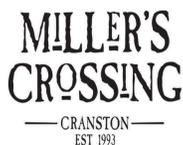


Miller's Crossing Annual BBQ Competition

9/14/24

BY: Capt. Nathan Slinn
43 Old Bald Hill Road
Cranston, RI 02920



Team Name: _____ Chief Cook: _____

Address: _____

City: _____ State: _____ Zip: _____ Phone: _____

Email: _____

Entry Fees: \$25

NEBS Classic 3 Category: Chicken, Ribs, Pork

Ancillary: Mystery (TBD)

Site size: _____ 1.5 Parking Spaces, Approximately 9' x 18' (Space is limited)

Sign ups will not be taken without payment. Teams can not be taken after 8/24/24.

Liability Waiver

Friends of Jake / Miller's Crossing RI (Here in after known as event sponsor) and the Northeast Barbecue Society (NEBS), 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 Miller's Crossing Annual BBQ Competition presented by Friends of Jake and NEBS.

Signature of Chief Cook: _____ Date: _____

Print name of Chief Cook: _____

NEBS Member # _____

Make checks payable to: **Friends of Jake - Not For Profit MEMO : Your Team Name**

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

Nate Slinn, 86 Potters Ave, Warwick, RI 02886

Questions: Email Nate Slinn, sclwyg@yahoo.com, millerscrossingbbq@yahoo.com

Miller's Crossing Annual BBQ Competition

NEBS Classic 3 Category COOKS PACKET

CATEGORIES ARE DESCRIBED AS:

- **CHICKEN** - Chicken includes Wild or Farm-raised Chicken, Cornish Game Hen, and Kosher Chicken. The Chicken may be whole or in parts. Standard Garnish.
- **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. The Ribs must include the bone. Beef ribs or the ribs of any animal besides pork will not be allowed. Standard Garnish.
- **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. Standard Garnish.
- **ANCILLARY/MYSTERY** - This category will be determined one week before the contest. Open Garnish.

Please reference **NEBS Contest Rules** on www.nebs.org for additional contest information.

FOOD / MEAT INSPECTION AT ARRIVAL:

- 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.
- 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.
- Each cooking team must provide their own meats, seasonings, sauces, garnishes, and all tools and utensils necessary to cook and serve their entries.

COOKING / GRILLING / SMOKING:

- Fuel source is limited to: charcoal and wood. The use of pellets, propane and electricity for heat sources are strictly prohibited. BBQ Guru type devices, fan controllers are allowed.
- 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.

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 an ABC 5lb 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 food safe gloves are recommended when preparing and handling meats.
- Proper storage of meat is required. It must be maintained below 40F before cooking and above 140F after cooking.

COOKING SITE INFORMATION:

- 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.
- Each cooking site will be approximately 1.5 parking spaces (9' x 18') and all tents, tables, grills, cookers or smokers should fit within each team's assigned space.
- No porch trailers are allowed. Trailers with mounted smokers are allowed.
- Water will be available at the contest.
- Electricity will be available at the contest.
- Trash disposal will be available at the contest.
- Ash disposal will be available at the contest.
- Restroom facilities will be available at the contest.
- Site assignments will be first come
- Any team who leaves their site in an unacceptable condition will not be invited back to future contests and will not be allowed to compete in a Northeast Barbecue Society sanctioned event for one (1) year.

PRESENTATION:

