



September 9, 10 & 11, 2011 at Veterans Park, Norwalk, Connecticut

Cook's Package

(see www.norwalkbbq.com for latest version)

KCBS Barbeque Competition

The BBQ Pit Professional Barbeque Contest is sanctioned by the Kansas City Barbeque Society (KCBS). KCBS 2011 contest rules will be in effect. 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.

NEBS Grilling Contest

The New England Barbeque Society Rules apply for this contest. 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 - Modified Memphis in May

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: Cash prize based on the following:

- 60% based on on-site judging - 10 min
 - 40% based on Blind judging - 1/2 hour after last on site
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- People's Choice ribbon judged by the public - 1 hour after the last on-site judging
 - 100 lb (avg.) Hogs will be distributed starting at 10:30 AM Friday September 9
 - 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 feet away from cooker)
 - People's 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.

People's Choice Chowder Cook Off: We supply the clams, you do the rest

Prepare a minimum of 3 gallons - If you run out too 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

Winners will be determined by the number of votes your Chowder receives.

People's Choice Chili Contest

Chili is defined as whatever the contestant determines it to be. If you call it Chili, we call it Chili.

Chili can be composed of meat, fish, fowl, vegetables, grain, fruit, or any combination thereof.

Contestants must provide a minimum of 2 gallons of Chili, 3 gallons is suggested.

The more people who get to taste your Chili the better your chances of winning!

Winners will be determined by the number of votes your Chili receives.

Best in Show - Spirit Contest

The spirit contest is a competition among all teams. It is based on the "spirit décor" of your cook site. The theme is Patriotism. The criteria will be based solely on your décor and not necessarily on cheering abilities. This criteria will be stressed with the judges.