



**Cherry Valley Outdoor Games
BBQ Competition**

Official Entry Form

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

Four NEBS Categories are: Pulled Pork, St. Louis Ribs, Chicken Thighs, Sausage Sandwich
Entry Fee: \$100.00

NEBS Fee: _____

Total included: _____

Liability Waiver:

Cherry Valley Outdoor Games (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 rules governing the Cherry Valley Outdoor Games BBQ Competition presented by the event sponsor and NEBS.

Signed: _____ Date: _____

Print Name: _____

ALL ENTRIES MUST BE RECEIVED BY May 31st, 2018!



CV Outdoor Games Competition BBQ 2018

Rules and Regulations

Amateur BBQ: Sunday June 17th Registration: 5 pm Saturday

Pit Master Meeting: 6pm Saturday Turn-in: 1 pm Sunday

- ✓ All teams will consist of no more than 5 people including one Pit Master
- ✓ All teams will be given a 20X20 space to set up their cooking area. Everything being used in competition must be within this space.
- ✓ All teams will have their meats inspected Competition meats after cook's meeting.
- ✓ Meat Inspections will be done as teams arrive

BBQ RULES

1. Each team will consist of a Pit Master and no more than 4 assistant cooks
2. All preparation and cooking shall be done within the confines of the team's assigned cooking space.
3. A chief cook or assistant may NOT enter more than one team per contest.
4. The chief cook will be held responsible for the conduct of his team and guests.
5. Violations of the rules and regulations of the contest may result in disqualifications, expulsion from the grounds and/or disqualification from future participation.
6. Each contestant shall supply all his cooking ingredients, individual cooking devices (charcoal, wood, portable stoves, etc.), utensils, prep tables and electricity. Some electrical will be available with prior arrangements.
Please indicate on your application if electrical will be needed for your cooking apparatuses
7. Fresh water points will be available on the grounds. Water will be need to be carried to your booth location. Direct water hook ups will not be available.
8. Cookers, props, trailers, motor homes, vehicles, tents or other equipment (including generators) may not exceed the boundaries of the team's assigned cooking space.
9. All contestants must adhere to all electrical, fire and other codes (town, county, state or federal).
10. No fires or live coals are allowed on the ground. Use of cinder blocks and ash barrels is mandatory.
11. It is the responsibility of the contestant to see that the team's assigned cooking space is kept clean and policed following the contest.
12. ALL FIRES MUST BE PUT OUT!
13. All equipment must be removed from the site. It is imperative that clean-up be thorough. Any team's assigned cooking space left in disarray or with loose trash, other than at trash containers, may be disqualified from future participation at CV Outdoor Games events.

14. Excessive use of alcoholic beverages may be grounds for disqualification. Under no circumstances are alcoholic beverages to be distributed (given away or sold) to the general public by contestants and/or guests.
15. No live bands, combos, etc., will be allowed in the individual cooking areas during the event.
16. No live animals are allowed in the cooking area.
17. Quiet time is from 11:00 p.m. until 7:00 a.m. on contest nights. Use of radios or other loud noises that disturb other contestants will not be allowed during this time period.
18. the sale of merchandise from the Pit area including Sauces, T-shirts, etc. is not allowed.
19. If you plan on Vending foods you will have to provide proof of Health Dept. Certificate.

COMPETITION RULES

1. Barbeque is defined as uncured meat/fowl prepared on a pellet, wood and/or charcoal fire, basted or not as the cook sees fit.(NOTE: NO GAS) Gas can be used to initially start fire, but not used as means of cooking meats.
2. All meat must start out raw. No pre-seasoned meat is allowed.
3. No cooking or preparation of any kind may begin until the following meat holding conditions are met: All meat must be on ice or refrigeration before being cooked.
4. Holding temperature must be 40 degrees F or less. After cooking, all meat must be maintained at a temperature of 140 degrees F or above in a covered container.
5. Cleanliness of the cook, assistant cooks and contest area is required. **Wash, Rinse, and Sanitize Basins should be used for cleaning.** Sanitation of work area should be implemented i.e. with the use of a bleach/water rinse (one cap bleach per gallon of water).
6. Fires must be wood, pellets, or charcoal. No electric or gas grills permitted.
7. Propane wands are permitted as fire starter only. Electric accessories such as splits, augers or forced draft are allowed.
8. No in-ground pits may be dug and no fire may be built on the ground. Burn barrels or similar coal creating devices must be above ground.
9. If burn barrels are used to make coals they should be screened or otherwise set up NOT to send sparks and smoke on fellow cooks.
10. Each team should bring a fire extinguisher to keep near the pit – 5lbs. ABC minimum.

