

Cook Team Information Packet

Updated March 21, 2019



★ HARTFORD ★
RIB 10th FF
ANNUAL

Riverside Park, Hartford, CT
June 14th – 15th 2019

To Benefit



Sanctioned by:



The Hartford Rib Off is a Connecticut non-profit corporation, exempt from Federal income tax under section 501(c)3 of the Internal Revenue Code, EIN 82-1571658



Welcome!

Welcome to The Hartford Rib Off, a KCBS and NEBS sanctioned BBQ contest in the state of Connecticut in 2019. The competition will be held at Riverside Park in Hartford, CT, surrounded by the picturesque Riverside Recapture with beautiful walking paths and open green spaces.

The Hartford Rib Off is a two-day contest. Friday is a NEBS Tailgate Contest, held at the Hartford Rib Off Kick Off Party, June 14, 2019. Saturday is a KCBS Master Series Contest, held at the 10th Annual Hartford Rib Off. Cook teams have the option of competing in just the KCBS contest or both the KCBS and NEBS contests.

Our History: Celebrating its 10th year, The Hartford Rib Off began with a group of friends in a backyard having a contest to see who smoked the best ribs. After making the decision (after year 2) to annually continue the tradition, the fundraising for charity aspect was added. While we have grown significantly, we like to stay true to our roots, which is an event focused on ribs cooked by some of the best pit masters around coupled with raising funds for local charities. 2019 is our first Pro KCBS contest, and we are asking competitors to participate in our efforts to give back to our supporters - our event attendees. We request that you cook up to a case of ribs (provided to you by the organizers) to share with the event attendees, no vending, no judging, just samples of your signature smoke. These ribs can be prepared in advance and reheated, or smoked for serving on Saturday. We want to see as many teams participate as possible, to give attendees a great experience, and keep the Rib Off tradition alive. We hope you will consider this charitable endeavor.

Our Mission Statement: Through family friendly BBQ and community-building events, the Hartford Rib Off is committed to raising awareness and funding to support the various objectives of Greater Hartford nonprofit organizations.

Hartford Rib Off Hours:

The Hartford Rib Off Kick Off Party will be open to the public from 6:00pm until 9:00pm on Friday June 14, 2019. The festival will include beer from 20 breweries, Tito's Handmade Vodka, live music, and the Tailgate and People's Choice contests. There will be food trucks and vendors selling to attendees.

The Hartford Rib Off Main Event will be open to the public from 11:30am until 5:00pm on Saturday June 15, 2019. It will include all you can eat BBQ, beer from Miller Lite, live music, kids activities, the Rib Off and People's Choice contests, and more.

We welcome you all and look forward to hosting you this June.



Check-In Information

Check-in times for all cook teams:

- Thursday June 13 from 9am-5pm
- Friday June 15 from 10am-1pm
 - All teams **must** be checked in by 1pm on Friday June 14, 2019
 - NEBS and KCBS Cooks meeting for BOTH contests will be held simultaneously at 3pm on Friday June 14, 2019

Overnight camping is allowed for teams and their families only. Quiet hours are 11:00pm – 6:00 am. Please be respectful of your fellow competitors and keep noise to a minimum.

Sites will be 20'x30' marked out, abutting one another. Your work area and equipment must fit within these parameters, unless you have reserved and paid for a larger space.

All vehicles should be parked in the separate designated parking areas adjacent to the cooking sites except during set-up and break-down periods.

Spaces will be assigned at the discretion of the contest organizers.

Each site is limited to 10 amps of power to plug in small lighting and appliances. You must bring your own high gauge extension cord at least 100ft in length. Generators at individual sites are acceptable. If you do not need any power or have your own generator, please let us know.

Water access will be available. Containers can be used for transport. We do have water hookups on site for hose use.

Please note that Riverside Park is a state park which is closed and secured daily at sundown and reopened at sun up. There will be no exit access on Thursday night. There will be exit access on Friday night on a limited basis, via the event organizers.

