

**2017 Hudson Valley RibFest
NEBS BBQ & Grilling Contest and KCBS Barbeque Contest**

Cooks Information Sheet

SCHEDULE FOR 2017

Friday, August 18, 2017: Arrival day for Teams and Vendors.

Gates will open to the public at 5 PM on Friday 8/18.

The contest area will be closed to the public on Friday evening so there will be no interference with teams arriving. However, we urge you to plan to arrive and check in mid-afternoon on Friday to avoid traffic that will be heavier than normal. Please plan accordingly.

10:00 AM to 8:30 PM Check-in for contest teams. Team sites are assigned per your online registration. Please enter via the Vendors/Ribbers/Contestant side entrance. Please try to arrive before dark. Let us know if you will not arrive until Saturday. Quiet hours midnight to 7:00 AM. Security is patrolling the fairgrounds at all times.

NOTE TO NEBS Contest Teams and Kids Q. Cooks Meeting for all NEBS Teams and Kids Q at 7:30 PM in the Youth Building.

NEBS meat inspection starts after the Cooks Meeting.

Saturday August 19, 2017: NEBS BBQ & Grilling Contest. The Northeast Barbecue Society Rules apply for this contest, with exceptions listed here. See NEBS Rules and Regulations <https://www.nebs.org/wp/wp-content/uploads/2017/01/nebs-grilling-rules.pdf> . Only wood and charcoal shall be used. All NEBS entries will have OPEN GARNISH and STUFFING IS ALLOWED.

NEBS TOY Registration: All NEBS teams must register in order for their scores to be included in the 2017 NEBS TOY calculations and rankings. If you do not register your team, your scores will not count towards NEBS TOY. Registration is free and only takes a couple minutes. Visit here to register: <http://www.nebs.org/> . The registration deadline is September 1, 2017.

Kids Q

The Kids Q will be a single category event limited to 10 teams with turn-in on Saturday at 2pm. The entry fee is \$25 per team. Open to children 12 and under. Kids must be supervised by an adult at all times. Let's make sure to keep the kids safe so please have a responsible adult prepare and tend to fires as well as do any knife work. All other times the adult is to be hands off. The single category will be Beef Flank Steak. Six separate pieces (whole or sliced) need to be submitted. Open container, open garnish and open cooking fuel (gas, wood, charcoal, etc.).

Kids Q payout table

	1st	2nd	3rd	4th	5th	6th - 10th
Cash	\$75	\$50	\$25	\$25	\$25	\$25
Award	Trophy	Trophy	Trophy	Trophy	Trophy	Certificate

The event will begin with turn-in promptly at 12:00 noon.

- 7:30 AM Gates open for contest teams.
- 8:00 AM Meat inspection for Saturday and Sunday continues
- 9:30 AM Last arrival with equipment not hand carried.
- 10:30 AM Gates close for vehicle entry.
- 11:00 AM Judges Meeting in the Youth Building / RibFest opens to the public
- 12:00 PM Pizza turn-in
- 12:30 PM Wrapped in Bacon** turn-in
- 1:00 PM Strip Steak*** turn-in
- 1:30 PM Apple Dessert turn-in (Apples provided at Friday's Cooks Meeting)
- 2:00 PM Kids Q turn-in Skirt Steak****
- 4:00 PM (Approximately) Awards presentation in the Youth Building where the judging takes place.
- 10:00 PM RibFest closes to the public
- 12:00 AM – 7:00 AM Quiet hours. Security is patrolling the fairgrounds at all times.

Wrapped in Bacon** Any protein, vegetable or other edible item wrapped in bacon. Your wrapped item can be a mixture of other edible items, such as meatballs or stuffed jalapenos etc. No dessert items. "Bacon" is definition as smoked pork belly for

every category. No Canadian bacon, ham, prosciutto, or un-smoked un-cured pork belly is allowed. You may use store bought bacon (smoked pork belly) or cure and smoke your own pork belly before or at the event.

Strip Steak*** The strip steak, also called a New York strip or a Kansas City strip steak, is a cut of beef steaks from the short loin.

Kids Q, Skirt Steak**** Skirt steak is a cut of beef steak from the plate. It is long, flat, and prized for its flavor rather than tenderness. It is not to be confused with flank steak, a generally similar adjacent cut nearer the animal's rear quarter.

All prep and cooking shall be done on-site, with the following exceptions: Pizza dough may be brought in. Dough needed for dessert may be brought in. All entries must consist of six identifiable pieces. All entries must fit into 9x9 Styrofoam containers, except 16-inch pizza boxes will be provided at the Cooks Meeting for the pizza entry.

NEBS Team of the Year Program

In order for a competition team to have its scores count towards any of the NEBS TOY honors, the chief cook that signed the contest application for the team must be a paid member of NEBS when the contest takes place and must be present at the competition. The chief cook must also register their team for participate (See below).

Any scores accumulated while the listed chief cook is not a member, by a vote of the board of directors for non-payment of dues or any other reason, will not count towards NEBS TOY. If the chief cook who signed the contest application cannot attend the contest and a replacement chief cook is needed, the chief cook who signed the application may appeal to the NEBS Board of Directors for their team's scores to count for NEBS TOY. Please note that changes have been made to the rules for 2016. <https://www.nebs.org/wp/wp-content/uploads/2016/03/NEBS-TOY-FAQ-2016.pdf>.

TOY scores are tied to team names and not individual chief cooks. TOY scores are not cumulative for chief cooks. A chief cook is only allowed to register one team name to count for NEBS TOY.

There will be trophies and cash prizes for the top five finishers in each category, \$120 1st, \$100 2nd, \$80 3rd, \$60 4th, \$40 5th. \$400 1st place NEBS Grilling Champ, \$300 2nd place NEBS Reserve Grilling Champ. Teams will be called out through 10th place.