ADDITIONAL RULES

Team contact and head cooks will be held responsible for the conduct of their team and guests. We want each team to have a good time, and want a good atmosphere for all who attend. Inappropriate conduct by team members or visitors to a team's area shall be avoided. All team members and their guests are expected to cooperate with all event staff and volunteers. Alcohol will be allowed in the cooking area. We strongly suggest you Drink Responsibly. If this is not respected you may be disqualified from the event and asked to leave. Parboiling and/or deep-frying competition meat is not allowed. Competition meats cannot be seasoned marinated or on the pit before the official start time.

It is the responsibility of each team to comply with food safety rules. All chicken must be cooked to an internal temperature of 165 degrees Fahrenheit. Any chicken that is turned in to judges that shows signs of being under cooked will be disqualified. Bleach and water sanitizing solution bucket must be in each cooking area. Disposable gloves must be worn when handling raw chicken. Clean un-used 3

Disposable gloves must be worn when handling cooked and read to serve chicken. Reserved cooked chicken must be held at or above 140 degrees Fahrenheit until time of service.

Garnish and sauce are optional. If you choose to use sauce, it shall be applied directly to the meat and not be pooled or puddle in the container.

I, _____, have read and understand all the rules of the competition.

Signature _____

Date _____

#10 – sign up for Team of Year on the NEBS website at www.nebs.org – TOY. If you are unfamiliar with TOY – *please see the organizer or contest official for information or email contact@nebs.org for*

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.

Category	Garnish	Turn-in Time	Container
Sausage Sandwich	Open	1:00	9x9 Styrofoam or any vessel not exceeding 16"x16"
Chicken Thighs	Open	1:30	9x9 Styrofoam or any vessel not exceeding 16"x16"
St. Louis Ribs	Open	2:00	9x9 Styrofoam or any vessel not exceeding 16"x16"
Pulled Pork	Open	2:30	9x9 Styrofoam or any vessel not exceeding 16"x16"

Cooking Site Information:

- ~ Sites will be assigned on a first come, first serve basis. If you have neighbor requests, we will do our best to honor them.
- ~ Water will be available for you – be sure to bring hose and a Y connector. Buckets for transport may be necessary as well to some sites.
- ~ Trash must be removed by each competitor – dumpster will be available
- ~ Electrical – be sure to bring 100' of extension cord. *(although very limited access on electric)*
- ~ Ash and Grease will be addressed on contest day
- ~ All teams are expected to leave their cooking site in equal or better condition than it was when they arrived. Each cooking site will be inspected when they leave the event.

Additional Housekeeping Notes:

- ~ There will be additional activities happening at the contest location ~ please save time to enjoy the Stihl Competition and related events on the grounds.
- ~ **It is a requirement of the contest that all teams, their friends and family and all visitors have FUN!, promote BBQ and enjoy the day!**



Blake's Choice BBQ Tasting Contest

~ There is an OPTIONAL People's Choice Contest available to you if you choose to enter. You may participate in either or both categories. This portion of the event is a fundraising event that will directly benefit the organizers charity. *No cash will be awarded for the teams.*

Turn-in time to 1:45pm – please plan on turning in your items in foil pans – they will be numbered as they are taken from you. Turn in will start after all categories have been presented to the Judges for the regular competition. People will walk through your pit areas to sample your bbq items and will then vote on which items they like the best. Ribs, Pulled Pork, Chicken Thighs, and Sausage Sandwich Both may be prepared ahead of time and will be served to the public, by designated the organizations volunteers, in a 4oz plastic portion cup. Please make sure the items are in a size that will easily fit into the cup. Cups will be numbered on the bottom and the public will be asked to drop the cup of their favorite corresponding item into a basket. All other cups will be discarded into a trash container. At the end of the day, the cups will be counted to determine the winner in each category!



Schedule of Events: May 16 & 17, 2018

Saturday

- 4pm Teams may begin arriving and setting up any time after 4pm on Saturday.
Meat inspection continues as teams arrive and at the convenience of the meat inspectors.
- 5pm **COOKS MEETING** – Cooks Meeting in the Judging area to clarify rules, distribute turn-in boxes and answer any questions
- 6pm Meat inspections will begin
All cooking may start at a time you desire.

Sunday

12pm Turn in of Sausage Sandwich Box
12:30pm Turn In of Chicken Thighs Box
1pm Turn in of St. Louis Ribs
1:30pm Turn in of Pulled Pork
1:45pm until gone Turn in of Blake's Choice Tastings

4:00pm: *Approximately ~ Awards Ceremony*



PRIZES:

Prize amounts “to be determined” based on expenses and number of teams. This is an anticipated “break even” event for the organizer; where the organizer is looking to raise funds on the other activities.

Place	NEBS Categories
1 st	Trophy and \$100
2 nd	Trophy and \$50
3 rd	Trophy and \$25
4 th	Ribbon
5 th	Ribbon

NEBS Grand Champion - \$300 and trophy

NEBS Reserve Grand Champion - \$200 and trophy

- To be eligible for Reserve and Grand Champion, you must compete in all four categories

Blakes Choice: Trophy