



Otter River “Junior Q” BBQ Cook-Off

Otter River Sportsman's Club
250 Lord Rd
Templeton, MA

Sunday September 11, 2022

Presented by:

The Otter River Sportsman's Club

www.otterriversportsmansclub.org

Along with:

The Northeast Barbecue Society

www.nebs.org

Talent is a flame. Genius is a fire

Official Entry Form – Otter River Junior Q Cookoff, - Sept. 11, 2022

Team Name: _____
Chief Cook: _____
Address: _____
City: _____ State: _____ Zip: _____
Phone: _____ Email: _____

Entry Fees: \$10.00

Category: Chicken

Full Bastey Boys BBQ Dinner Saturday: \$20.00 each: QTY _____

***NOTE: We had to update the BBQ Dinner price, If you already paid for your tickets prior to 5/24/2022*

*You will not be charged or need to pay the difference. ***

***Total amount enclosed: \$ _____**

Liability Waiver

The Otter River Sportsman's Club (Herein after known as event sponsor) 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, videotape, 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 Otter River BBQ Cookoff presented by the event sponsor and NEBS.

Signature of parent, or guardian: _____ Date: _____

Print name of parent, or guardian: _____

Make checks payable to: **The Otter River Sportsman's Club**

Please mail this application, along with a check or money order to:

John Henshaw P.O. Box 129 Templeton, MA 01468

Questions: Andy King - basteyboy@comcast.net

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

Thank you for entering the 2022 Otter River Junior Q Contest!

The 2022 Otter River Junior Q 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 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 approximately 20' x 20' and all tents, tables, grills, cookers or smokers should fit within each team's assigned space. Junior Q cooking teams may share a space with the NEBS Tailgate team of their parent or guardian.

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: Chicken

Any meat of the chicken will be allowed including, but not limited to: Wings, Breast, Whole Legs, Thighs, Drumsticks, or any combination thereof. Organ meats or gizzards are NOT allowed.

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.

Chicken sausage or patties are allowed ONLY if the meat is seasoned, and/or spiced AFTER the meat has been inspected.

Chicken 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.

It is required that all chicken be cooked to an internal temperature of at least 165 degrees. The use of an instant-read meat thermometer is required.

Please use this opportunity to instruct your child about the importance of safe cooking habits.

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 will be judged on the following three criteria:

Appearance - Tenderness – Taste

This will be an Open Garnish contest

Garnish is optional. Any garnish the cook chooses to use is legal. Keep in mind that any garnish that covers the meat could affect your appearance scores.

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

You must enter at least six (6) separate portions. Chickens may be cooked in parts, or cooked whole, and then cut into portions for entry, if desired.

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.

Parents and/or guardians will be allowed to start the fires, flip the meats, and cut the entries if necessary, but PLEASE keep in mind that this is a Kid's Q contest,

so encourage the kids to have fun and to do as much as they can safely do on their own.

Each cooking team is expected to adhere to the highest food-safety procedures, and latex or vinyl gloves are recommended when prepping and handling meats.

Each cooking team must have a fire extinguisher on their site at all times during the event.

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. Water will be available at the contest.

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.

All cooking areas MUST BE cleaned up BEFORE teams leave the contest. All live coals must be disposed of properly, according to the organizers directive. Sites shall be left at the conclusion of a contest in the same, or better, condition than they were upon arrival. Failure to obey this rule may result in further action against a team, such as, but not limited to forfeited fees or disqualification from future NEBS events.

The scores from this contest will count towards 2022 NEBS Junior Q Team of the Year. Please go to <https://www.nebs.org/toy> to register.

Any questions to NEBS TOY rulings should be directed by email to:
toy@nebs.org

Medallions or ribbons, as well as cash will be awarded for first, second and third place in the Junior Q Contest.

Any questions as to these rulings should be directed to Andy King at:
basteyboy@comcast.net

2022 Otter River Barbecue Cookoff Schedule of Events

Saturday September 10, 2022

2:00 P.M. - Cooking teams may begin arriving and setting up any time after 2:00 P.M. on Saturday. **Subject to change pending club availability.*

Meat inspection continues as cooking teams arrive, and at the convenience of the meat inspectors.

