

Blue Mountain



Rockn' Ribfest @ Blue Mountain Rock The Fall Festival

2010 COOK'S INFORMATION PACKAGE

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Contest Date: Saturday, October 9, 2010 (Rain or Shine)

Contest Location: Blue Mountain Ski Resort
Palmerton, PA

GRILLING CONTEST INFORMATION

- o A representative of Blue Mountain Rockn' Ribfest will assign each team a site for the event. Sites will be outlined in chalk/paint and will be approximately 20' x 20'. Please make sure that all your equipment can fit within these parameters. Please be a good and considerate neighbor.
- o Vehicles will NOT be allowed on the contest grounds from 8:00 am until after the award ceremony.
- o Contestants shall provide all needed equipment and supplies, including an approved fire extinguisher, electricity, ash, grease, and trash disposal and water (except as arranged by the contest organizer.)
- o Contest rules and regulations at all times take precedence over any other sanctioning rules.
- o Water will be available in one central outside location. Please bring sufficient water carriers to bring water to your site.
- o Trash must be removed by each competitor. Dumpsters will be available on the contest grounds.

- It is the responsibility of the competitor to see that the team's assigned cooking space is clean, orderly and cleared of all garbage and debris following the contest. All fires must be put out and all equipment removed from the site. All sites must be swept broom clean. It is imperative that clean-up be thorough. Any team's assigned cooking space left in disarray or with trash will disqualify that team from future participation at any future Blue Mountain Backyard Grilling events and at the discretion of the organizer billed a \$250 cleaning fee.
- All cooking areas MUST BE cleaned up BEFORE teams leave the contest. All live coals must be disposed of properly, according to the organizers directive. Sites shall be left at the conclusion of a contest in the same, or better condition than they were upon arrival. Failure to obey this rule may result in further action against a team.
- Ash and grease containers will be available by the dumpsters.
- Bathroom facilities are available in the lodge.
- 20 amp, 120 volt electricity will be provided. Quiet generators for additional electricity may be utilized as long as they fit within your assigned cooking site.
- Cooking media must consist of wood, wood pellets, and/or charcoal. Electric augers, spits or forced drafts are allowed.
- Contestants may prepare and cook sauces and/or garnishes in advance. They may be cooked and/or re-heated.
- Stuffing must be cooked or finished on site on any heat source.
- Meat inspection will begin at the gate opening. It will speed the process significantly if each team stores competition food separately from any other food items they are bringing into the event.
- Either the organizer or an officially delegated party will inspect every team's competition entries. Contest entries must be raw and unseasoned at the time of inspection. Bacon, Prosciutto, Speck, Pancetta or Jamon for use in stuffing are the only exceptions to this rule. Products that were enhanced or injected at the provider's processing plant are permitted as long as no specific flavorings were added. Only AFTER inspection can entries begin to be seasoned, flavored, marinated and/or cooked. Once inspected, these items must stay at the contest. Sauces may be cooked in advance. When a contest organizer supplies the meat, the contestant is required to enter only the provided meat with the possible addition of other meats as allowed by the garnish rules applicable to that category. Substitution of the provided meat is not allowed. Competition meat not meeting these qualifications shall be disqualified.
- Garnish rules are clearly defined in each category. Any entry's disqualification due to a garnish violation will receive a 1 from the judges in not only appearance, but also in taste and texture.

