

4TH ANNUAL CHARLOTTE KOSHER BBQ CHAMPIONSHIP

A PROGRAM OF THE LEVINE JEWISH COMMUNITY CENTER

MONDAY, SEPTEMBER 4, 2017 • 11AM – 3PM

2017 TEAM REGISTRATION FORM

Thank you for participating as a team in the Levine JCC 4th Annual Charlotte Kosher BBQ Championship

Please fill out the requested information listed below.

All team registration forms and fees are DUE in the LJCC office by Sunday, August 6th.

Your entry fee covers participation in all categories:

Beef Brisket, Chicken Thighs, Beans, Team Name, Team Booth, People's Choice and Grand Champion.

A team consists of 2 or more people. _____

Team Contact Person (Pit Boss): _____

Organization (if applicable): _____

Official Team Name: _____

Address: _____

City, State, Zip _____

Phone Number: _____ E-mail Address: _____

2 FREE T-Shirts per team – select 2 sizes for your team:

☐ S ☐ S ☐ M ☐ M ☐ L ☐ L ☐ XL ☐ XL ☐ 2XL ☐ 2XL ☐ 3XL ☐ 3XL

I would like additional T-Shirts @ \$12 each in these sizes: _____

Please include your additional shirt sizes and add \$12 each to the amount of your team registration check.

I have read and agree to abide by the rules, regulations, guidelines and judging procedures established by the Levine JCC's 4th Annual Kosher BBQ Championship Committee. I hereby grant full permission to LJCC or agent authorized by them to use any photographs, video tapes, motion pictures, recording or any other record of the event in any legitimate purpose.

Waiver of Liability: In consideration of your accepting this entry, I, the undersigned, intending to be legally bound, herby, for myself, my heirs, my executors and administrators, and team waive and release any and all rights and claims for damages I may have against LJCC and their agents for any and all injuries suffered by me during this event.

Signature of Pit Boss or Team Representative

Date



Payment due by Sunday, August 13th:

Pay online at charlottekosherbbq.com or mail this completed form and entry fee of \$295 (\$250 if made before June 30) to:

**Kosher BBQ Championship, Levine JCC
5007 Providence Road, Charlotte, NC 28270**

Please make all checks payable to LJCC and include Kosher BBQ on the memo line.

Questions? Debra Van Glish

704-231-6667 | debrapvg@gmail.com

TEAM GUIDELINES + CONTEST RULES

Trophies

Trophies will be awarded for the Overall Grand Champion and 1st, 2nd, and 3rd place in the following categories:

- Best Kosher Beef Brisket
- Best Kosher Chicken Thighs
- Best Kosher Beans
- Best Team Booth
- Best Team Name
- People's Choice

To be named overall Grand Champion, you must compete in every category. The Grand Champion will be determined based on placement in each of the above categories (excluding People's Choice) and receive the highest score overall.

Booth

Booth sites will be measure approximately 13' x 17' on gravel. Please make sure that your booth will fit within these parameters. Additional space may be available upon request in advance. Please be a good and considerate neighbor to the adjoining booths.

- You will receive 2-8 foot tables and four chairs
- On Sunday Sept. 3 during and after the cooks meeting you will receive your spot and may begin booth setup.
- Quiet time is after 11:30 pm.
- You may bring any guests into your booth provided they do not interfere with the contest or impede on your neighbor competitors area

Vehicles

Vehicles will not be allowed on the contest grounds from 8:00am on Monday until after the awards ceremony at approximately 3:30pm.

Water

Water will be available in one central, outside location. Please bring sufficient water containers to transport water to your site.

Trash

Each team is responsible for removing their own trash. Trash receptacles will be available to each team and dumpsters will be available on the grounds. No litter, ashes, or grease should be left behind by any team.

Please Note: There will be large containers for gray water and grease disposal. DO NOT DUMP GRAY WATER OR GREASE IN ANYTHING OTHER THAN LABELED CONTAINERS.

Restroom

Bathroom facilities are available inside and outside of the LJCC.

Electricity

Electricity will not be provided, except by prior arrangement with the contest organizers. The LJCC has very limited electrical capability on the parking lot. Quiet generators may be used as long as they fit within your assigned cooking site.

Food

LJCC's food committee will be selling food and drinks in the Cowsher Cafe.

Cook's Meeting

On Sunday, September 3, there will be a Cook's Meeting. The meeting will take place at 9am in Gorelick Hall kitchen. At the meeting, we will explain all last minute regulations as well as answer any questions you may have. Following the meeting, you will present your "outside" ingredients to the Mashgiach (Kosher Inspector) for approval.

This meeting is mandatory for at least one person from each team (if you live in Charlotte). If you are team traveling from outside Charlotte, we will bring you up to date on Sunday night prior to the competition when your ingredients are being inspected.

