

TEAM PACKET

ASBEE



WORLD KOSHER BBQ
COMPETITION & FESTIVAL

SUNDAY, OCTOBER 22, 2017
11 AM - 3 PM

To register your team and make your payment, please visit

www.asbeekosherbbq.com

or contact Steve Kaplan (kayf05@aol.com)

or Reuven Grant (russelldgrant@yahoo.com)

or mail your check to:

ASBEE Kosher BBQ
120 East Yates Road N
Memphis, TN 38120

From the Desk of Rabbi Joel Finkelstein

As the Rabbi of the Anshei Sphard - Beth El Emeth Congregation, I would like to thank you for your participation in the ASBEE World Kosher BBQ Championship.

Since I grew up not far from Brooklyn, NY, I do not know much about cooking BBQ. However, I do know the kosher rules and will be available to help if you need it.

Some of these rules may seem strict, but who ever said that being Jewish or kosher is easy? In the end, you will feel good to know that you answered to a higher standard and that your food was not only good BBQ, but good Southern Jewish Kosher food -- just like my Yiddishe Mama used to make!

If you have any questions, please feel free to contact me at any time.

Good luck and have fun!

Rabbi Joel Finkelstein
rabbijmf@gmail.com

Contest Rules

Trophies

Trophies will be awarded for the Overall Grand Champion and 1st - 5th place in the following categories:

- Best Kosher Beef Brisket
- Best Kosher Beef Ribs
- Best Kosher Chicken
- Best Kosher Beans
- Best Team Booth
- Best Team Name

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 10:00 am on Sunday until after the awards ceremony at approximately 3:00 pm.

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 allowed.

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. Please keep your booth clean and clear of obstructions.com

Restrooms & Wash Stations

Bathroom facilities and wash stations are available inside the synagogue.

Electricity

Electricity will not be provided, except by 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 booth site.

Food

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

This year, teams participating in the ASBEE BBQ Contest will be offered the option of requesting a third BBQ grill or a smoker for a small fee. *Only teams that select the third grill or smoker option at time of registration, and that register by the deadline will be eligible to have a third grill or smoker.* Teams MUST make this selection during the open registration window. Teams will not be allowed to request an extra grill on the day of the competition.

TEAMS MUST COOK ALL PROTEINS PROVIDED.

The ASBEE World Kosher BBQ Championship reserves the right to make additional rules and regulations as the situation warrants.

Contest Logistics

Cook's Meeting

There will be a Cook's Meeting on Thursday, October 19 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.

Preparation Prior to the Event

You will be allowed in the ASBEE Social Hall and Kitchen during the following times to prepare food:

Thursday, October 19, from 6:00 pm - 10:00 pm

Saturday, October 21, starting at 8:15 pm

BBQ participants must have all of their belongings out of the kitchen by midnight on Saturday, October 19. This will prevent items from being misplaced when the ASBEE Sisterhood arrives to prepare their food.

Ingredient and Meat Pickup

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 Synagogue kitchen.

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.*

Grills may not be taken offsite at any time prior to or during the event for any purposes other than clean up after the event by scheduling with the BBQ committee chair.

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 ASBEE kosher kitchen. Your sauce, marinated meat, and all other cooked items must be carefully and completely wrapped, and secured with masking tape and inspected by the Rabbi 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.

Booth Setup

Tables, grills, and smokers 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 (plus an extra grill or smoker if ordered and paid for) and two tables. Please be considerate of your BBQ neighbors and do not remove any grills, smokers, or tables from their booth areas.

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 areas. Toss all disposable items in the trash box near your booth. The committee members will pick up all utensils, pots, etc.

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

Music

Teams may not play music that interferes with the music provided.

Have fun and good luck!

Kosher Rules

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 competition goes, only utensils certified kosher and used exclusively at the Synagogue are considered kosher. You can only use the utensils provided by the Synagogue and/or found in the ASBEE kitchen to prepare and cook your meat.

All outside cooking instruments must be brand new in the packaging, and must be delivered to the Synagogue by Thursday, October 19 in order to have the items inspected and dipped in the mikveh ritual bath. These items will be returned to the teams on Saturday, October 21 in time for the prep period.

Teams are prohibited from using electric or gas liquid based heat sources other than what is provided at the competition.

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 require 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 he 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.