- Only containers provided by Rockn' Ribfest @ Blue Mountain may be used for all turn-ins. You will be provided with 9x9 Styrofoam boxes for turn-ins. Cooks can not use their own platters, dish ware or any other container not provided by the contest organizer, unless specified otherwise.
- Identifiable sauce marks or other marking on in the container or the shaping of the entry into identifiable shapes is not allowed.
- The turn-in window shall be exactly 10 minutes in length. The posted time for a given entry will mark the exact middle of this window. This will be strictly enforced, according to the contest official clock, located at the judging tent, with no exceptions. EXAMPLE: Announced Steak turn in time: 12:00 p.m. The turn in window would be from 11:55 a.m. Until 12:05 p.m. These windows are overseen by the Contest Official at the turn in table. An official clock will be available at the cooks meeting and at the turn in table.
- Entries must contain at least six separate and distinguishable portions of each entry (one portion per judge seated at one table). Table captains or judges are not allowed to cut or shake apart any entries.
- Fire extinguishers are required at every cook site. They will be inspected at the time of meat inspection.
- Sanitation (wash, rinse and disinfect) will be checked at the time of meat inspection.
- Proper storage of food is required. Meat, poultry and fish must be maintained below 40 F or above 140 F. Please be sure to use a thermometer to check your food temperatures at all times. Proper handling of food is required. Food safe vinyl or latex gloves must be worn when handling food.
- Competitors are not allowed to vend food, drink, alcoholic beverages or any other foods or beverages during the event.
- Competitors may sell food items that are not meant for consumption at the event, i.e.: rub, bottled sauces etc. Competitors may also sell team promotional items, i.e.: t-shirts, hats, bumper stickers etc.
- State liquor law requires that children under 16 must be accompanied by an adult at all times while they are on the contest grounds during the event.
- State liquor law requires that no one be allowed to leave the event or contest grounds with open liquor or beer.
- Competitors may not give food to event attendees.
- Entry fees are non-refundable.
- First Aid will be provided at this event.

EVENT SCHEDULE

6:00 AM: Gates open and meat inspection begins
7:00 AM: Cook's breakfast of bagels, cream cheese, coffee, tea, etc.
8:00 AM: Cook's meeting location TBA. A representative of each team must be present.
8:00 AM: All vehicles must be removed from the contest site.
11:00 AM: Judge's meeting location TBA.
12:00 PM: **Steak Turn-in**
12:30 PM: **Pork Ribs turn-in**
1:00 PM: **Chef's Choice turn-in**
1:30 PM: People's Choice Chili Smack-down contest opens (Chili contest is optional.)
4:30 PM: People's Choice Chili Smack-down contest voting ends.
5:00 PM: Award Ceremony

Blue Mountain Rockn' Ribfest Categories:

1. **Beef Steak:** Beef Steak is defined as any cut of beef from that is considered part of the bovine family. Garnish is open. Anything goes, as long as it is edible. Stuffing is not aloud. This category is to be judged on the quality, texture, taste and cooking of the meat itself.

2. **Pork Ribs:** Ribs are defined as; **Baby back ribs** (a.k.a. **back ribs**, a.k.a. **baby backs**, a.k.a. **loin back ribs**, a.k.a. **loin ribs**, a.k.a. **Canadian back ribs**) or **Spare Ribs**.
6 separate and identifiable pieces must be submitted to the judges. Rib meat must be submitted on the bone.

GARNISH – Parsley or Green Leaf Lettuce is the only garnish aloud. We will follow KCBS Garnish Rules NO STUFFING allowed in this category. Entry may not be wrapped with another item, (i.e. meat or pastry dough). Sauces, if used, shall be on the entry. No sauce containers are allowed. Chunks in any sauce must be finely diced 'finely diced' is defined as less than 1/8 inch in size. Additional edible products, of any kind, in the sauce are OK as long as these products are finely diced. Additional inedible objects are NOT allowed in the entry box.

3. **Chef's Choice:** Item presented must **not** qualify in any of the preceding categories. 6 separate and identifiable pieces must be submitted to the judges. Any platter or plate is aloud. You do not have to submit the category in a 9x9 styro box. Chef's choice does not have to be a meat, seafood or poultry item. Vegetables and fruits are allowed in this category. Desserts are aloud.

COMPLETELY OPEN GARNISH - Anything goes, as long as it is edible. Garnish is also optional.

Chefs have the option to use stuffing. See stuffing definitions below.

Entry MAY be wrapped with another item, (i.e. meat or pastry dough). Bacon, Prosciutto, Speck, Pancetta or Jamon may be used in the wrapping.
Sauce may be pooled and/or puddle in the container. Chunky sauce will be allowed with no restrictions on the size of the chunks. Edible sauce containers will be allowed: IE: a bread bowl. Inedible objects are NOT allowed in the entry box.