Preparation Prior to the Event

You will be allowed in Gorelick Hall kitchen during the following times to prepare your sauces and marinades:

Sunday, September 3, 9:30am – 12 noon

BBQ participants must have all of their belongings out of the kitchen at 12:30pm on Sunday, to allow the LJCC Food Committee to prepare food for the event. We will provide a refrigerated truck for storage.

Ingredients

The BBQ Committee will supply basic community ingredients that you will find in the ingredient list attached to this packet. If you would like to use any other ingredient, fruit, or vegetable, you are free to bring your own. However, there are strict guidelines as to what you can use:

All items must be Kosher, and have one of the following symbols:



All ingredients must be either Parve or Meat

ABSOLUTELY NO DAIRY ITEMS

- All ingredients must be new and in sealed containers.
- All fruits and vegetables must be whole. They may not be pre-cut
- All items must be presented to the Mashgiach (Kosher Inspector) prior to opening the container

On Sunday, September 3 following the team meeting, you must present all "outside" items. You will be allowed to receive your meats only after the Mashgiach (Kosher Inspector) has approved your ingredients.

For out-of-town teams:

You will follow the same guidelines. However, we will do it on an individual basis as you arrive in Charlotte.

When you arrive to prepare your meat, you will receive the cooking utensils that you are to use for preparing your sauce and for cooking on BBQ day. If you find that you need any additional kitchen items while you are preparing inside, you may use what you find available in the kitchen. Please do not remove any cooking utensils from Gorelick Hall kitchen. If you do not find everything you need in your stock or on the community table, please ask for help. Please do not borrow from other teams' stock unless they are present and give permission to use some of their ingredients.

After you have finished, please clean up any mess that you have made. It is important that each team clean up after itself so that the teams that follow you will have a clean area in which to work.

Please do not remove any cooking utensils from Gorelick Hall kitchen.

Committee members will be available to answer questions you may have pertaining to the use of the kitchen equipment or clean up of the kitchen. Your sauce, marinated meat, and all other cooked items must be carefully and completely wrapped, secured with masking tape and inspected by the rabbi before being put in the cooler. There will also be aluminum foil in your stock to wrap the meat. You will be given two grocery bags to store cooking utensils and all other items you will need for Monday morning.

TEAM GUIDELINES + CONTEST RULES

Booth Setup

Tables and chairs will be set up outside on Sunday afternoon (weather permitting). If you wish, you may set up your booth on Sunday evening. Each booth will be allocated two tables and four chairs. Please be considerate of your BBQ neighbors and do not remove any grills or tables from their booth areas. You may use bricks or concrete blocks to secure your booth. At the end of the BBQ, please clean off your tables and surrounding areas. Toss all disposable items in the trash can near your booth. The committee will pick up all utensils, pots, etc.

Kosher Utensils

Even if you cook with kosher ingredients, if you used your favorite skewer, or fork from home, your meat would not be kosher. This applies even if your home is kosher. As far as the LJCC goes, only utensils certified kosher and used exclusively in the Gorelick Hall kitchen are considered kosher. You can only use the utensils provided by the LJCC and/or found in the Gorelick Hall kitchen to prepare and cook your meat.

Jewish Cooking

In order for most foods to be kosher, they need to be partially cooked by someone Jewish. If your team has no one on the team who is Jewish, we request that you ask the Rabbi or a Jewish friend to light the fire on the grill for you. This makes the food not only kosher but also Jewish food.

Supervised Kosher

You never know when the Rabbi may come by to check your food. Your food may be prepared with kosher ingredients and utensils, but if it is not done under the occasional glance of the Rabbi, it is not completely kosher. So please do not be shocked if the Rabbi seems overly interested in your brisket. He may be hungry or he may just be snooping for the sake of snooping, but rest assured that you will have followed the guidelines listed. For all the things the Rabbi might do, he will not bless your food. Kosher does not mean blessed by the Rabbi. The only blessing the Rabbi might make is a blessing over his own lunch.

You may only use the ingredients and tools supplied by the competition as well as those you had inspected prior to use.

Kosher Guidelines for Snack

All snacks brought to the LJCC and parking lot must be approved by the Rabbi. All food items must be in the original package, unopened, with the seal intact. The Rabbi will be available to check any food items on Monday morning. Be sure to see him before going to your booth.

While on the Levine Jewish Community Center grounds (inside and outside), please do not bring any food prepared outside of the center.

We will provide water and Powerade during the food prep times on Sunday. We will also provide a light breakfast and coffee on Monday morning for the teams.

You may purchase food from our Cowsher Cafe.

You may bring the following drinks: Coke, Mountain Dew, Pepsi, Seagram's Ginger Ale, Sprite, 100% Apple Juice, & UP. No Fruit Punch drinks allowed (many are not approved kosher).

You may bring your own fresh fruit or vegetables but they must not be placed on the grills.

You may bring closed packaged snacks such as potato chips and pretzels only if they have one of the kosher symbols listed on the previous page.