Meat Inspection Time:

- Friday June 14 from 10am-1pm for BOTH contests. Meat inspection guidelines attached.

Site Map to follow



General Information

- Trash must be removed on a regular basis and deposited in designated disposal areas.
- Outdoor porta-potties will be located throughout the venue.
- Please bring separate containers for grease and ash. Disposal areas will be available on site. You must dispose of your own grease and ash.
- Fire extinguishers will be inspected at the time of meat inspection
- Sanitation (wash, rinse, sanitize) will be checked at meat inspection
- Ice will be available on site for \$10.00 per 40lb bag
- All teams are expected to leave their cooking site in equal or better condition than it was when they arrived. Each cooking site will be inspected when they leave the event. The Hartford Rib Off reserves the right to impose a fine of up to \$500 for sites not appropriately maintained.
- There will be a First Aid Kit available. There will not be a First Aid station. In the event of a need for medical assistance - please **call 911** and refer to your location as Riverside Park, 20 Liebert Rd. Hartford. Please also notify the organizer and have someone notify the contest officials.
- All teams may vend on Friday, June 14th, regardless of whether or not they are competing in the contest that night. There is NO vending of food by teams on Saturday, June 15th. If you vend, we ask that you donate at least 10% of sales to The Hartford Rib Off. If you plan to vend, you must inform us and complete a permit for the City of Hartford, which will be sent to you via email and also available on our website.
- All teams participating in the People's Choice contest/s and distributing ribs samples must also complete the permit referenced above.
- Cook teams will receive access passes for the venue. These passes do not give access to the event food and drink. Discounted tickets for the event will be offered to cook teams, if desired.



Cooking Information

- Proper storage of meat is required. Must be maintained below 40° F or above 140° F.
- Proper handling of food is required. Vinyl or nitrile gloves should be used.
- All contest meats must be inspected by the KCBS Reps, prior to the cook preparing the meats for the contest. Detailed meat inspection information is attached.
- All preparation/cooking must be done on site.
- Cook teams must supply their own meat for the contests.
- People's Choice meat will be supplied by the contest organizers, as will additional ribs for Saturday. All people's choice items are to be distributed to the public at each team's individual cook site. Containers will be provided by contest organizers.
- Each turn in must contain a minimum of 6 portions for judging, which must fit into an approved 9x9 container (Styrofoam clamshell, provided by organizers), for both NEBS and KCBS contests.
- All competition meats must be cooked with wood, wood pellets, or charcoal, for both contests. No propane or electric heat sources may be used.
- All food must be cooked on-site, and no pre-seasoning, pre-marinating, brining, or any other type of pre-flavoring of the contest meats will be allowed, until the meat has been inspected onsite. Meats may be rinsed, plucked, skinned and or/trimmed before arrival at contest site. Contest meats may not leave the site after inspection. All meat information is detailed in the rules, attached.
- Garnish is optional, if used, must be an approved garnish (see rules)
 - Friday June 14, NEBS Standard garnish (see NEBS rules, attached). No deep frying permitted.
 - Saturday June 15, KCBS garnish rules (see KCBS rules attached).

People's Choice

- Friday: Chicken Wings (meat supplied by contest organizers), Prize \$350
- Saturday: Pulled Pork (meat supplied by contest organizers), Prize \$500

Additional Ribs for Attendee Sampling

- Ribs will be provided by contest organizers.
- Number of racks per team decided jointly between organizers and cook teams, based on cook team capacity.
- Further details will be communicated via email closer to event date.

This contest is eligible for the NEBS Tailgate, NEBS Classic, and Rookie Team of the Year races. The teams must register with NEBS, and the chief cook needs to be an NEBS member to be eligible for points. Please see www.nebs.org/toy for the rules and additional information.

