

BBQ TEAM MANUAL



✓ *Let's Go Krogering!*



Contest Rules and Information

1. Trophies will be awarded for the Overall Grand Champion and 1st, 2nd, and 3rd place in the following categories:
 - Best Beef Brisket
 - Best Beef Ribs
 - Best Team Name
 - Best Team Booth
 - Best Beans
2. Booth sites will measure approximately 13x17 on asphalt and 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.
3. Drilling into the asphalt is not permitted.
4. Vehicles will not be allowed on the contest grounds from 10:00 am on Sunday until after the awards ceremony at approximately 3:30 pm.
5. Water will be available in one central outside location. Please bring sufficient water carriers to bring water to your site. Hoses will not be allowed.
6. Trash receptacles will be available to each team and all trash must be removed by each team. Dumpsters will be available on the grounds. No litter, ashes or grease should be left behind by any team.
7. Bathroom facilities are available inside the synagogue.
8. Electricity will not be provided, except with prior arrangement with the contest organizers. The synagogue has very limited electrical capability on the parking lot. Quiet generators may be used as long as they fit within your assigned cooking site.

9. Teams may not sell any food, drink or other items during the event. The ASBEE Sisterhood will be selling food, drinks and snacks in the Cowsher Cafe.

10. The ASBEE-Kroger BBQ Contest Committee reserves the right to make additional rules and regulations as the situation warrants.

Event Schedule:

• 3 on 3 Basketball Tournament •
Free Throw & 3 Point Shooting Contests
Pre-Registration 9 am • Games begin at 10 am

ALL DAY

- Moon Bounces
- Inflatable Slides
- Strolling Balloon Artists
 - Face Painting
 - Arts and Crafts
 - Climbing Wall

11:00 am

- Thomas the Train

11:30 am

- BBQ Ribs & Beans Judging

12:00 pm

- 16 Piece Swing Band Performs
 - P.D. Parrot
 - Grizz
- Rocky Redbird

1:00 pm

- Kosher Pickle Eating Contest

1:30 pm

- BBQ Brisket Judging

3:00 pm

- Winners Announced



Contest Logistics

There will be a Cook's Meeting on

Thursday, October 18th

at 6:00 pm in the ASBEE Social Hall.

- Meat selection will take place at this time. Please make sure your Pit Boss or a team representative is able to attend this meeting.

During the following times you will be allowed in the ASBEE social hall and kitchen to prepare your food:

- Thursday, 10/18, 6-11 pm
- Saturday, 10/20, 9-12 pm
- Sunday, 10/21, 7-8:30 am (social hall only after 8:30 am)

BBQ participants must have all of their belongings out of the kitchen by 8:30 am on Sunday, 10/21. This will prevent items from being misplaced when the ASBEE Sisterhood arrives to prepare their food. There will be no BBQ participants allowed in the kitchen after 8:30 am.

1. When you arrive to prepare your meat, the ingredients you requested will be on a table and labeled with your name. You will also 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 shul kitchen!

2. If you don't 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 say it is okay to use some of their ingredients.

3. After you have finished for the evening, please clean up any mess that you made. It is important that each team cleans 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 and any questions on clean-up of the ASBEE kosher kitchen.

4. Your sauce, marinated meat, and all other cooked items must be carefully and completely wrapped & secured with masking tape before being put in the outside 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.

5. 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 and two tables. Please be considerate of your BBQ neighbors and do not remove any grills or tables from their booth area.

6. When setting up any booths, do not stake anything into the parking lot asphalt. You may use bricks or concrete blocks to secure your booth. At the end of the BBQ, please clean off your tables and surrounding area. Toss all disposable items in the trash box near your booth. The committee will pick up all utensils, pots, etc.

We want you to feel comfortable working in the Shul kitchen and social hall. If you have any questions, please do not hesitate to ask anyone on the BBQ committee for help!

Have fun and good luck,

The ASBEE BBQ Committee



Kosher Rules

From the desk of Rabbi Joel Finkelstein

As the Rabbi of the Anshei Sphard-Beth El Emeth Congregation, I'd like to thank you for your participation in the ASBEE-Kroger Kosher BBQ Contest & Festival.

Seeing as I grew up not far from Brooklyn, NY,

I don't know much about cooking BBQ.

As to the kosher rules, however, I think I can be of help.

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. As far as the Synagogue goes, only utensils certified kosher and used exclusively at the Synagogue are considered kosher. To that end, you may only use the utensils provided by the synagogue and/or found in the ASBEE kitchen to prepare and cook your meat.

