



## Connecticut Barbecue Challenge 2023

Saturday July 1, 2023  
Hosted by: New England Barbecue  
Location: Sonny's Place  
349 Main St  
Somers, CT 06071

Team Name: \_\_\_\_\_  
Chief Cook: \_\_\_\_\_ Address: \_\_\_\_\_  
City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_ Phone: \_\_\_\_\_  
Email: \_\_\_\_\_

**Entry Fee: \$250.00**

**NEBS 3 Meat Category:  
Chicken, Ribs and Pork**

**Optional Contest: Anything Brisket \$50.00**

**Kids Q Anything Utilizing Sausage as the main ingredient. No Cost to enter.**

**Signups will not be taken without payment.**

### **Liability Waiver**

New England Barbecue (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 Organizers presented by the event sponsor and NEBS.

Signature of Chief Cook: \_\_\_\_\_ Date: \_\_\_\_\_

Print name of Chief Cook: \_\_\_\_\_

NEBS Member # \_\_\_\_\_ (if applicable)

Print Name of Kids Q Team Member: \_\_\_\_\_

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

Or complete online and email to [info@nebbq.org](mailto:info@nebbq.org)

Geoff Mullen  
105 Merline Road  
Vernon, CT 06066

Make checks payable to: **Geoffrey Mullen Reference: CT BBQ Challenge**

**Or Email and Venmo or PayPal**

Email: [info@nebbq.org](mailto:info@nebbq.org)

**Venmo:** @Geoff-Mullen-1    **MEMO: CT BBQ Challenge**

Any questions email: [Info@nebbq.org](mailto:Info@nebbq.org)

## NEBS - 3 category COOKS PACKET

### Connecticut Barbecue Challenge us a NEBS 3 Category contest

#### **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. Garnish is optional, if used it must follow these rules: If used, once determined to be legal, garnish plays no further role in the appearance score. When used, garnish is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley, curly green kale and/or cilantro. PROHIBITED GARNISHES ARE lettuce cores and other vegetation, INCLUDING, BUT NOT LIMITED TO: endive, red tipped lettuce. "PROHIBITED" garnish shall receive a penalty score of one (1) on Appearance.
- **RIBS** - For the Pork Ribs category, any style of pork rib may be submitted, including Loin Back Ribs, Baby Back Ribs, Spareribs, or St. Louis Ribs. Beef ribs or the ribs of any animal besides pork will not be allowed. Garnish is optional, if used it must follow these rules: If used, once determined to be legal, garnish plays no further role in the appearance score. When used, garnish is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley, curly green kale and/or cilantro. PROHIBITED GARNISHES ARE lettuce cores and other vegetation, INCLUDING, BUT NOT LIMITED TO: endive, red tipped lettuce. "PROHIBITED" garnish shall receive a penalty score of one (1) on Appearance.
- **PORK**: Pork is defined as Boston Butt, Boston Roast, Picnic, Collar (aka Cellar) and/or Whole Shoulder. No Pork Loin, Pork tenderloin, Pork Chop, or other type of pork roast is permitted. Garnish is optional, if used it must follow these rules: If used, once determined to be legal, garnish plays no further role in the appearance score. When used, garnish is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley, curly green kale and/or cilantro. PROHIBITED GARNISHES ARE lettuce cores and other vegetation, INCLUDING, BUT NOT LIMITED TO: endive, red tipped lettuce. "PROHIBITED" garnish shall receive a penalty score of one (1) on Appearance.

#### **Optional Contest**

- **Anything Brisket**- Brisket must be the main ingredient, you can make any dish you prefer as long as brisket is the focus of your turn in. Turn in must be presented on a platter that you provide, a turn in box will not be provided for this category. (You will get your platter back after the judging is completed for the day) Please have six portions on the platter + one additional in the center. The center portion will be scored for appearance and creativity. The six portions will be for the judges to taste. Garnish is Open Garish, all garnish used must be edible.

#### **Presentation**

- A 9" x 9" Styrofoam container will be provided to each cooking team for each entry, except where noted in category description.
- You must enter at least six (6) identifiable, separate portions. The container must be closed when it is submitted for judging, except where noted in category description.
- Additional information can be found at <https://www.nebs.org/wp/wp-content/uploads/2017/01/nebs-grilling-rules.pdf>



### **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 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.
- 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' and all tents, tables, grills, cookers, or smokers should fit within each team's assigned space.
- Water is NOT available onsite; teams must bring their own water.
- Trash disposal will be available at the contest.
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- Restroom facilities will be available at the contest.
- Power is NOT available onsite. You may bring your own generator.
- Site assignments will be made upon arrival. Friday night camping and cooking will be permitted.
- Any team who leaves their site in an unacceptable condition will not be invited back to future NEBBQ events or activities and will not be allowed to compete in a Northeast Barbecue Society sanctioned event for one (1) year.

### **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, meaning that ~~no judges will know which team's entry they are judging at any time.~~ judges will not know which teams they are judging and teams will not know which judges judged their entries.
- 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 - Tenderness – Taste**

### **AWARDS:**

- Awards and cash prizes will be awarded for first, second, third, fourth and fifth 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 two categories.
- Anything in or on your container that hints at or gives away your team or team name will be grounds for disqualification.

### **NEBS Team of the Year:**

The scores from the NEBS 3 category contests will count towards NEBS 2023 Ken Dakai 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/toy](http://www.NEBS.org/toy)

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](http://www.nebs.org) .

Any questions regarding NEBS TOY should be directed by email to: [toy@nebs.org](mailto:toy@nebs.org)

Any questions should be directed to Geoff Mullen or Scott MacDonald

Geoff Mullen [info@nebbq.org](mailto:info@nebbq.org) Scott MacDonald [SPMacdonald@outlook.com](mailto:SPMacdonald@outlook.com)

## **NEBS – 3 CATEGORY CONTEST TIMELINE**

### **Sonny's Place**

349 Main St Somers, CT 06071

#### **ARRIVAL DAY Friday June 30, 2023**

**5:00 PM** Teams May arrive.

**7:00 PM** Meat Inspection

#### **Saturday July 1, 2023**

**6:00 am** - Cooking teams may arrive to set up. 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** - Cooks and Kids Q Cook's Meeting at the Judging Tent to clarify rules, distribute turn-in boxes and answer any questions.

**10:30 AM** Kids Q Judges Meeting

**11:00 - 11:15 AM** ~ Kids Q turn in at the Judging Area

**12:15 pm** ~ Judges Meeting at the Judging Area

**1:00 - 1:15 PM** ~ Chicken turn in at the Judging Area

**1:45 – 2:00 PM** ~ Pork Ribs turn in at the Judging Area

**2:30 PM – 2:45** Pork Turn in

**3:00 PM – 3:15 PM** Anything Brisket turn in

**4:30 PM** ~ Awards (Approximate)

## LOCAL INFORMATION

Details will be posted on [www.nebbq.org](http://www.nebbq.org)