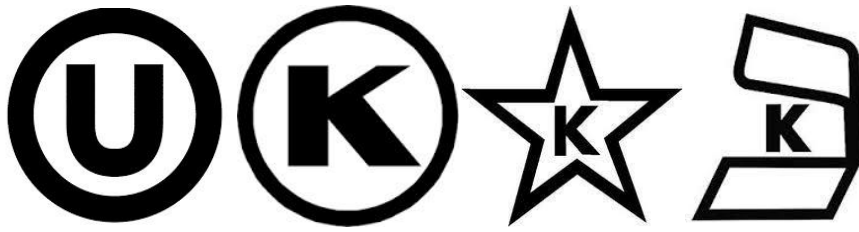
Kosher Guidelines for Snacks

All snacks brought to the synagogue building and parking lot must be approved by Rabbi Joel Finkelstein. All food items must be in the original package, unopened, with the seal intact. NO DAIRY is allowed. 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 the synagogue grounds (inside and outside), please do not bring any food prepared outside of the congregation. You may purchase food from our Sisterhood Cowsher Café.

You may bring your own fresh fruits or vegetables, but they must not be placed on the grills or smokers.

You may bring closed packaged snacks such as potato chips and pretzels only if they have one of the following symbols:



If there is also a "D" on it, it means it is a dairy product and should not be used at the BBQ

You may bring the following drinks:

Coke	Pepsi	Sprite
7 Up	Mountain Dew	Seagram's Ginger Ale
100% Apple Juice	Domestic Beers	PowerAde (NO GATORADE)

No fruit punch drinks allowed (many are not approved kosher).

Please note: Not all flavored drinks are kosher. If there is a certain flavor that you would like to bring, please ask Rabbi Finkelstein, or someone on his Committee, if it is kosher.

Judging Procedures

Trophies will be awarded for Overall Grand Champion and 1st - 5th place in categories for Kosher Beef Brisket, Kosher Beef Ribs, Kosher Chicken, Kosher Beans, Team Name, and Team Booth. Contest Judges are briefed on criteria prior to judging. Total Grand Score is based upon weighted scoring of each category and not upon category placement.

To protect the integrity of this competition, all Kosher BBQ Judges will be screened for competence to ensure that the team's entries will be judged objectively based upon their merits. Judges may not fraternize with teams on contest day after the Judging Orientation.

Judging, other than for booth and name, will be "blind judging." Judges will not know the identity of the team(s) being judged.

Judging will be done by a team of 3 people. 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, please send a team member to the Judge's Tent. Teams will be instructed to bring their judging containers to the Judges' 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 categories.

The BBQ Committee reserves the right to make additional rules and regulations as the situation may warrant.

Competition Food Submission

- Presentation containers: all food must be delivered in the labeled presentation containers.
- The following items are NOT allowed in the presentation containers: garnish, aluminum foil, toothpicks, skewers, or other foreign materials.
- One person from each team will be required to deliver their food samples at the specified time to the "TEAM FOOD DROP-OFF TABLE" located to the side or behind the judge's tent. Each team will supply enough product for each Judge: 7 samples of each item (at least a finger size is a sample) and one container of beans per team.
- 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.
- Meat must 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. The Judges should not have to pull or separate product samples.

Contest Numbering System

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

Food Judging Criteria

Entries are scored in whole numbers from 9 (Excellent) to 2 (Poor) with 1 being inedible (marking, extraneous material in the food, or sauce pooling - if sauce is used it should be on the product and not pooled in the container.). All whole numbers between 1 and 9 may be used to score an entry with 5 as the starting point or benchmark. The low score for each entry will be thrown out and results will then be tallied. Total points per entry will determine the winners in each classification.

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 as follows:

	Ribs	Brisket	Chicken	Beans	Booth	Team Name
1st Place	60	55	?	35	45	30
2nd Place	55	45	?	25	35	25
3rd Place	45	35	?	15	25	15

Each sample will be judged on the following:

- Appearance: 10%
- Taste: 45%
- Tenderness: 45%

Booth Judging Criteria

(1 - 9)
Originality, Theme and Presentation (equally weighed)

Team Name Judging Criteria

(1 - 9)
Originality, Jewish Relevance, and BBQ Theme Presentation (equally weighed)

Time Line

- Kosher Beans: drop off between 11 - 11:15 a.m.
judging begins at 11:30 a.m.
- Kosher Ribs: drop off between 11 - 11:15 a.m.
judging begins at 11:30 a.m.
- Kosher Chicken: drop off between 12 - 12:15 p.m.
judging begins at 12:30 p.m.
- Kosher Brisket: drop of between 1 - 1:15 p.m.
judging begins at 1:30 p.m.

Important Information

Fire Management

Once a team's grill and/or smoker has been lit, a team member must remain onsite. Unattended, lit grills and/or smokers may result in team disqualification.

Arrival Time for Competition

Teams may arrive as early as Saturday, October 21 at 8:15 p.m. at ASBEE Synagogue, 120 East Yates Road North, Memphis, TN.

Clean Up

All teams are responsible for clean-up of their booth location in order to receive their refundable deposit. Please see [Deposit Refund Form](#) for details. Note: deposits will only be refunded if the form is submitted after clean up on the day of the event, so please make sure to submit completed form to the Event Welcome Booth before leaving.