JEWISH COOKING: In order for most foods to be kosher, they also need to be at least partially cooked by a Jew. If your team has no Jews, we ask that you ask the Rabbi or a Jewish friend to light the fire for you. That way it is not only kosher food, but Jewish food also.

SUPERVISED KOSHER: You never know when the Rabbi may come by to check on your food. Your food may be prepared with kosher ingredients & utensils and be cooked by Jews, but if it is not done under the occasional glance of a Rabbi, it is not completely kosher. So don't be shocked if the Rabbi seems overly interested in your roast. He may be hungry or he may just be snooping for the sake of snooping, but rest assured that you have followed the guidelines listed. By the way, of all the things he might do, the Rabbi will not bless the food. Kosher does not mean blessed by the Rabbi but try to explain that to the millions of Americans who think that is what it means. The only blessing the Rabbi will make is over his own lunch.

KOSHER GUIDELINES FOR SNACKS

ALL SNACKS BROUGHT TO THE SHUL BUILDING OR PARKING LOT MUST FIRST BE APPROVED BY RABBI JOEL FINKELSTEIN. ALL FOOD ITEMS MUST BE IN THEIR ORIGINAL PACKAGE AND THE SEAL NOT BROKEN. THE RABBI WILL BE AVAILABLE TO CHECK ANY FOOD ITEMS ON SUNDAY MORNING. BE SURE TO SEE HIM BEFORE GOING TO YOUR BOOTH.

- While on shul grounds (inside and outside), please do not bring any food prepared outside of the congregation. You may purchase sandwiches from our Sisterhood Cowsher Café.
- You may bring the following drinks: Coke, Pepsi, Sprite, 7UP, Mountain Dew, or Seagram's Ginger Ale (regular or diet), 100% Apple or Orange Juice, and any domestic beers. You may not bring fruit punch drinks as some are not approved kosher.
- You may bring your own fruit or vegetables but they should not be placed on the grill.
- Do not place anything on the grill that was not checked by the Rabbi & approved by the shul.
- In order to keep the BBQ Kosher, make sure a Jewish person starts the flame on the grill.
- You may bring closed packaged snacks such as potato chips and pretzels only if they have one of the following symbols: OU, Chaf-K, OK, and Star-K. If the symbols have a "D", it means they are dairy and should not be used at the BBQ.

Sound hard? Well, who ever said being Jewish or Kosher was easy? In the end, however, you'll feel good to know that you answered to a higher standard and that your food was not only good BBQ, but also good Southern Jewish Kosher food...just like my Yiddishe Mama used to make!

If you have any questions regarding this letter, please do not hesitate to call any one of the BBQ Committee Members or the Synagogue office.

Sincerely,
Rabbi Joel Finkelstein



Judging Procedures

The following are the judging criteria to be used in the ASBEE-Kroger Kosher BBQ Contest. Trophies will be awarded for the Overall Grand Champion and 1st, 2nd, and 3rd place in categories for Beef Brisket, Beef Ribs, Beans, Team Name, and Team Booth. Contest Judges are briefed on these criteria.

1. To protect the integrity of this competition, all Kosher BBQ Contest Judges will be screened for competence to ensure that the quality of the team's entries will be judged objectively based upon their merits. Judges may not fraternize with teams on contest day after the Judge's Orientation.
2. Judging, other than for booth and name, will be "blind judging." Judges will not know the identity of the team(s) being judged.
3. Judging will be done by a team of not less than 3 persons who are at least 18 years of age. Only Judges, contest representatives and necessary support staff are allowed in the judging area during the judging process.
4. Judges should limit discussion with other Judges while judging.
5. Judging containers will be delivered to each team. If your team does not receive judging containers, send a team member to the Judge's Tent to get them.
6. Teams will be instructed to bring their judging containers to the judging tent at the designated time.
7. Entries are scored in whole numbers from 9 (Excellent) to 2 (Bad). All whole numbers between 2 and 9 may be used to score an entry with 6 as the starting point or benchmark.
8. The low score for each entry will be thrown out and results will then be tallied. In the event of a tie in any individual category, the tie will be broken by the computer as follows: The judging slips will be compared for the highest cumulative scores. If still tied, the low score (which was originally thrown out) will be compared and the higher of the low scores will break the tie. If still tied, a coin toss will be used.
9. Total points per entry will determine the winners in each classification.
10. Cumulative points for all categories, with greater weight given to the meat cooking contest points as compared to the beans, team name and team booth, will determine the Overall Grand Champion.