



**September 11,12 & 13, 2009
Veterans Park, Norwalk, Connecticut**

Tentative schedule - Guaranteed to change

Friday September 10

09:00 Am Park Opens, Set Up Begins
10:30 Am Hogs Avail. For Distribution
12:00 Pm Chicken Wings distributed
02:30 Pm Meat Inspection - NEBS
04:00 Pm All Vehicles Off The Field
04:30 Pm Cooks Meeting, Whole Hog / Iron Chef
05:00 Pm Distribute Iron Chef
06:30 Pm Chicken Wing Peoples Choice Begins
08:30 Pm Iron Chef Turn In
09:30 Pm Iron Chef Awards
09:30 Pm Welcome Party

Saturday September 11

07:30 Am Team Breakfast
07:30 Am Set Up/ Saturday Arrivals
08:00 Am Back Yard Grilling Set Up
08:30 Am Meat Inspection - NEBS all grilling / KCBS
09:30 Am All Back Yard Grilling Vehicles Out
10:30 Am Backyard Grilling Cooks Meeting
11:00 Am Grilling Judges Meeting
11:00 Am All Vehicles Off Field
11:00 Am Distribute Clams
12:00 Pm Grilling Rib Eye Turn In
12:30 Pm Grilling "Fatty" Turn In
01:00 Pm Grilling Seafood Turn In
01:30 Pm Grilling Dessert Turn In
03:30 Pm Whole Hog Judging -On site
04:45 Pm Whole Hog Judging - Blind Judge
05:30 Pm Chowder Cook Off - Peoples Choice
05:30 Pm Whole Hog - Peoples Choice
08:30 Pm Whole Hog & Grilling Awards Begins
09:00 Pm KCBS Cooks Meeting (After the Grilling Awards are done)

Sunday September 12

08:30 Am Team Breakfast
11:00 Am KCBS Judges Meeting
12:00 Pm KCBS Chicken
12:30 Pm KCBS Ribs
01:00 Pm KCBS Pork
01:30 Pm KCBS Brisket
02:00 Pm Anything Butt Turn In
02:30 Pm Sauce Turn In
02:00 Pm Site Judging
03:00 PM Peoples Choice Chili
06:00 Pm KCBS Awards Ceremony



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Backyard Grilling Contest - NEBS Rules

The New England Barbeque Society Rules apply for this contest. See NEBS Rules at www.nebs.org. Only wood and charcoal shall be used for cooking. No gas or electricity. All NEBS entries will have OPEN GARNISH, and STUFFING is allowed. For the purposes of this contest the categories are as follows:

Rib eye Steak: Open Garnish, must fit in a 9"x9" container,
Bone in or boneless, No stuffing
6 separate and identifiable pieces must be submitted to the judges.
*** Steak will not be cut by the table captains**

Seafood: Chefs Choice, Open Garnish, must fit in a 9"x9" container
Any salt water fish, shellfish, mollusk or crustaceans - Whole, steak or fillet
Stuffing is allowed - any kind you want.
Fish may be cooked whole, but must be submitted in 6 separate and identifiable pieces.

Sausage "Fatty" : Open Garnish, must fit in a 9"x9" container
A "sausage fatty" is basically a sausage roll without a casing (think Jimmy Dean). It is made of ground meat and may be either stuffed with other ingredients, or have ingredients mixed throughout. It can be pre-seasoned. It may not be pre-cooked or contain pre-cooked ingredients.
Stuffing is allowed - any kind you want
6 separate and identifiable pieces must be submitted to the judges.

Dessert: Open Garnish, must fit in a 9"x9" container
Chefs choice
6 separate and identifiable pieces must be submitted to the judges.

Judges or Table Captains may not cut, slice or shake apart to separate pieces. (if there is not enough of a submission for each judge to sample, the shorted judge or judges will score a one (1) on all criteria and the judges having samples will change the Appearance score to one (1)

Whole Hog

Whole Hog - is defined as an entire hog, whose dressed weight is 85 pounds or more prior to the optional removal of the head, feet and skin, and which must be cooked as one complete unit on one grill surface. No portion or portions of the whole hog may be separated or removed, and subsequently returned to the grill, prior to or during the cooking process. Since we (Bar•B•Q•Pit) supplies the hog, meat inspection occurs at pick up. At that time feel free to spice, inject, marinated or cure., baste or not, as the cook sees fit, with any consumable substances and sauces as the cook believes necessary.