Detailed rules are attached, and are also available on our website www.hartfordribboff.com/cook-teams-2/



Directions

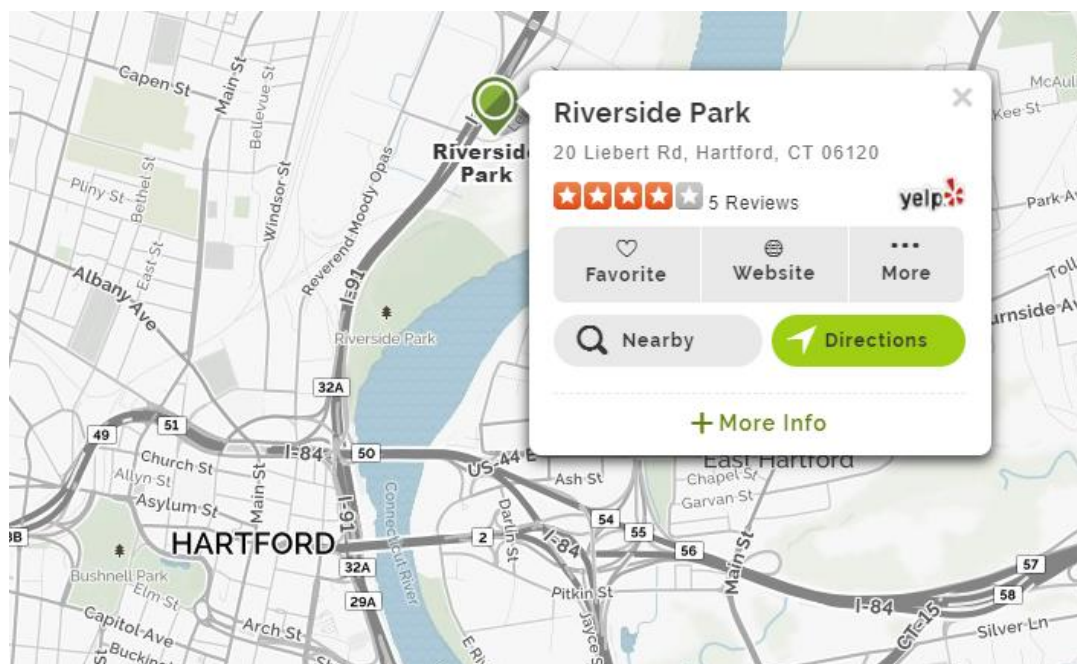
Event Location: The Hartford Rib Off takes place in Riverside Park in Hartford's Riverfront Recapture in Hartford, Connecticut.

Driving Directions:

From the South: I-91 N towards Hartford, CT. Take the Jennings Road exit, EXIT33. Turn right onto Jennings Rd.(If you reach I-91 N you've gone about 0.3 miles too far) Take the 1st right onto Liebert Rd. (If you reach Fischer Rd you've gone about 0.1 miles too far) Riverside Park, 20 LIEBERT RD. (Your destination is just past Service Rd. If you reach E Service Rd you've gone a little too far)

From the North: I-91 S toward Hartford Ct. Take the Jennings Road exit, EXIT33. Turn left onto Jennings Rd. Turn right onto Liebert Rd. (If you reach Fischer Rd you've gone about 0.1 miles too far) Riverside Park, 20 LIEBERT RD. (Your destination is just past Service Rd. If you reach E Service Rd you've gone a little too far)

Address: Riverfront Recapture, Riverside Park, 20 Liebert Road, Hartford, CT 06120



Hartford Rib Off contacts:

Guy Neumann, Organizer/Founder- (860) 478-1774 hartfordriboff@gmail.com / guy@GNConstruction.net

Lynne Cohen, Co-Organizer/Treasurer – (860) 818-1002 hartfordriboff@gmail.com / lynne@GNConstruction.net

Hartford Rib Off Office – 860-906-1141 option 4



Area Hotels

This is a listing of a few hotels in the area. Please use a search engine to find additional hotels if necessary.

