



Grillin' On The Bay & The Brooklyn Chili Smack-down

To benefit St. Mark School of Sheepshead Bay Brooklyn

Presented by [Sheepshead Bites](#) -- Sponsored by [Fletcher's Brooklyn Barbecue](#)

2013 Grilling Cook's Information Package

Contact Information: St. Mark School
2602 East 19th Street
Brooklyn, NY 11235
(718) 332-9304

Contest Date: Saturday, March 23, 2013 (Rain or Shine)

Contest Location: St. Mark School – 2602 East 19th Street, Brooklyn, NY 11235
The Brooklyn Chili Smack-down will take place in the cafeteria of the school which is accessed through the schoolyard. Entrance is on the corner of Avenue Z and East 18th Street in Sheepshead Bay, Brooklyn

Website: GrillingOnTheBay.com

E-mail: BrooklyQ@gmail.com

Phone: Robert Fernandez – (917) 763-5062
St. Mark School Business Office: (347) 274-0573

NEBS SANCTIONED GRILLING CONTEST INFORMATION

1. The monetary prize pool for the NEBS sanctioned Grilling Contest to be determined as follows:
 - a. Total Prize Pool is 50% of all entry fees received
 - b. Grand Champion: 15% of prize pool
 - c. Reserve Champion: 5% of prize pool
 - d. Each Category: 20% of prize pool
 - i. 1st place in category: 10% of prize pool
 - ii. 2nd place in category: 7% of prize pool
 - iii. 3rd place in category: 3% of prize pool
2. There will be a separate monetary prize for the winner of the Nancee Gell Memorial award and the Pat LaFrieda Iron Chef Contest, along with trophies to third place.
3. In addition to the monetary prizes listed above, trophies and ribbons will be awarded at the following levels:
 - a. Grand Champion: Trophy
 - b. Reserve Champion: Trophy
 - c. 1st place Category Winner: Trophy
 - d. 2nd place Category Winner: Trophy
 - e. 3rd place Category Winner: Trophy
 - f. 4th place Category Winner: Trophy
 - g. 5th place Category Winner: Trophy

4. NEBS Rules and Regulations are applied at the discretion and reading of the NEBS Contest Official(s), at each individual contest. Their decisions and interpretations are final, and are not debatable. NEBS grilling rules not specifically addressed in this cooks packet take precedence.
5. A representative of Grillin' on the Bay will assign each team a site for the event. Sites will be outlined in chalk and will be approximately 15' x 20'. The cook sites WILL abut each other. Please make sure that all your equipment can fit within these parameters. Please be a good and considerate neighbor.
6. Vehicles will NOT be allowed on the contest grounds from 8:00 am until after the award ceremony.
7. Drilling or hammering into the cement, either into the grounds or walls is not permitted. Violators will be fined the cost of repair and disqualified from this and all future Grillin' on the Bay events.
8. 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.)
9. Contest rules and regulations at all times take precedence over NEBS rules when and where a conflict may arise.
10. 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.
11. Trash must be removed by each competitor. Dumpsters will be available on the contest grounds.
12. 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 Grillin' on the Bay events and at the discretion of the organizer billed a \$250 cleaning fee.
13. Ash and grease containers will be available by the dumpsters.
14. Bathroom facilities are available in the school building.
15. Electricity will not be provided, except by prior arrangement with the contest organizer. The school has very limited electrical capacity in the yard. Quiet generators may be utilized as long as they fit within your assigned cooking site.
16. Cooking media must consist of wood, wood pellets, and/or charcoal. Electric augers, spits or forced drafts are allowed.
17. Contestants may prepare and cook sauces and/or garnishes in advance. They may be cooked and/or re-heated on any heat source,
18. Stuffing must be finished on site.
19. 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.
20. 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. Items used for stuffing are the exception 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.
21. 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.
22. Only containers provided by Grillin' on the Bay may be used for all NEBS TOY turn-ins. You will be provided with 9x9 Styrofoam boxes for all turn-ins. Cooks may use their own platters, dish ware or any other container for the Nancee Gell Memorial award only.
23. Sanitation (wash, rinse and disinfect) will be checked at the time of meat inspection.