- Garnish is at all times optional. A contestant may present his/her entry without garnish under any designated category without penalty.
- Standard garnish, if used, is limited to green leaf or romaine lettuce, Italian or flat leaf parsley, curly parsley, or green kale. Sauces, if used, shall be on the entry. No sauce containers are allowed. Chunks in any sauce must be finely diced. For NEBS purposes, "finely diced" is defined as less than 1/8 inch in size. Non-edible objects are NOT allowed in the entry box.
- Open Garnish - Anything goes. Stuffing, wrapping, skewers, and decorations of any kind, edible or not, are allowed. Any size chunks or ingredients can be used.
- No Garnish - Only edible portions of the category item may be in the box.
- 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.
- Anything in or on 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 - judges will not know which team's they are judging, and teams will not know which judges judged them.
- You MUST enter at least six (6) identifiable, separate portions.
- Container must be closed when it is submitted for judging.
- All entries and categories will be judged on the following three criteria:
 - Appearance. Appearance is based on the visual presentation of the category entry itself. The appearance score should not take into account the condition of the box itself or the garnish.
 - Taste. Taste is based on the flavor and experience of the sample.
 - Texture. Texture is based on the correct preparation of the sample with regards to tenderness or toughness.

AWARDS:

- Awards will be awarded for first and second in each category.
- Awards will be awarded for Reserve Grand Champion (2nd place overall) and Grand Champion (1st place overall) of the overall combined NEBS Classic 3 categories.

NEBS Team of the Year:

The scores from these contests will count towards NEBS 2024 Team of the Year points. Please see the rules and policies at www.nebs.org

In order for a competition team to have its scores count towards any of the NEBS TOY honors, the chief cook that signed the contest application for the team must be a paid member of NEBS. The NEBS membership renewal system automatically backdated renewals to the prior membership expiration date, so any chief cook that is current at the end of the year is considered to be a paid member for each contest. Information about becoming a member is available at www.nebs.org.

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

Miller's Crossing Annual BBQ Competition
NEBS Classic 3 CATEGORY CONTEST TIMELINE

PRE - CONTEST Friday, September 13, 2024:

12:00 pm - Cooking teams may begin arriving and setting up any time after 12:00 pm (noon) on the Friday before the event. Meat inspection continues as cooking teams arrive, and at the convenience of the contest officials / meat inspectors - which may be the contest organizers.

ARRIVAL Saturday, September 14, 2024:

6:00 am - Cooking teams arriving the day of the event should not show up any later than this time. Meat inspection continues as cooking teams arrive, and at the convenience of the contest officials / meat inspectors - which may be the contest organizers.

9:00 am - NEBS Classic Team Meeting on the deck to clarify rules, distribute turn-in boxes and answer any questions.

1:00 pm - NEBS Judges Arrive in the Judging Area for Check-in

1:45 - 2:15 pm - Judges Meeting in the Judging Area

3:00 pm (+/- 5 minutes) - Chicken turn in at the Judging Area

3:30 pm (+/- 5 minutes) - Ribs turn in at the Judging Area

4:00 pm (+/- 5 minutes) - Pork turn in at the Judging Area

4:30 pm (+/- 5 minutes) - Ancillary / Mystery turn in at the Judging Area

6:00 pm - Awards (Approximate)

It is a requirement of this barbecue contest that all contestants, their friends and family, and anyone they may come across have fun, and enjoy the sport of barbecue!

Any questions should be directed to Captain Nate at MillersCrossingBBQ@yahoo.com or text to 401-439-0130

LOCAL INFORMATION

Hotels:

Extended Stay America - Providence - Warwick
245 W Natick Rd.
Warwick, RI 02886
(401) 732-2547
0.8 Miles

Crowne Plaza Providence-Warwick
801 Greenwich Ave
Warwick, RI 02886
(401) 732-6000
2.1 Miles

Grocery Stores:

Shaw's
8 Chapel View Blvd
Cranston, RI 02920
(401) 464-8388
2.0 miles

Stop & Shop
575 Greenwich Ave
Warwick, RI 02888
(401) 739-1696
1.6 Miles

Medical:

Eleanor Slater Hospital - Regan Unit, Cranston
111 Howard Ave
Cranston, RI 02920
(401) 462-3085
1.6 Miles

Pharmacy:

CVS Pharmacy
1195 Oaklawn Ave
Cranston, RI 02920
(401) 463-1971
0.1 Miles

General Needs:

Walmart
650 Bald Hill Rd
Warwick, RI 02886
(401) 821-1766
1.4 miles