This will be a NEBS Open Garnish contest. Garnish is optional. Any garnish the cook chooses to use is legal.

Teams are reminded that the category is 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 (products) is optional.**

**Other notes:**

All food must be cooked on-site, and no pre-seasoning, 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.

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.

**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. ingredients that cover or hide the appearance and/or taste of the defined category may result in a lower score.

**Judging:**

Once cooked, all entries may be presented for judging.

A 9" x 9" Styrofoam container will be provided to each cooking team for each entry. The container must be closed when it is submitted for judging.

- Each entry will be judged by six (6) different judges. You must enter at least six (6) identifiable separate portions.

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

**Appearance - Tenderness – Taste**

Please be careful using toothpicks or other inedible garnish. If a judge bites into a toothpick, skewer or other inedible garnish, it will be reflected in the scoring.

**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.

**FOOD SAFETY**

- **Kids Q Teams will provide their own water and a source to heat for sanitation. A minimum of 1 gallon must be brought by Kids Q teams.**
- 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.

**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 enjoys the sport of barbecue!**

**KIDS Q focus is on Safety and Fun. We would like the children to do as much as they can. Parents can light fire and help with fire management. Parents can make sure knives are used safely. The children should be doing most of the work themselves.**

## KIDS Q CONTEST OUTLINE

**Saturday March 19, 2022**

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

9:00 am - Grilling Teams and Kids Q Cook's Meeting at the Judging Area 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

**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 provided for this event ~ Teams will provide their own water and a source to heat for sanitation. A minimum of 1 gallon must be brought by teams.**

Trash removal will be provided by the organizer

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

*Ash and Grease disposal will be provided on-site.*

Please feel free to contact Kathy Trainor with any questions at: [inclusivebbqevents@gmail.com](mailto:inclusivebbqevents@gmail.com)

## 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 Centre 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-1gal-good-gather-8482/-/A-54444789#ink=sameta>

### **Smithfield Product locator:**

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