**Hogs will be checked for temperature at judging - 175° or DQ'd

Judging

Exchange Club Rules loosely based on Memphis in May rules

On site judging - 15 min	60%	}	75% of total score
Blind judging - 1/2 hour after last on site	40%		
Peoples Choice - 1 hour after last on site			25% of total score

- 100 lb (avg.) Hogs will be distributed starting at 10:30 AM Friday September 10
- Hogs will be numbered, Chief Cook will draw number and take that hog
- Propane may be used as a heat source (Fire Marshal requires tanks to be 15' away from cooker.
- Peoples choice judges will have tickets. 2 oz serving cups will be supplied. If you Require help serving, let us know
- Sauce is allowed but must be served on the side
- YOU MUST HAVE GLOVES, CHOP PORK UNDER COVER, AND MUST HAVE A HAND WASHING STATION, AND YOU MUST KEEP PORK HOT (140°)UNTIL SERVED.

KCBS Barbeque Competition

The Bar•B•Q Pit Professional Barbeque Contest is sanctioned by the Kansas City Barbeque Society (KCBS). KCBS 2010 contest rules will be in effect. These rules will can be found at the KCBS website.(www.kcbs.us).

Grand Champion must cook in all four categories

Combined total of scores from each category will determine overall Grand Champion.

One entry per team per category

Chicken Wing Contest - Peoples Choice, Open Garnish

You will be supplied with wings

Ready to serve from your site Friday 6:30 pm

Entries may be prepared on a wood or charcoal fire, deep fat fried, boiled, grilled or any other method

All seasoning and cooking of the entries must be done on site

Judging is Peoples Choice - you will be given 2oz cups & napkins for service

** This is a chicken wing contest NOT a hot wing contest

Sauce Contest - No Garnish

Preparation of the sauce must be done on site

The contestants must be willing to eat their own SAUCE.

Will need to furnish the six- (6) judges 6 2 oz cups (supplied). -

Judging criteria is appearance, taste, and texture.

Iron Chef Open Garnish - must fit in a 9"x9" container,

We supply the ingredients – each team must create one (1) entrée using the ingredients supplied. You must use the ingredients in the dish NOT as decoration/garnish

Anything Butt - Open Garnish, must fit in a 9"x9" container,

"Anything Butt" is defined at the Bar•B•Q Pit to include any meat OTHER than any of the four KCBS judged categories to be held on Sunday

The contestants must be willing to eat their own entry. Will need to furnish enough for the six (6) judges, so all judges are able to sample and judge entry.

Judging criteria is appearance, taste, and texture.

Chowder Cook Off - We supply the clams, you do the rest

Prepare a minimum of 3 gallons - It's a peoples choice, if you run out to soon people can't taste/won't vote

ONLY breadsticks and crackers may be served with chowder. NO BREAD BOWLS.

NO CHOWDER GIVEAWAYS. NO TICKET = NO CHOWDER.

Tasting Ticket ballot boxes AND Judges' Cups will be collected at 8:00 PM

Chili Contest

- Chili is defined as whatever the contestant determines it to be. Chili can be composed of meat, fish, fowl, vegetables, grain, fruit, or any combination thereof. If the competitor calls it chili, we call it chili.

- Contestants must provide a minimum of 2 gallons of chili 3 gallons is suggested. Remember this is a "people's choice" event, so the more people who get to taste your Chili the better your chances of winning!

- Peoples Choice event. Winners will be determined by the number of "votes" each Chili receives.

Best in show - Spirit Contest – Theme is PIRATES arrgggghhh

The spirit contest is a competition among all teams. It is based on the "spirit décor" of your cook site.

The criteria will be based solely on your décor and not necessarily on cheering abilities. This criteria will be stressed with the judges.