Hampton Inn & Suites Hartford/East Hartford 351 Pitkin St, East Hartford, CT 06108 (860) 282-2500
<http://hamptoninn3.hilton.com/en/hotels/connecticut/hampton-inn-and-suites-hartford-east-hartford-EHTCTHX/index.html>

Candlewood Suites Hartford Downtown 370 Market St, Hartford, CT 06120 (860) 724-1074
https://www.ihg.com/candlewood/hotels/us/en/hartford/hfdcw/hoteldetail?cm_mmc=GoogleMaps--CW--US--HFDCW

Goodwin Hotel 1 Haynes St, Hartford, CT 06103 (860) 246-1881 <http://www.goodwinhartford.com/>

Residence Inn by Marriott Hartford Downtown 942 Main St, Hartford, CT 06103 (860) 524-5550
<http://www.marriott.com/hotels/travel/bdlri-residence-inn-hartford-downtown/?scid=bb1a189a-fec3-4d19-a255-54ba596febe2>

Radisson Hotel Hartford 50 Morgan St S, Hartford, CT 06120 (860) 549-2400
https://www.radisson.com/hartford-hotel-ct-06120/usahart?s_cid=os.amer-us-rad-USAHART-gmb



NEBS and KCBS Contest Details & Schedule

These contests strictly follow KCBS and NEBS Rules & Regulations, which will be enforced by the KCBS representatives.

Friday June 14, 2019

NEBS Tailgate Contest: NEBS rules/scoring will apply for this contest without exceptions. Contestants will be competing in the following categories: *Note: all categories require minimum 6 portions for judging, to fit in approved 9x9 container, provided by contest organizers.*

- Steak - Beef Rib Eye. 2 steaks: one for presentation/viewing and one cut and portioned for judges. Steaks must be minimum 6 oz. and maximum 12 oz.
- Chicken Wings. Any part of the chicken wing, either whole or in sections. No other foul is permitted.

Schedule:

- NEBS/KCBS Cooks meeting Friday 3pm
- 6:00pm NEBS/KCBS Judge's Meeting
- 6:00pm People's Choice selection offered for sampling. Continuous until depleted.
- 7:00pm Steak category Turn-In
- 7:30pm Chicken wing category Turn-In
- 8:30pm NEBS Tailgate Contest Awards Ceremony - Winners and prizes will be announced.

Saturday June 15, 2019

KCBS Master Series Contest: The KCBS Rules/scoring will apply for this contest without exceptions. Contestants will be competing in the following categories, detailed descriptions of allowed meats can be found in the KCBS rules: *Note: all categories require minimum 6 portions for judging, to fit in approved 9x9 container, provided by contest organizers.*

- Chicken
- Pork Ribs
- Pork
- Beef Brisket

Schedule:

- 11:00am KCBS Judge's Meeting
- 11:30am People's Choice selection offered for sampling. Continuous until depleted. Additional non-contest ribs offered for sampling. Continuous until depleted.
- 12:00pm Chicken Category Turn-In
- 12:30pm Pork Ribs Category Turn-In
- 1:00pm Pork Category Turn-In
- 1:30pm Brisket Category Turn-In
- 3:30pm KCBS BBQ Contest Awards Ceremony - Winners and prizes will be announced.



Hartford Rib Off 2019

Total cash payout \$7,250

June 14, 2019 NEBS Tailgate

Total Prize Purse: \$1,750

Grand Champion: \$750 and Trophy
Reserve Champion: \$300 and Trophy
3rd – 5th Place: Announced

Category Finishers:

Chicken Wings and Steak:

1st Place: \$100 and Trophy
2nd Place: \$50
3rd Place: \$25
4th and 5th Place: Announced

People's Choice:

Chicken Wings: \$350 and Trophy

June 15, 2019 KCBS Master Series

Total Prize Purse: \$5,500

Grand Champion: \$1,250 and Trophy
Reserve Champion: \$750 and Trophy
3rd – 5th Place: Announced

Category Finishers:

Chicken, Ribs, Pork, and Brisket:

1st Place: \$200 and Trophy
2nd Place: \$175
3rd Place: \$150
4th Place: \$125
5th Place: \$100

People's Choice:

Pulled Pork: \$500 and Trophy