24. Proper storage of food is required. Meat, poultry and fish must be maintained below 40 F or above 140F. 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.
25. Competitors are not allowed to vend food, drink, alcoholic beverages or any other foods or beverages during the event **without prior consent of the contest organizers.**
26. 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.
27. 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.
28. State liquor law requires that no one be allowed to leave the event or contest grounds with open liquor or beer.
29. Competitors may not give food to event attendees.
30. Entry fees are non-refundable.
31. First Aid will not be provided at this event.

EVENT SCHEDULE

- 6:00 AM: Gates open for Grillin' on the Bay and meat inspection begins
- 7:00 AM: Cook's breakfast of Brooklyn bagels, cream cheese, coffee, tea, etc.
- 8:00 AM: All vehicles must be removed from the schoolyard
- 11:00 AM: Judge's meeting for Grillin' on the Bay in the school
- 12:00 PM: Vegetable Turn-in for Grillin' on the Bay
Chili Turn-in begins for The Brooklyn Chili Smack-down in the cafeteria
- 12:30 PM: Chicken Wing Turn-in for Grillin' on the Bay
- 1:00 PM: Chef's Choice Turn-in for Grillin' on the Bay
The Brooklyn Chili Smack-down begins. People's Choice Contest opens
- 1:30 PM: Pork Ribs Turn-in for Grillin' on the Bay
- 2:00 PM: Nancee Gell Memorial Award turn-in for Grillin' on the Bay (this category is optional and does not count towards NEBS team of the year award)
- 3:30 PM: The Pat LaFrieda Iron Chef Contest Turn-in for Grillin' on the Bay (this category is optional and does not count towards NEBS team of the year award)
- 4:30 PM: People's Choice Chili Smack-down contest voting ends
- 5:00 PM: Awards Ceremony in the School Gym

GRILLIN' ON THE BAY CATEGORIES:

- Vegetable:** Any vegetable of your choice is eligible for entry, but 6 separate and identifiable pieces must be submitted to the judges.
 - Teams have the option to use stuffing. See stuffing definitions below.
 - GARNISH - Only green leaf lettuce, Italian or flat leaf parsley and/or curly parsley. Inedible objects are NOT allowed in the entry box.
 - 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. Chunky sauce is allowed.
- Chicken Wings:** You may submit whole wings or wing pieces, but 6 separate and identifiable pieces must be submitted to the judges.
 - GARNISH - Only green leaf lettuce, Italian or flat leaf parsley and/or curly parsley. Inedible objects are NOT allowed in the entry box
 - 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. Chunky sauce is allowed.

3. **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 - Only edible portions of the ribs, along with any naturally occurring bones, may be in the box. A sheet of tin foil will be provided to the team to line the bottom of the box. This is the only item besides your entry that will be accepted in the turn in container.
- 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. Chunky sauce is allowed.
- Additional inedible objects are NOT allowed in the entry box.

4. **Chef's Choice (aka Anything But):** Item presented must **not** qualify in any of the preceding categories.

- No desserts.
- 6 separate and identifiable pieces must be submitted to the judges.
- Entry must fit in to the contest provided container.
- OPEN GARNISH - Anything goes, as long as it is edible. Garnish is optional.
- Teams have the option to use stuffing. See stuffing definitions below.
- Entry MAY be wrapped with another item, (i.e. meat or pastry dough).
- Skewers and inedible decorations of any kind are not allowed.
- In the Chef's Choice category only, sauce may be pooled and/or puddle in the container. Chunky sauce will be allowed. Edible sauce containers will be allowed: IE: a bread bowl. No inedible side sauce containers will be permitted in the turn-in container.
- Inedible objects are NOT allowed in the entry box.

PLEASE NOTE: Scores in the four categories above will count towards NEBS Tem of the Year.

5. **The Nancee Gell Memorial Award:** Nancee and Greg of Purple Turtle Caterers were the winners of the first Grillin' on the Bay contest and cooked at every contest since the establishment of the event. Nancee and Greg lived the spirit of barbecue. This is the least we can do in her memory.

THIS CATEGORY DOES NOT QUALIFY IN NEBS TEAM OF THE YEAR SCORES. THIS IS FOR NANCEE. THIS IS FOR FUN! THIS CATEGORY IS COMPLETELY OPTIONAL.

