

When Pigs Fly Kosher BBQ Cook-Off TEAM PACKET

THE FRIEDMAN FAMILY FOUNDATION

JEWISH FOOD AND CULTURE FEST

FEATURING
WHEN PIGS FLY
KOSHER BBQ COOK-OFF

Sunday, September 8, 2019 • 11:00AM—3:00PM

Levite Jewish Community Center • 3960 Montclair Road

- Authentic Jewish Food
- Kosher BBQ Contest
- Celebrity Judges
- Kids Zone
- Live Entertainment
- Vendors
- And more!

Don't miss out on this fun filled event for the community!

Contact Seth Diamond with any questions
at (205) 478-4242 or sediamondlaw@gmail.com

Co-Hosted by:

Birmingham Jewish Federation • Levite Jewish Community Center • Temple Beth-El • Temple Emanu-El
Chabad of Alabama • N.E. Miles Jewish Day School • Kneseth Israel Congregation

When Pigs Fly Kosher BBQ Cook-Off

TEAM GUIDELINES

Booths

Booth sites will measure approximately 13' x 17' on asphalt and will be numbered. 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. Drilling into the asphalt is not permitted.

Vehicles

Vehicles will not be allowed on the contest grounds from 8:00am on Sunday 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. Hoses will not be available.

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.

Electricity

Electricity will not be provided. Quiet generators may be used as long as they fit within your assigned cooking site.

Food

Teams may not sell any food, drink, or other items during the event.

Cook's Meeting

On Thursday, September 5 there will be a Cook's Meeting. The meeting will take place at 6:00pm at the Levite Jewish Community Center (LJCC). At the meeting we will explain all regulations as well as answer any questions you may have. Following the meeting (6:45pm) 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 Birmingham).

If you are a team traveling from outside of Birmingham, we request that you conference call in to the meeting.

You will be allowed to receive your meats only after the Mashgiach (Kosher Inspector) has approved your ingredients.

Preparation Prior to the Event

You will be allowed in the LJCC Auditorium during the following times to prepare your sauces and marinades:

Thursday, September 5, 6:45-9:00pm

Saturday, September 7, 9:30-11:30pm

BBQ participants must have all of their belongings out of the kitchen at 11:30pm on Saturday, September 7.

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 very 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 precut.

All items must be presented to the Mashgiach (Kosher Inspector) prior to opening the container.

When Pigs Fly Kosher BBQ Cook-Off

TEAM GUIDELINES CONTINUED

For out-of-town teams: you will follow the same guidelines. However, we will do it on an individual basis as you arrive in Birmingham.

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 the LJCC Auditorium. 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 for the evening, 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.

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 your cooking utensils and all other items you will need for Sunday morning.

Booth Setup

Tables and grills will be set up outside on Saturday evening (weather permitting). If you wish, you may set up your booth on Saturday evening. Each booth will be allocated two grills, two tables, and two chairs. Please be considerate of your BBQ neighbors and do not remove any grills or tables from their booth areas. When setting up any booths, do not stake anything into the asphalt or field. You may use bricks or concrete blocks to secure your booth. At the end of the BBQ, you are required to 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.

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 and be cooked by someone Jewish, 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 she 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.

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

- You may purchase food from our Cowsher Café.
- You may bring the following drinks:
 - Coke, Mountain Dew, Pepsi, Seagram's Ginger Ale, Sprite, 100% Apple Juice, & 7UP
- Powerade is kosher...Please NO Gatorade
- No Fruit Punch drinks allowed (many are not approved kosher).

GRAND CHAMPION PRIZE: \$250

*Let's have fun and
cook some great BBQ!*

When Pigs Fly Kosher BBQ Cook-Off

CONTEST RULES & INFORMATION

Trophies

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

Kosher Beef Brisket	Kosher Chicken
Kosher Beans	Team Booth
Team Name	

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 and receive the highest score overall.

Contestant Numbering System

Numbered presentation containers will be given to each team upon arrival on Sunday morning.

Food 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 has to be fully cooked. Meats have to be heated to 140 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.

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.

The When Pigs Fly Kosher BBQ Cook-Off Committee reserves the right to make additional rules and regulations as the situation warrants.

Assistance

We want you to feel comfortable working in our kitchen. If you have any questions, please do not hesitate to ask anyone on the Kosher BBQ committee for help or contact Seth Diamond at (205) 478-4242 or sediamondlaw@gmail.com.

Important Information

Mandatory Cook's Meeting:

Thursday, September 5 at 6:00pm. This meeting will take place in the LJCC Auditorium. At least **one** representative from each team (in town) must attend.

Cooks Prep Time and Ingredient Inspection:

Thursday, September 5 from 6:45pm-8:30pm in the LJCC Auditorium

Saturday, September 7 from 9:30pm until 11:30pm in the LJCC Auditorium

Arrival time for competition:

Sunday, September 8 at 6:00am at the LJCC

When Pigs Fly Kosher BBQ Cook-Off

TEAM REGISTRATION FORM

*Thank you for participating as a team in the
When Pigs Fly Kosher BBQ Cook-off
Please fill out the requested information listed below.*

All team registration forms and fees are DUE to the LJCC by Monday, August 12th.

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: _____ Email Address: _____

T-shirts: 2 free t-shirts per team (sizes S-3XL)

T-shirt 1 size: _____ (free)

T-shirt 2 size: _____ (free)

Additional t-shirts may be purchased for \$12 each. Please include your additional shirt sizes and add \$12 each to the amount of your team registration check.

Additional t-shirt sizes: _____

I have read and agree to abide by the rules, regulations, guidelines and judging procedures established by the When Pigs Fly Kosher BBQ Cook-Off Committee. I hereby grant full permission to the When Pigs Fly Kosher BBQ Cook-Off Committee 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, hereby, 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 When Pigs Fly Kosher BBQ Cook-off Committee and their agents for any and all injuries suffered by me during this event.

Signature of Pit Boss or Team Representative: _____

Entry Fees: \$360 before July 15th, **\$460** if received after July 15th.

Mail completed Team Registration Form and entry fee of \$360 by **Monday, August 12th** to:

Levite Jewish Community Center
c/o Dan Tourtellotte
3960 Montclair Road
Birmingham, AL 35213

Please make all checks payable to Birmingham Jewish Federation and include KOSHER BBQ on the memo line.

Your entry fee covers participation in all categories: Beef Brisket, Whole Chicken, Beans, Team Name, Team Booth, and Grand Champion.

Any questions, please contact: Seth Diamond at (205) 478-4242 or sediamondlaw@gmail.com.

KOSHER INGREDIENTS INFO

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!**

ATTENTION!

1. Your team's entry fee covers charcoal, lighter fluid, kettle style grills, all cooking utensils, kosher sauce ingredients, 2 tables, table cloths, garbage receptacles, 2 large cans of baked beans, and other goods.
2. All meat and ingredients are being purchased by the Kosher BBQ Committee.

MEAT and BEANS

Brisket

Beans

Chicken (whole)

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

