



We are inviting you to participate in the 2nd Annual BBQ & Brew Festival.

Event Description: The BBQ & Brew Festival is an experience for your senses. Come smell, taste and enjoy all that will be offered at the 2024 BBQ & Brew Festival. This event will consist of BBQ vendors, beloved food trucks and an assortment of beers all participating in a 2-day outdoor festival. The BBQ & Brew Festival will also be offering an array of activities and competitions to keep all festival attendees engaged and entertained. From a cornhole tournament to DJ's and live music this will be a Festival you won't want to miss.

Estimated Attendance: 3,000 weekend attendance.

Dates & Times: June 22nd & 23rd: Noon to 8:00pm on Saturday, Noon to 6:00pm on Sunday

Ticket Cost: \$20 for adults, \$10 for ages 13 to 17, Free to children 12 and under: Military discounts available.

Entry Fee: Flat fee of \$250 for NEBS Classic and \$25 for Kid's Que. A percentage of this Fee will be donated to the Josh Pallotta Fund. <https://www.joshpallottafund.org/>. A discount of \$100 will be given to all NEBS Classic entries that are willing to be BBQ vendors for at least one day of the Festival.

What you receive:

- Activation space for sales
- Logo inclusion on collateral materials including website with hyperlink to your homepage (or website of choice)
- Social Media Posts announcing your presence at the BBQ & Brew Festival
- 8 weekend passes for family, friends, guests, or VIP's.
- Entry to People Choice Awards. The People's Choice awards are an open competition for all vendors serving at the BBQ & Brew Festival. Customers will have the opportunity to submit a vote or votes for their favorite BBQ & Brew dish. Winners and awards will be announced on Sunday June 23rd.
- Prize pools available up to \$5,000 (minimum teams required and based on team participation)

If interested, please call or email Josh Butler at (802) 353-0568 or gmep802@gmail.com





BBQ & Brew Festival

June 22 & 23, 2024

Presented by Green Mountain Event Production

Vermont State Fairgrounds: 175 S. Main Street Rutland Vermont 05701

Team Name: _____ Chief Cook: _____

Address: _____

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

Email: _____

Entry Fees: \$250

Categories:

Kids Q – Mac & Cheese

NEBS Classic - Chicken Wings, Ribs, Pulled Pork

Site size: _____ 20x20 (included) _____ 20x30 (add \$10) _____ 20x40 (add \$15) _____ 20x50 (add \$25)

Will you be a vendor as well as competing at the Festival? Yes _____ No _____

Will you be participating in the Kids Q? Yes _____ No _____ (age 16 and under)

Kid's Q Team Name _____

Total amount due \$ _____

Sign-ups will not be taken without payment. Teams cannot be taken after 6/10/24.



Liability Waiver

ORGANIZATION / ORGANIZER / VENUE (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, 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 BBQ & Brew Festival Cook-Off and NEBS.

Signature of Chief Cook: _____ Date: _____

Print name of Chief Cook: _____

NEBS Member # _____ (if applicable)

Make checks payable to: **Green Mountain Event Production**

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

You / Organization, Address: 2569 Quarterline Road, West Rutland, VT 05777

Questions: *Josh Butler at (802) 353-0568 or gmep802@gmail.com*

Important Notes:

Being a Temporary Vendor in the State of Vermont:

- You do not need a permit to be a vendor for 1 day during the festival.
- Please click the link to see the necessary information about being a food vendor.

<https://www.healthvermont.gov/environment/food-lodging-program/temporary-food-service-establishments>

Parking and Overnight Camping: There will be parking and overnight camping beginning Friday June 21st.

- Additional Parking and Load in Information will be sent to all teams prior to the Festival.





BBQ & Brew Cook-Off

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.
- **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. Beef ribs or the ribs of any animal besides pork will not be allowed.
- **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.
- **Kids Q – Mac & Cheese** Defined as a dish of pasta and cheese sauce, traditionally using macaroni and cheddar however the head cook can prepare how he/she sees fit. Pasta must be raw and uncooked at the time of inspection. Cheese must be in original form as purchased from a retail store (ie: premelted or preseasoned) Additions to the entry can be in the mix of pasta and cheese to complement however should not disguise or hide entry.

Please reference **NEBS Contest Rules** on www.nebs.org for additional contest information. In cases where this Cooks Packet and the Contest Rules differ, this Cooks Packet takes precedence.

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:

- 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.

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 *approved 5 lb ABC* 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 at least 20' x 20' (based on application) and all tents, tables, grills, cookers or smokers should fit within each teams' assigned space.
- 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 made upon arrival
- 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:

- Category entries:
 - #1- Chicken - Garnish is OPEN
 - #2 – Ribs - Garnish is OPEN
 - #3 – Pulled Pork - Garnish is OPEN
- Garnish is optional.



- OPEN GARNISH - Anything goes. Chefs Choice or Dessert must use Open Garnish. Stuffing, wrapping, skewers, and decorations of any kind edible or not are allowed. Any size chunks or ingredients can be used. 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
- 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" 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
 - Taste
 - Tenderness

AWARDS:

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

NEBS Team of the Year:

The scores from these contests will count towards NEBS 2024 Team of the Year points. Teams must be registered for TOY for the scores to be included. Please see the rules and policies at www.nebs.org

In order for scores to count for NEBS Team of the Year, the teams' chief cook must be a member of NEBS at the time of the event and in good standing for the entire season. 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

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

Any questions should be directed to BBQ & Brew at gme802@gmail.com





BBQ & Brew Cook-Off

NEBS Classic 3 CATEGORY CONTEST TIMELINE

PRE - CONTEST DAY / DATE: JUNE 21

12:00 pm – Vendors and Competing Teams may begin arriving and setting up any time after Noon on June 21st, 2024. Meat inspection continues as cooking teams arrive, and at the convenience of the contest officials / meat inspectors - which may be the contest organizers.

EVENT DAY 1: JUNE 22

6:00 am – All Vendors and Competing Teams may begin arriving and setting up any time after 6:00 am June 22 on the day of the event. All vehicles need to be off premises by 11am prior to gates opening at Noon. Meat inspection continues as cooking teams arrive, and at the convenience of the contest officials / meat inspectors - which may be the contest organizers.

EVENT DAY 2: JUNE 23

6:00 am – All Vendors and Competing Teams may begin arriving and setting up any time after 6:00 am June 23 on the day of the event. All vehicles need to be off premises by 11am prior to gates opening at Noon. 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 and Kids Q Cook's Meeting at the Judging Tent to clarify rules, distribute turn-in boxes and answer any questions.

Check on start time

11:00 - 11:30 ~ NEBS Classic and Kids Que Judges Meeting at the Judging Area

12:00 – 12:10 pm ~ Kids Q turn in at the Judging Area

12:30 - 12:40 pm ~ Category 1 turn in at the Judging Area

1:00 - 1:10 pm ~ Category 2 turn in at the Judging Area

1:30 - 1:40 pm ~ Category 3 turn in at the Judging Area

3:30 ~ Awards (Approximate)

Organizers can add any additional information about event in timeline for the teams - breakfast, games, peoples choice, etc.