5:00 – 9:00 – Live concert at no charge to the BBQ teams. A full BBQ buffet dinner is being offered by the Bastey Boys for \$15 per person. Kindly fill in the box on the application if desired.

Quiet hours begin at Midnight Saturday night, and continue until 7 A.M. on Sunday.

Sunday September 11, 2022

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

7:00 A.M. – 9:00 A.M. – Free coffee and homemade Finnish coffee bread will be available for the cooking teams, courtesy of The Otter River Sportsman's Club

9:00 A.M. – Junior Q and Tailgate Cooks Meeting at the Judging Area to clarify rules, distribute turn-in boxes and answer any questions.

10:30 A.M. – Junior Q Judges Meeting at the Judging Tent

10:55 – 11:05 A.M. – Junior Q turn in at the Judging Tent

12:30 P.M. - Tailgate Judges Meeting at the Judging Area

12:55 - 1:05 P.M - Chicken Wings turn in at the Judging Area

1:25 - 1:35 P.M - Pork Ribs turn in at the Judging Area

Approximately 3:30 P.M - Awards

Cooking Site Information.

- Sites will be at least 20 x 20, and will accommodate most RVs.
- Sites will be reserved on a first come first served basis
- Water will be available for free (you must bring your own hose, Y connector, and carrying buckets)
- Ice will be available on site for sale
- Trash must be removed by each competitor (dumpsters are available)
- Outdoor restroom facilities will be available
- Receptacles will be available on-site for grease and ash disposal. Please bring separate containers for transporting grease and ashes to the proper receptacles
- Sanitation (Wash, rinse, disinfect) will be checked at meat inspection and periodically throughout the event.
- Proper storage of meat is required. It must be maintained below 40F before cooking or above 140F after cooking
- Proper handling of food is required. Meat thermometers, as well as vinyl or latex gloves should be used.
- Cooking team members who need to leave the site will be given wristbands. Wristbands must be worn for free re-entry to the contest site

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!

Please feel free to contact Andy King with any questions at:

basteyboy@comcast.net

Driving Directions

From Rte 2 East

Take Exit 20 for Baldwinville Rd. towards Templeton/Baldwinville

At the end of the Ramp turn right onto Baldwinville Rd.

Go .6 mile and turn right at Baptist Common Rd.

Go .7 mile and take a sharp left onto Lord Rd.

The Otter River Sportsman's Club is approximately 1 mile on the left

From Rte 2 West

Take Exit 20 for Baldwinville Rd. towards Templeton/Baldwinville

At the end of the Ramp turn left onto Baldwinville Rd.

Go .6 mile and turn right at Baptist Common Rd.

Go .7 mile and take a sharp left onto Lord Rd.

The Otter River Sportsman's Club is approximately 1 mile on the left

GROCERIES & SUPPLIES:

Hannaford's 21 Timpany Blvd. Gardner, Ma.

[978-632-6139](tel:978-632-6139)

PriceChopper 560 Main St. Gardner, Ma.

[978-730-1040](tel:978-730-1040)

Cumberland Farms with Gulf Gas

163 Patriots Rd.

East Templeton, MA 01438

[978-632-5037](tel:978-632-5037)

RESTAURANTS:

JK Crossroads (American fare)
119 Patriots Rd. Templeton, Ma. 978-632-7070
www.jk-crossroads.com

Gardner Ale House (Brewery with full menu)
74 Parker St. Gardner Ma. 01440 978-669-0122
www.gardnerale.com

Yen Yen Chinese Restaurant
42 Pearson Blvd Gardner Ma. 01440 978-630-1535
www.yenyenma.com

Patriots Roast Beef & Pizza
146 Patriots Rd.
East Templeton, MA 01468
978-632-9951
patriotsroastbeefpizza.com

Reno's Pizzeria Inc.
132 Patriots Rd.
East Templeton, MA 01468
(978) 632-3200
renosma.com

SAWA Asian Cuisine & Lounge
360 Timpany Blvd.
Gardner, Ma
sawagardner.com
(978) 632-3888