



## Hogs 4 Heroes

April 29–May 1, 2022

Inclusive BBQ Events

1050 Fort Getty Rd, Jamestown, RI 02835

DIGITAL FORM: <https://forms.gle/f1VpgA6LR4ronaNZ7>

To Benefit: VFW of Jamestown



Team Name: \_\_\_\_\_ Chief Cook: \_\_\_\_\_

Address: \_\_\_\_\_ City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

**Saturday Entry Fees: \$25**

**Category:**

**Dessert**

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

**Sunday Entry Fees: \$300**

**Categories:**

**Chicken ~ Ribs ~ Pork ~ Brisket**

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

**Application deadline Sunday, April 20th, 2022. Payments are taken at the item of application.**

**Trailers of all sizes are welcome.**

**Camping, power and water are supplied for this contest.**

### Liability Waiver

Inclusive BBQ Events (Hereinafter known as event sponsor) and VFW 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: Hogs 4 Heroes**

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](mailto:inclusivebbqevents@gmail.com)

Questions can be emailed to: [inclusivebbqevents@gmail.com](mailto: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](http://www.nebs.org)

The Hogs 4 Heroes 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 electric.

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.

### **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 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, 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.

### **SATURDAY CATEGORIES:**

**DESSERT:** Any dessert item is allowed. Dessert ingredients, such as pie crusts, fillings, and the like may be prepared ahead of time, but dessert entries **MUST** be assembled and cooked on site. Desserts must fit in the 9x9 containers as provided

NEBS Open Garnish will be used for this category.

Please note this Ancillary Category does not count for overall RGC and GC.

## **SUNDAY CATEGORIES:**

**Chicken:** Chicken includes Wild or Farm-raised Chicken, Cornish Game Hen, and Kosher Chicken. The Chicken may be whole or in parts.

**Pork Ribs:** Ribs may be spare ribs, St Louis cut pork ribs or baby back ribs. The Ribs must include the bone. Country Style ribs are prohibited.

**Pork:** Pork shall be Boston Butt, Picnic, and/or the whole shoulder weighing a **minimum of four (4) pounds** or more (bone-in or bone out). No Pork Loin, Pork tenderloin, Pork Chop, or other type of pork roast is permitted.

**Brisket:** Brisket may only be beef brisket. It may be whole (packer trimmed), flat, or point. No other beef product may be substituted for the Brisket. Corned beef is not allowed.

NEBS Standard garnish will be used for these categories.

**The NEBS representative has the final word on any question with the meat inspection.**

## **PRESENTATION:**

- Standard 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)
- 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, enjoy the sport of barbecue!**

Any questions as to these rulings should be directed to Kathy Trainor at: [inclusivebbqevents@gmail.com](mailto:inclusivebbqevents@gmail.com)

## CONTEST OUTLINE

### Friday, April 29, 2022

- 3:00 pm Teams may arrive and sites will be assigned upon arrival.

### Saturday, April 30, 2022

- 6:00 am Teams may arrive
- 1:00 pm Meat and Safety inspection will begin at NEBS representative availability
- 4:00 pm 4 Category Event Teams, Kids Q Teams, and Dessert Teams Cook's Meeting at the Judging Area to clarify rules, distribute turn-in boxes, and answer any questions.
- 4:30 pm Judges arrive in Judging area for Kids Q and Dessert
- 5:25 pm - 5:35 pm **Kids Q Anything with Bacon** turn in at the Judging Area
- 5:55 pm - 6:05 pm **Dessert** turn in at the Judging Area

### Sunday, May 1, 2022

- 10:55 am - 11:05 am - **Chicken** turn in at the Judging Area
- 11:55 pm - 12:05 pm - **Rib** turn in at the Judging Area
- 12:55 pm - 1:05 pm - **Pork** turn in at the Judging Area
- 1:55 pm - 2:05 pm - **Brisket** 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 and power are provided on-site.

Trash disposal will be available free on-site.

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

Restroom facilities will be available on site. Restrooms are located at the rear of the camping area

## LOCAL INFORMATION

### **Hotels:**

OceanCliff Hotel  
65 Ridge Rd,  
Newport, RI 02840  
(401) 619-7925

### **Grocery Stores:**

Shaws  
71 E Main Rd  
Middletown, RI 02842  
(401) 848-7560

### **Medical:**

Newport Hospital  
20 Powell Ave, Newport, RI 02840  
(401) 846-6400

### **Pharmacy:**

Walmart  
199 JT Connell Hwy, Newport, RI 02840  
(401) 848-5861

### **Basic Needs:**

Walmart  
199 JT Connell Hwy, Newport, RI 02840  
(401) 848-5861