



ENTRY FORM & COOK'S PACKET

Pig 'N' Pepper Fest Tailgate BBQ Challenge

Nashoba Valley Ski Area
79 Powers Rd., Westford, MA

Sunday, August 21, 2011

PRESENTED BY:

Westford Rotary Club
www.pignpeppernfest.org

ALONG WITH:

The New England Barbecue Society
www.nebs.org

OFFICIAL ENTRY FORM

Pig 'N' Pepper Fest Tailgate BBQ Challenge, August 21, 2011

ENTRIES MUST BE RECEIVED BY SATURDAY, AUGUST 13, 2011

Refer to Cook's Packet for full competition instructions and other necessary information.

Team Name: _____

Chief Cook: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Email: _____

CATEGORIES (Entry in both categories is required for Grand Champion)

Chicken Wings: _____ Pork Ribs: _____

FEE: \$50.00 for either or both categories (After August 6, 2011: \$75)

No applications will be accepted after August 13, 2011

Total amount enclosed: \$ _____

Liability Waiver: Westford Rotary Club and its non-profit arm, Westford Rotary Charitable Endowment, Inc. (Herein after known as event sponsor) and the New England Barbecue Society, including its members, officers, sponsors, and/or associates, and the contestants, including parents, and or legal representatives, agree that the event sponsors, event hosts, Nashoba Valley Ski Area and NEBS will in no case be responsible for any loss, damage or injury regardless of how much loss, damage, or injury is occasioned, and agree to indemnify and hold harmless the event sponsors, event host, Nashoba Valley Ski Area 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 sponsors, event host Nashoba Valley Ski Area and NEBS. Furthermore, I hereby grant full permission to the event sponsor, event host, and NEBS and/or their agents to use without compensation 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 Pig 'N' Pepper Fest Tailgate BBQ Challenge presented by the event sponsor and NEBS.

Signed: _____ Date: _____

Print Name: _____

Make checks payable to: Westford Rotary Charitable Endowment, Inc.

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

Westford Rotary Club, c/o Mike Beek, 16 Bradley Lane, Westford, MA 01886

Refer to Cook's Packet for full competition instructions and other necessary information.

Questions: **Andy King 978-257-3125** or basteyboy@comcast.net

COOKS'S PACKET

Pig 'N' Pepper Fest Tailgate BBQ Challenge

CONTEST DESCRIPTION

The 2011 Pig 'N' Pepper Fest Tailgate Barbecue Challenge is a **one-day, two-category barbecue cooking contest.**

The categories that will determine Grand Champion will be:

Chicken Wings and Pork Ribs.

Chicken Wings are described by the Pig'N'Pepper Tailgate Barbecue Challenge as any part of the wing of a chicken served whole or in sections as the cook sees fit.

Turkey wings, duck wings, or the wings of any other fowl will not be allowed.

For the Pork Ribs category, any style of pork rib may be submitted, including Loin Back Ribs, Baby Back Ribs, Spare Ribs, St. Louis Ribs, Country-Style Ribs, or Southern Style Ribs.

Beef ribs, or the ribs of any animal besides pork will not be allowed.

Contestants may enter either category, or both, as they desire. **Both categories must be entered to be eligible for Grand Champion.**

Grand Champion will be determined by the combined total scores of the two categories.

PRIZES:

Medallions and/or **trophies** along with **cash prizes** will be awarded for first, second and third place in each category.

A trophy and cash will be awarded to the Grand Champion, which will be determined by combining the total points of the two categories.

Non-cash prizes (eg, cookers, tools, gift certificates etc.) donated by corporate sponsors will also be awarded; see website for current list.

CONTEST ENTRY PRESENTATION

A 9" x 9" Styrofoam container will be provided to each cooking team for each entry.

At least SIX (6) separate portions of wings or ribs must be presented in the provided container, along with whatever legal garnish the cooking team chooses to use in order to enhance the appearance of their entry.

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.

JUDGING:

All entries will be judged on the following three criteria:

Appearance - Tenderness – Taste

Each entry will be judged by six (6) different judges.

The official New England Barbecue Society scoring system will be used, and NEBS standard garnish rules apply:

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. Kale, endive, red tipped lettuce, lettuce cores and other vegetation are prohibited. (Improper garnish shall receive a score of one (1) on Appearance).

Judging will take place in accordance with the schedule of events.

Awards will be announced on stage at 4:00pm, with presentation of Medals and Trophies. Winners will be announced on the event website.

Any questions as to these rulings should be directed to **Andy King** at:

978-257-3125 or by email to: basteyboy@comcast.net

2011 Pig 'N' Pepper Fest Tailgate Challenge

SCHEDULE OF EVENTS

Sunday August 21, 2011

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.

10:00 A.M.

Cooks Meeting at the Judging Tent to clarify rules, distribute turn-in boxes
and answer any questions.

12:30 P.M.

Tailgate Judges Meeting at the Judging Tent

1:25 - 1:35 P.M.

Chicken Wings turn in at the Judging Tent

1:55 - 2:05 P.M.

Pork Ribs turn in at the Judging Tent

4:00 P.M. (approximately)

Awards presented on stage

COMPETITION RULES

COOKING EQUIPMENT: 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.

FUEL SOURCE: Any type of fuel source the cook wishes to use will be allowed, including, but not limited to: charcoal, wood, propane and electricity.

COMPETITION SPACE: All tents, tables, grills, cookers or smokers should fit within each teams assigned space. Each cooking site will be at least 15' x 15' (If more space is needed, contestant must contact sponsor in advance to make special arrangements.)

FOOD PREPARATION:

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

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.

Meats may be rinsed, plucked, skinned and/or trimmed before arrival at the cook-off site, but no flavors may be added to the contest meats until they are inspected. Contest meats may not leave the cook-off site after inspection.

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.

FOOD HANDLING:

Proper handling of food is required. Meat thermometers, as well as vinyl or latex gloves should be used.

Proper storage of meat is required. It must be maintained below 40F before cooking or above 140F after cooking

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.

REQUIRED PERMITS:

No special permit is required for entry into the competition; however, **FOOD ITEMS MAY NOT BE SOLD OR SAMPLED BY THE PUBLIC without proper permits from Westford Board of Health.** If food is being sold, an additional Vendor Fee is required

by the sponsor. [For Booth registration and Permit instructions, see Vendor information on the event website: www.pignpepperfest.org] Westford Board of Health requires all permits to be completed at least 2 weeks in advance of the event. [Board of Health can be reached at 978-692-5509 or through the town website: www.westfordma.gov]

SITE INFORMATION:

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

Sites will be at least 15' x 15'

Outdoor restroom facilities will be available

Water will be available for free (you must bring your own hose, Y connector, and carrying buckets)

Trash must be removed by each competitor (dumpsters are 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.

All grease MUST BE STRAINED before disposal.

Sanitation (Wash, rinse, disinfect) will be checked at meat inspection and periodically throughout the event.

CLEAN-UP:

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. **Any team who leaves their site in an unacceptable condition will not be invited back to future Pig 'N' Pepper Fest BBQ Challenges and will not be allowed to compete in a New England Barbecue Society sanctioned event for one (1) year.**

GENERAL EVENT INFO:

Each cooking team may receive up to five (5) admission wristbands. Wristbands must be worn for entry into the festival area.

Alcoholic beverages may not be brought into the festival grounds.

The Pig 'N' Pepper Fest is a family-friendly event. Please keep this in mind at all times in regards to personal conduct.

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:

978-257-3125 or basteyboy@comcast.net