Meat inspection for Sunday continues at the convenience of the meat inspectors after the awards.

COOKS' MEETING for Sunday's KCBS contest after completion of NEBS Awards Ceremony, Youth Building.

Sunday August 20, 2017: KCBS Barbeque Contest

The contest is sanctioned by the Kansas City Barbeque Society. See the KCBS Rules and Regulations handbook for detailed information governing this competition http://www.kcbs.us/downloads/rules_reg_2017_with_dec_edit.pdf.

The event will begin with turn-in promptly at 12:00 noon.

7:30 AM Gates open for contest teams.

9:30 AM Last arrival with equipment not hand carried.

10:30 AM Gates close for vehicle entry.

11:00 AM Judges Meeting in the Youth Building /RibFest opens to the public

12:00 PM Chicken turn-in

12:30 PM Pork Ribs turn-in

1:00 PM Pork Butt/Shoulder turn-in

1:30 PM Beef Brisket turn-in

4:00 PM (Approximately) Awards presentation in the Youth Building where the judging takes place.

5:00 PM RibFest closes to the public

5:00 PM Gates open for vehicles, no vehicle traffic within the fairgrounds before 5:00 PM.

There will be trophies and cash prizes for the top five finishers in each category, \$200 1st, \$180 2nd, \$160 3rd, \$140 4th, \$120 5th. \$1,800 1st place KCBS Grand Champ, \$1,200 2nd place KCBS Reserve Grand Champ. Teams will be called out through 10th place.

Guarantee of \$ 8,500 in prize money combined for NEBS and KCBS.

Regular sites will be 20' x 20'. **Larger sites** (20' x 30') are available for an additional \$70. **Sites for RVs** will be an additional \$100. RV sites have adequate electrical hookups and include cooking site. Any team with camper/RV must be pre-registered and will receive an RV Permit to park in the RV area behind the contest area. Your team site is chosen by you when you sign up and fill out the on-line application.

Tail Gate Vending. If you wish to sell any products from your site, please purchase a Tail Gate Vendor Permit

(\$30.) to display at your site. Tail Gate vendors may sell rubs, sauces, t-shirts, hats, etc., but may not sell food/drink products, etc. that compete with our regular vendors. Without this Permit, you may not sell anything at your site. (A separate Tail Gate agreement will be sent to you later).

CAMPING Basic camping facilities are located directly adjacent to contest area at no cost to you. Please let us know if you intend to camp at RibFest.

WATER. Water is available for free (you must provide hoses and “y” connectors). Water pressure might be low at times due to existing infrastructure.

ELECTRICITY. Electricity for **light general use only** such as lighting is provided at no cost. Please bring 100' of extension cord and **outdoor rated power strips** for your electrical hookup. Hookup of refrigerators, deep fryers, AC units and other appliances is not allowed. If you have higher electrical requirements than general lighting you must bring your own quiet run generator.

ICE. Ice is available on-site at the Water / Soda tent throughout the weekend at a nominal cost.

NO PETS: The Ulster County Agricultural Society has a **NO PET POLICY** at the Ulster County Fairgrounds.

You will receive email confirmation of receipt of your submitted on-line application. Additional contest information will be forwarded to you. Please remember to email us contest@hudsonvalleyribfest.org if your plans change or if you have questions. Note that no refunds of contests fees will be made after July 1, 2017.

Cooks Meetings: NEBS, Kids Q, Friday, 7:30 pm. KCBS, Saturday afternoon, after NEBS awards.

Trash must be removed regularly and be deposited by each contest team in the roll-off dumpster provided, not in trash barrels placed for the use of RibFest guests. Recycling containers will also be available. Trash cannot accumulate at contest teams' sites. Gray water, ashes and grease must be disposed in designated collection areas and can not be dumped onsite. This rule will be strictly enforced, and will keep the contest area clean.

Restroom facilities are available on site and open during public hours. The restroom facilities are on a septic system and require attendant service and therefore will be closed during the night. Overnight, porta-potties will be provided for contest teams. Porta-potties will be cleaned every morning.

Contest teams will have use of adjacent Ulster County Pool showers (free) and pool (at nominal cost) to those showing RibFest wrist bands.

KCBS representatives will inspect each site. Sanitation (wash, rinse, disinfect) will be checked at meat inspection on both days of the contest. Proper storage of meat is required. It must be maintained below 40F or above 140F. Proper handling of food is required.

Donate left-over food. Distribution of food samples to the public is discouraged; left-over food can be brought back to the judging room for our hungry volunteers. A representative from a local soup kitchen will be onsite to collect left-over foods as well. More details at the Cooks Meeting.

For safety reasons, no team vehicles, other than smoker/griller rigs may be parked within the fairgrounds. This includes the barn area next to the contest area. Unload your gear, and then park your vehicles in designated places outside the fairgrounds. During public RibFest hours (Friday 5 PM – 10 PM, Saturday 11 AM – 10 PM, Sunday 11 AM – 5 PM) no vehicle traffic is permitted within the fairgrounds. If you need to bring in anything during public hours make sure you have a hand cart for heavy items.

**Members of the Highland Rotary Club will be on site to assist you throughout the weekend.
Please call Rolf Oelgeschläger, 845-430-1645, if you have any concerns or need anything while you on site.**

**We THANK YOU for your participation in the 2016 Hudson Valley RibFest.
Your RibFest Contest Team: Shonda Merrill, Rolf Oelgeschläger, Frank Sculco
For further information: contest@hudsonvalleyribfest.org
Official RibFest web site: www.hudsonvalleyribfest.org**