Note: Remember that creativity of the chef will be a major judging category in this category. We want this category to be a showcase for the chef to shine and show us what he has.

General Entry Restrictions

1. Cooks should remember the judges will be instructed to evaluate how well the cook has represented the contest category.
2. Excessive garnish or additional ingredients, that cover or hide the appearance and/or taste of the defined category, may result in a lower score
3. All entries may be submitted whole, chopped, pulled, sliced or diced as the cook sees fit as long as there is obviously enough for six (6) judges to evaluate your submission.
4. 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).
5. Garnish rules vary by category. Please see the preceding categories for garnish restrictions.
6. Sauce is optional in every category. Please see the preceding categories for sauce restrictions.

ADDITIONAL FOOD DEFINITIONS

Stuffing:

For the purposes of this event, stuffing is defined as follows: Food put into the cavity of a piece of meat or a vegetable that has been hollowed out. Stuffing must be cooked or finished inside this cavity and must be cooked on site. Stuffing rules vary by category, but unless otherwise restricted, stuffing may be composed of meat, fish, grain, shellfish, mollusk, crustaceans, fruits, nuts and/or dairy products or a combination thereof.

In the various categories where stuffing or wrapping is allowed, Bacon, Prosciutto, Speck, Pancetta or Jamon may be used in the stuffing or wrapping. These are the only pre-cooked or cured meats that are allowed in this event.

Since there are many interpretations of Bacon, Prosciutto, Speck, Pancetta or Jamon , for the purpose of this event they are defined as follows:

- **Bacon:** You are limited to the use of American style Bacon – This is the bacon many of us enjoy for breakfast or in sandwiches combined with lettuce and tomato. It is typically sold in one-pound packages, but also available in slabs. Bacon is usually brined, cured, and smoked. Slices can be thick or thin and fat-to-meat ratios vary from package to package. Varieties include maple, [sugar-free](#), and reduced [sodium](#). Europeans call it “streaky” bacon.

- **Prosciutto:** Prosciutto is an [Italian](#) version of [ham](#). In [English](#), the term *prosciutto* is always used for a [dry-cured ham](#) that is usually sliced thin and served uncooked; this style is called *prosciutto crudo* in Italian and is distinguished from cooked ham, *prosciutto cotto*.

- **Speck:** Speck is a meat similar to bacon, [prosciutto](#), or [pancetta](#), with a distinct flavor and preparation method which is separate from these traditional meats. An Italian bacon that is made with the meat from the belly of a pig. Herbs, spices, and peppercorns are added for extra flavor before it is cured, air-dried, and lightly smoked. When served, it may then be thinly sliced or cut into smaller slabs from the larger section of the bacon slab

- **Pancetta:** Pancetta is an Italian bacon that is cured with salt, pepper, and other spices, but is not smoked. Unlike English and American bacon, which are taken from the sides and belly of the pig, may be smoked, and are usually cut into slices,

pancetta comes only from the belly, is salt-cured but not smoked, and is generally sold rolled up into sausage shapes

• **Jamon:** (Pronounced as Hamon), in general English parlance, refers to [dry-cured ham](#) from Spain. There are two primary types of jamón: [Jamón serrano](#) (meaning ham from the *sierra* or mountains) and [Jamón ibérico](#) (ham from the [Black Iberian Pig](#)).

Other forms of ham (ie: Country ham), bacon (ie: Canadian bacon), or other forms of charcuterie, not specifically allowed are prohibited at this event.

FOOD SAFETY AND SANITATION RULES

Throughout the entire event, proper food safety and food handling will be of the utmost importance. Failure to follow proper Food Safety guidelines can/will result in disqualification. The NEBS Contest Official(s), will have the final judgment and decision regarding present contest and NEBS Board of Directors will have judgment over future contests.