- Item presented **MUST** include **crab meat**, but is not limited to crab meat, nor must crab meat be the dominant ingredient. ANY real crab meat in any form, fresh, frozen or canned is allowed in this category. This is your chance to be creative. Just make sure that whatever you enter tastes good.
- 6 separate and identifiable pieces must be submitted to the judges.
- OPEN GARNISH - Anything goes. Garnish is optional. While 9x9 Styrofoam containers will be provided, feel free to present your entry in any container you deem appropriate. St. Mark is not responsible for any containers submitted for judging. We will try to get them back to you.
- Teams have the option to use stuffing. Stuff it with whatever you want.
- This category is completely open, there are no restrictions regarding the food, other than you **MUST** use crab meat in your entry and provide 6 portions.
- Entry MAY be wrapped with another item, (i.e. meat or pastry dough).
- There are no restrictions on sauce. Edible sauce containers will be allowed: IE: a bread bowl. Chunky sauce is allowed.

6. The Pat La Frieda Iron Chef Contest. A secret ingredient will be given to each competing team. Item presented include the secret ingredient, but is not limited to the secret ingredient, nor must the secret ingredient be the dominant ingredient. This is your chance to be creative. Just make sure that whatever you enter tastes good.

THIS CATEGORY DOES NOT QUALIFY IN NEBS TEAM OF THE YEAR SCORES. THIS IS FOR FUN! THIS CATEGORY IS COMPLETELY OPTIONAL.

- 6 separate and identifiable pieces must be submitted to the judges. (To be determined that day)
- OPEN GARNISH - Anything goes. Garnish is optional. While 9x9 Styrofoam containers will be provided, feel free to present your entry in any container you deem appropriate. St. Mark is not responsible for any containers submitted for judging. We will try to get them back to you.
- Teams have the option to use stuffing. Stuff it with whatever you want.
- This category is completely open, there are no restrictions regarding the food, other than you **MUST** use the secret ingredient in your entry and provide 6 portions.
- Entry **MAY** be wrapped with another item, (i.e. meat or pastry dough).

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 finished inside this cavity and must be finished as a whole item on site. Stuffing rules vary by category, but unless otherwise restricted, stuffing may be composed of meat, poultry, fish, grain, shellfish, mollusk, crustaceans, fruits, nuts and dairy products or a combination thereof.

PRECOOKED FOOD ITEMS MAY BE USED IN STUFFING.

FOOD SAFETY AND SANITATION RULES (NEBS RULES)

1. 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. Absolutely no smoking is allowed during the prepping, handling, cooking or presenting of the contest entries
2. Cleanliness of all team members, all cookers and the cooking area is mandatory.
3. 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.

4. Clothing, including, but not limited to, shirts and shoes must be worn in all food preparation areas, and while handling any food.
5. 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).
6. First Aid is not available at Grillin' on the Bay.
7. Potentially hazardous food (meat) must be maintained at 40 degrees or less, refrigerated or packed in ice, before being cooked
8. 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
9. 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.
10. 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.

People's Choice Chili Smack-down Contest Information

This contest is not part of the NEBS sanctioned event

1. Entry in the People's Choice Chili Smack-down contest is optional to participants in the grilling contest of Grillin' On the Bay. Participation or lack thereof will not affect the results of the NEBS sanctioned 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 contestant calls it chili, we call it chili. Just make sure that everything in the tray 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 between 40 F or about 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!
6. Contestants must provide two (2) serving utensils for each chili entered. We will try to get them back to you, but please assume you have donated them to the event.
7. We will provide you with a chaffing dish and sternos for your chili submission. If your chili is to remain chilled, please notify us in advance so that ice may be provided,
8. Judging will be by "people's choice" only. There will be no dedicated 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 remember your chili when they vote.
10. This event is free to enter.
11. There is a \$10 per person fee to the public and team members to eat an unlimited amount of chili; it's unlimited until it runs out. The fee will be waived to one (1) team member.
12. Chili must be submitted and ready for sampling by 4:00 pm. There will be volunteers available to help you get this ready.
13. The People's Choice Chili Smack-down voting ends at 4:30 pm. All votes must be submitted by then.

14. There will be a \$100 prize awarded to the chili that gets the most votes.
15. Trophies will be awarded in 1st to 3rd places in this contest.
16. The rules are designed to be fair and equal to all contestants
17. All decisions of the contest organizer are final. There is no appeal to any other body.