Payment and Registration

Please visit www.asbeekosherbbq.com, or contact Steve Kaplan (kayf05@aol.com) or Reuven Grant (russelldgrant@yahoo.com), or mail your check to: ASBEE Kosher BBQ, 120 East Yates Road N., Memphis, TN 38120

Stay Informed

Please keep up with any new information through:

- our website at www.asbeekosherbbq.com
- our Facebook page www.facebook.com/ASBEEKosherBBQ
- our Instagram page at www.instagram.com/asbeekosherbbq
- and follow the latest tweets at [@ASBEEKosherBBQ](https://twitter.com/ASBEEKosherBBQ)

There will be lots of fun contests to win if you post, tweet and comment the day of the competition.

TEAM DEPOSIT REFUND FORM

Team "Clean Up Deposits" (value \$100) will be returned to each Team Pit Boss at the ASBEE Kosher BBQ Event. In order to receive team deposit, the entire form below must be completed, approved and presented on the day of the event before leaving to the Welcome Booth.

BBQ Teams Committee Chairs will inspect and provide approval for each category. Once form is completed, please take it to the Welcome Booth (located near the entrance) to ensure you will be receiving a check in the mail.

*Important Note: Refund forms will **ONLY** be received between 3 PM and 5 PM on Sunday, October 22, 2017*

TEAM NAME:	BOOTH #:			
Booth "Break Down" <ul style="list-style-type: none"> • Teams may begin packing up individual equipment starting at 3:00 PM • No vehicles may be brought to booth locations until after awards ceremony. 				
Grills and/or Smoker Returned <ul style="list-style-type: none"> <input type="checkbox"/> Hot ashes and charcoal dumped in designated area <input type="checkbox"/> Grills and/or Smokers delivered to designated area 				
Additional Grill/Smoker Items Returned <table style="width: 100%; border: none;"> <tr> <td style="width: 50%; vertical-align: top;"> <input type="checkbox"/> Lids <input type="checkbox"/> Charcoal holders <input type="checkbox"/> Charcoal Chimneys </td> <td style="width: 50%; vertical-align: top;"> <input type="checkbox"/> Grill grates <input type="checkbox"/> Ash pans </td> </tr> </table>		<input type="checkbox"/> Lids <input type="checkbox"/> Charcoal holders <input type="checkbox"/> Charcoal Chimneys	<input type="checkbox"/> Grill grates <input type="checkbox"/> Ash pans	
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Team Equipment and Utensils Returned <table style="width: 100%; border: none;"> <tr> <td style="width: 33%; vertical-align: top;"> <input type="checkbox"/> Slicing and boning knives <input type="checkbox"/> pots <input type="checkbox"/> ladles </td> <td style="width: 33%; vertical-align: top;"> <input type="checkbox"/> measuring cups and spoons <input type="checkbox"/> utensils <input type="checkbox"/> mixing bowls </td> <td style="width: 33%; vertical-align: top;"> <input type="checkbox"/> tongs <input type="checkbox"/> slotted spoons <input type="checkbox"/> team crates (if applicable) </td> </tr> </table>		<input type="checkbox"/> Slicing and boning knives <input type="checkbox"/> pots <input type="checkbox"/> ladles	<input type="checkbox"/> measuring cups and spoons <input type="checkbox"/> utensils <input type="checkbox"/> mixing bowls	<input type="checkbox"/> tongs <input type="checkbox"/> slotted spoons <input type="checkbox"/> team crates (if applicable)
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Additional Items to Return <table style="width: 100%; border: none;"> <tr> <td style="width: 50%; vertical-align: top;"> <input type="checkbox"/> Unopened food items/products <input type="checkbox"/> Unused wood chunks <input type="checkbox"/> Cutting boards </td> <td style="width: 50%; vertical-align: top;"> <input type="checkbox"/> Unused gloves, ziplocks and tupperware <input type="checkbox"/> Unused trash bags and paper goods </td> </tr> </table>		<input type="checkbox"/> Unopened food items/products <input type="checkbox"/> Unused wood chunks <input type="checkbox"/> Cutting boards	<input type="checkbox"/> Unused gloves, ziplocks and tupperware <input type="checkbox"/> Unused trash bags and paper goods	
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Booth Location Inspection <p>Once all above items have been returned to designated areas, teams can request a booth location inspection from one of the BBQ Teams Committee Chairs for sign off of booth area cleanliness.</p> <ul style="list-style-type: none"> • All trash removed from booth location and deposited in designated dumpster. • Tables and chairs wiped clean. • All team equipment packed and ready to leave. 				
<div style="display: flex; align-items: center;"> X <div style="border-bottom: 1px solid black; flex-grow: 1; margin-left: 5px;"></div> </div> <p>BBQ Teams Committee Chair Approval</p>				