

KIDS Q PACKET
Saturday September 18, 2021
Inclusive BBQ Events
Knights of Columbus
Knights of Columbus 171 Jenckes Hill Rd, Lincoln, RI 02865
Digital Application: <https://forms.gle/YKnaPL16r7yZ9i1h7>

Team Name: _____

Head Cook: _____

Address: _____

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

Email: _____

Entry Fees: \$10.00

Category: Hot Dogs

Liability Waiver

Inclusive BBQ Events (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 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 : KOC 9/18/2021**

Please mail this application, along with the \$10.00 entry fee to:

Kathy Trainor
210 Alfred Lord Blvd
Taunton MA 02780

Venmo: inclusivebbqevents@gmail.com **Paypal:** inclusivebbqevents@gmail.com

MEMO: KIDS Q 9/18/2021

Questions: Email Kathy Trainor inclusivebbqevents@gmail.com

KIDS Q COOKS PACKET

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

The 2021 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 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: **Hot Dogs**

Hot Dogs may be topped as the team sees fit. Beef, Pork , Turkey or Chicken hot dogs are 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.

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.

Once cooked, all entries may be presented for judging dry, basted, sauced, or otherwise flavored as the cook sees fit.

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 and categories 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.

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.

You must enter at least six (6) separate portions.

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.

Awards and cash will be awarded for first, second and third place in each category. Awards and cash prizes will be awarded for 1st, 2nd and 3rd place.

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. Water will be available at the contest.
- 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 has fun, and enjoys the sport of barbecue!

Any questions as to these rulings should be directed to Kathy Trainor at: inclusivebbqevents@gmail.com

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 September 18, 2021

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

3:00 pm 3:30 pm Awards in the Judging Area (Approximate)

Cooking Site Information.

Sites will be approximately 20' x 20'. Added sizes are available at a small fee.

Sites will be reserved on a first come first served basis.

Water will be available for free on (non-potable, bring your own carrying buckets)

Trash will be provided by 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

LOCAL INFORMATION

Hotels:

Hampton Inn & Suites Providence/Smithfield

945 Douglas Pike, Smithfield, RI 02917

(401) 232-9200

2.8 Miles

All Seasons Inn & Suites

355 Washington Hwy, Smithfield, RI 02917

(401) 232-2400

3.4 Miles

Grocery Stores:

Shaw's Supermarket

15 Smithfield Road

North Providence, RI 02904

5.4 Miles

Dave's Fresh Marketplace/Smithfield Crossing

371 Putnam Pike

Smithfield, RI 02917

6.2 Miles

Medical:

Lincoln Urgent Care

2 Wake Robin Road

Lincoln, RI 02865

(401)333-9595

2.2 Miles

Rhode Island Hospital

593 Eddy Street

Providence, RI 02903

(401) 444-4000

9.1 Miles

Pharmacy:

CVS Pharmacy

620 George Washington Hwy

Lincoln, RI 02865

2.0 Miles