1. Absolutely no smoking is allowed during the prepping, handling, cooking or presenting of the contest entries.
2. Absolutely no smoking is allowed in the school building or on its steps
3. Cleanliness of all team members, all cookers and the cooking area is mandatory.
4. Proper hand washing and the use of disposable food safe gloves shall be used at all times when handling food products, raw or cooked. Gloves should be changed often, especially when working with different products and when handling ready to eat foods after handling raw foods.
5. Clothing, including, but not limited to, shirts and shoes must be worn in all food preparation areas, and while handling any food.
6. Teams must have three bins set up for the washing, rinsing and sanitizing of utensils. Bin #1 shall have hot soapy water, bin # 2 shall have clean water for rinsing, and bin # 3 shall have a bleach/water disinfectant rinse (one cap of bleach/gallon of water). Sanitizing of all prep and work areas is mandatory. Use a bleach/water rinse (one cap of bleach/gallon of water).
7. First Aid is available.
8. Potentially hazardous food (meat) must be maintained at 40 degrees or less, refrigerated or packed in ice, before being cooked

9. After cooking, all potentially hazardous food (meat):(a) Must be held at 140 degrees or above, --or—(b) Cooked potentially hazardous food (meat) shall be cooled:(1) Within 2 hours from 140 degrees F to 70 degrees F and(2) Within 4 hours from 70 degrees F to 40 degrees F or less
10. Potentially hazardous food (meat) that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated so that all parts of the food reach a temperature of at least 165 degrees F for a minimum of 15 seconds.
11. Any team not complying with safety and sanitation rules may be disqualified and/or expelled from the NEBS event, as well as future NEBS events.

REASONS FOR DISQUALIFICATION

Cooking teams can be disqualified from the event for the actions of any of its members or guests for infractions relating to:

1. Abusive use of alcoholic beverages.
2. Serving alcoholic beverages to the general public.
3. Use of illegal substances.
4. Any language that is foul, abusive, coarse or unacceptable.
5. Excessive noise.
6. Fighting and/or Disorderly Conduct
7. Use of unapproved heat sources inside the cooking device. (In addition, if disqualified for this reason, the team and its members will be banned from competing in NEBS events for one year.)

PEOPLE'S CHOICE CHILI SMACK-DOWN CONTEST INFORMATION

In addition to the grilling contest, Blue Mountain is sponsoring a People's Choice Chili Smack-down contest. This contest is optional and not part of the event.

1. Entry in the People's Choice Chili Smack-down Contest is optional. Participation or lack there-of will not count in the results of the grilling contest.
2. Chili is defined as whatever the contestant determines it to be. Chili can be composed of meat, fish, fowl, vegetables, grain, fruit, candy or any combination thereof. If the competitor calls it chili, we call it chili. Just make sure everything in the pot is edible.
3. Chili does not have to be cooked on site, but proper heating, cooling and storage of food must be maintained. Chili must be maintained below 40 F or above 140 F. Please be sure to use a thermometer to check your food temperatures at all times. Proper handling of food is required. Food safe vinyl or latex gloves must be worn when handling food.
4. You may submit more than one entry of chili.
5. Contestants must provide a minimum of one (1) gallon of chili for judging. Two (2) 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!
8. Judging will be by "people's choice" only. There will be no judges for this event. Winners will be determined by the number of "votes" each Chili receives.
9. Please come up with a catchy name and description of your Chili as this will help the voters to remember your chili when they vote.
10. This event is free to enter.
11. There is a \$10 per person for the public and team members to eat unlimited amounts of Chili; well it's unlimited until it's gone. Once it runs out that's the end. See rule number 4 for more information.
12. Chili must be ready for sampling (heated, cooled, etc) by 1:30 PM.
13. The People's Choice Chili Smack-down voting ends at 4:30 pm. All votes must be submitted by 4:30 pm.
14. There will be a \$100 prize awarded to the contestant whose Chili receives the most votes.
15. Trophies will be awarded to 1st, 2nd and 3rd place winners in the People's Choice Chili Smack-down.
16. The rules are designed to be fair and equal to all cooks.
17. All decisions of the contest organizer are final. There is no appeal to any other body.