Trophies

Trophies will be awarded for overall Grand Champion and 1st, 2nd, and 3rd place in these categories:

- Best Kosher Beef Brisket
- Best Kosher Chicken Thighs
- Best Kosher Beans
- Best Team Booth
- Best Team Name
- People's Choice

To be named overall Grand Champion, you must compete in every category. The Grand Champion will be determined based on placement in each of the above categories (excluding People's Choice) and receive the highest score overall.

Contestant Numbering System

Containers will be given to each team upon arrival on Sunday morning.

Judging Criteria (1-10)

- 10 Outstanding
- 6 Average
- 4 So-so
- 2 Poor – unappetizing/inedible
- 1 DQ – marking, hair in the food, sauce pooling (sauce on product, not in container)

The following items are not allowed in the presentation containers:

garnish, aluminum foil, toothpicks, skewers or other foreign materials.

Each sample will be judged on the following items:

- Appearance 10%
- Taste 45%
- Tenderness 45%

Food Sample Requirements

- Presentation containers: all food must be delivered in the labeled presentation container
- Teams to supply enough product for each judge, 4-6 samples of each item (at least a finger size is a sample)
- Gloves must be worn to keep hands off the food samples
- Meat must be fully cooked. Meats have to be heated to 160 degrees F or above. If cooked and cooled, not below 70 degrees F for more than 2 hours.
- Meat can be presented sliced, diced, chopped, etc., as long as the pieces are separated. Judges should not have to pull or separate product samples.
- Must use the forks and/or gloves provided to you. Teams will be disqualified if they use their hands without gloves to plate the food in the presentation container.

People's Choice Tastings

The BBQ committee will be selling tickets to taste participating team's beans and brisket. The purchase of a Tasting Ticket will also give the ticket holder the opportunity to vote for their favorite beans and brisket. The team with the most tickets at the end of the day will be the "People's Choice Award" Winner.

Before you allow the crowd to taste your beans or your brisket, you must first complete serving the judges. If you do not follow this guideline and do not have enough for the judges, you will be disqualified from the competition.

INFORMATION + KOSHER INGREDIENTS

Important Information:

Mandatory Cook's Meeting:

Sunday, September 3 at 9am

This meeting will take place in the Gorelick Hall. At least one representative from each team (in town) must attend.

Cooks Prep Time and Ingredient Inspection:

Sunday, September 3 from 9:30am to 12:00 noon
in the Gorelick Hall kitchen.

Note: Grills will be lit by the Rabbi at 8pm on Sunday, September 3.

Arrival time for competition: **Monday, September 4 at 6:00am**
at the Levine Jewish Community Center outside track.

To protect the integrity of this competition, all Kosher BBQ Contest Judges will be screened for competence to ensure that the team's entries will be judged objectively based on their merits. Judges may not fraternize with teams on contest day after the Judging Orientation.

Judging, other than the booths and the name, will be "blind judging". Judges will not know the identity of the team(s) being judged. Judging will be done by 4 to 5 judges. All Judges will be 18 years of age or older. Only Judges, contest representatives and necessary support staff are allowed in the judging areas during the judging process. Judging containers will be delivered to each team. If your team does not receive judging containers, send a team member to the Judges' Tent. Teams will be instructed to bring their judging containers to the judging tent at a designated time.

Overall Grand Champion will be determined by a cumulative weighting of all categories, with a greater weight given to the meat category.

LJCC's Kosher BBQ Championship committee reserves the right to make additional rules and regulations as the situation warrants.

Assistance

We want you to feel comfortable working in the Gorelick Hall kitchen. If you have any questions, please do not hesitate to ask anyone on the LJCC Kosher BBQ committee for help or contact Debra Van Glish at 705-231-6667 or debrapvg@gmail.com.

Kosher Ingredient List

All ingredients on this list will be available at the event, for everyone's use. Any "special" ingredients not available and liquor for your team's kosher BBQ recipe are your team's responsibility and must be kosher approved by the Rabbi before the seal is broken. **NO EXCEPTIONS!**

Each team will receive the following items for each contest

1 brisket 12-14 pounds
12 bone in chicken thighs
#10 can of vegetarian beans
(1) 20 lb. Kingsford charcoal
Charcoal and chimney starter lighter
2-6 foot tables and 4 chairs
Insulated gloves
(2) Grills
Instant read meat thermometer
Spices (*any outside spices and ingredient must be inspected before use*)
Latex gloves for food preparation
Cleaning and sanitation supplies for your booth
Tongs and spatulas, basting brush, bowls, and aluminum foil

Items you will need to bring

Insulated cooler
Tent

Grocery Items

Cider Vinegar
White Vinegar
Balsamic Vinegar
Tomato Paste
Tomato Sauce
Paprika (ground)
Cayenne Pepper (ground)
Cumin (ground)
Garlic Powder
Onion Powder
Black Pepper (ground)
Salt
Kosher Salt
Lemon Juice
Apple Juice
Dark Brown Sugar
White Sugar
Heinz Ketchup
Soy Sauce
Corn Syrup
Vegetable Oil