REASONS FOR DISQUALIFICATION

1. 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.)
2. NEBS Contest Officials, Contest Organizers and/or Security personnel reserve the right to immediately disqualify any team, if there are ongoing complaints from other teams or guests, or continued disregard for the above rules.

NEBS TEAM OF THE YEAR INFORMATION

In order for a competition team to have their scores count towards NEBS Team of the Year honors, the chief cook that signed the contest application for the team must be a paid member of NEBS when the contest takes place and must be present at the competition. Any scores accumulated after the listed chief cook is no longer a member, by a vote of the Board of Directors for non-payment of dues or any other reason, will not count towards NEBS Team of the Year.

Event must have 15 teams in order to qualify for NEBS Team of the Year.

TOY Registration: All teams must register in order for their scores to be included in the 2013 NEBS TOY calculations and rankings. If you do not register your team, your scores will not count towards NEBS TOY. Registration is free and only takes a couple minutes. Visit here to register: <https://www.surveymonkey.com/s/NEBSTOY2013>.

The registration deadline is September 1, 2013.

AREA INFORMATION

Since you may be unfamiliar with Sheepshead Bay Brooklyn, here's some information which you may need...

1. Stop and Shop and Waldbaum's are the two local supermarkets which are within walking distance of the event. (One block and three blocks away respectively)
2. There are numerous green grocers (small stores selling fruits, vegetables and a limited number of groceries) within walking distance of the contest site. One of the largest is directly across the street from the main entrance to the event.
3. Sheepshead Bay Road, which is the main shopping district of the area, is lined with smaller delis, restaurants, bars, and green grocers. It is also within walking distance of the event.
4. Ice is usually available at the major supermarkets.
5. Charcoal is very difficult to obtain in Brooklyn during the spring. Please bring your own.

6. Doody's Home Store (Ace Hardware) is 2 blocks away from the contest site. If you have forgotten anything they probably have it in stock.
7. Parking will be available on the street all day. It is best to arrive early, as Sheepshead Bay does get busy in the afternoons. There is a municipal parking lot within two blocks of the contest site, but you must feed the meters.
8. The parking meters and all parking regulations on all streets will be in effect on the day of the contest. Please follow all parking regulations.
9. Free street parking is available beginning at East 19th Street. Parking East and North of the site is usually meter free. PLEASE obey all posted parking regulations and meters.
10. DO NOT park in any of the local stores parking lots. YOU WILL BE TOWED.
11. The contest site is well served by mass transit. The B-49 and B-4 buses both stop nearby. If you wish to take the NYC subway to the event, take the "Q" line to the Sheepshead Bay stop and walk three blocks to the contest.
12. Lodging is available at two near-by motels:

a. The Brooklyn Bay Best Western

3003 Emmons, Ave

Brooklyn, NY 11235

Phone: (718) 769-5000, Fax: (718) 769-5005

It is the newest motel in the area, but with a small parking lot. It is located right across the street from the bay. It is also walking distance to many bars and restaurants.

b. Comfort Inn

3218 Emmons Avenue, Brooklyn, NY, US, 11235

Phone: (718) 368-3334, Fax: (718) 368-3963

It has a small lot with parking available for 4 cars.

c. All of these motels are about 2 miles from the contest site. Here's a link to the nearby motels...

http://www.all-hotels.com/usa/new_york/new_york_city/brooklyn_e1.htm

13. Sheepshead Bay is a vibrant community. It is very safe, but please exercise common sense in the neighborhood. Do not leave valuables in plain sight in a locked car.
14. If you are adventurous and care to try eastern European foods and liquors, Sheepshead Bay has many grocers, liquor stores and restaurants that you will love to explore. You will find many food stuffs that are not available in other parts of the city.
15. If you are into fishing, Sheepshead Bay has the largest pleasure fishing fleet in the city. Many offer half day excursions which typically leave at 7:00 AM, 1:00 PM and 7:00 PM.
16. If you need driving directions, please contact us. New York Parkways do not allow commercial traffic, which includes the use of trailers. Please plan your trip accordingly.

Thank you for competing at Grillin on the Bay and the Brooklyn Chili Smack-down. We're really glad you're here. If you have any questions or concerns we haven't addressed, please let us know. Have fun and have a great contest.

