 **KCBS MASTER SERIES**

**BBQ Competition**

**June 11-13, 2021**

**Neshonoc Lakeside Camp - Resort**

**N5334 Neshonoc Road, West Salem WI 54669**

***Entry Form***

|  |  |  |
| --- | --- | --- |
| **Team Name:** | | |
| **Chief Cook:** | | |
| **Address:** | | |
| **City:** | **State:** | **Zip:** |
| **Phone: ( )** | **Email:** | |
| **List Team Members:** | | |
| **Estimated day and time for arrival: Campsite #:** | | |

**Entry Fees:**

|  |  |
| --- | --- |
| **KCBS Master Series - Day 1 – Saturday - $255.00** | $ |
| **- Day 2 – Sunday - $255.00** | $ |
| **Anything Cheese Competition - see details in guidelines – Friday - $25.00/cook** | $ |
| **Kids Que – see details in guidelines – Friday - $25 each child** | $ |
|  |  |
| **T-Shirts:\_\_\_\_\_ Sm \_\_\_\_\_ Med \_\_\_\_\_ Large \_\_\_\_\_ XL \_\_\_\_\_ 2XL = $15 ea** | $ |
| **\_\_\_\_\_ 3XL \_\_\_\_\_4XL = $18 ea; indicate P = Purple, C = Charcoal Heather Gray** |  |
| **Hooded Sweatshirts:\_\_\_\_ Sm \_\_\_\_ Med \_\_\_\_ Large \_\_\_\_ XL \_\_\_\_ 2XL = $25 ea** | $ |
| **\_\_\_\_\_ 3XL \_\_\_\_\_ 4XL = $28 ea; indicate P = purple, C = Charcoal Heather Gray** |  |
| **Paid** | **$** |
| **(to be fully paid by 6/1/21 – unless worked out w/organizer) Balance** | **$** |

**Cooking Sites:** Campsite Rates are separate from the competition fees. All campsites have water & electricity [30 & 50 amp & a 110v outlet]; half of sites have sewer, water & electricity; there are 2 pump stations. Per Neshonoc Lakeside Resort, contact Laurie/Keith first to get site #, then call campground to make reservation - 608-786-1792.

**Neshonoc Lakeside Camp-Resort requires each campsite renter to stay a minimum of 2 nights;** rentercan split if one team wishes to stay one night & another team stay the second night. Campsites are 50-55’ long and some are 70-75’ long – to save costs, you can share a site w/another team. If you need help to connect with a team to share a site, please contact Laurie.

**Do you need any special accommodations?** Yes\_\_\_\_ No\_\_\_\_ If yes, describe:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Please make check payable to: **Keith Tweten** Mail to: **P.O. Box 231, Holmen WI 54636-0231.**

I agree to follow the **2021 KCBS Rules and Regulations** & acknowledge the receipt & review of the **2021 KCBS COVID-19 GUIDELINES**. In consideration of my acceptance of this entry, I, the undersigned, intend to be legally bound, for myself, my teammates, heirs, executors and administrators, waive and release any and all rights and claims against the Bring’n Home the Bacon team, as well as their volunteers, officers, directors, attorneys and affiliated entities, as a result of any damages or injuries arising out of my participation in this event. I hereby grant full permission to Bring’n Home the Bacon to use any photographs, videos or other recordings of me and my team during the event for any legitimate purpose.

Team Captain/Chief Cook Date

**The 2021 BRING’N HOME THE BACON:**

* **Minnesota Team of the Year (TOY) - pending status.**
* To help with cost, teams are invited to share a campsite with another team or 2 teams if room.
* Team may participate in Day 1 and/or Day 2 of the KCBS Master Series competition.

**Entry Fee is $255.00** **each day of the KCBS Master Series event. Please complete and send in a W-9 form along with your registration and money. Prize money will not be given to a winning team if team has not turned in a completed and signed/dated W-9 form.**

**Prizes**

Each Master Series team is required to cook all four meat categories to win the Grand Champion and the Reserve Grand Champion Awards. Prize money will be awarded to the Grand Champion and Reserve Grand Champion for overall points, and 1st through 10th places in each meat category.

The $7500.00 prize money for Day 1 and Day 2:

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
|  |  |  |  |  | **OVERALL** |  |
| **GC** |  |  |  |  | $1000.00 |  |
| **RGC** |  |  |  |  | $ 750.00 |  |
|  | **CHICKEN** | **RIBS** | **PORK** | **BRISKET** |  |  |
| **1st** | $250.00 | $250.00 | $250.00 | $250.00 |  |  |
| **2nd** | $200.00 | $200.00 | $200.00 | $200.00 |  |  |
| **3rd** | $150.00 | $150.00 | $150.00 | $150.00 | $400.00 |  |
| **4th** | $125.00 | $125.00 | $125.00 | $125.00 | $300.00 |  |
| **5th** | $100.00 | $100.00 | $100.00 | $100.00 | $200.00 |  |
| **6th** | $ 75.00 | $ 75.00 | $ 75.00 | $ 75.00 | $100.00 |  |
| **7th** | $ 75.00 | $ 75.00 | $ 75.00 | $ 75.00 | $ 75.00 |  |
| **8th** | $ 50.00 | $ 50.00 | $ 50.00 | $ 50.00 | $ 75.00 |  |
| **9th** | $ 50.00 | $ 50.00 | $ 50.00 | $ 50.00 | $ 50.00 |  |
| **10th** | $ 50.00 | $ 50.00 | $ 50.00 | $ 50.00 | $ 50.00 |  |
| **Total** | $1125.00 | $1125.00 | $1125.00 | $1125.00 | $3000.00 | $7500.00 |

**Awards** will be presented on or close to 4:00-4:30 pm on Saturday & Sunday\*. \*Sunday time may be as early as 3:00 or 3:15 pm; will be announced at cooks’ meeting on Friday, June 11th.

**KCBS Rules Apply**

All teams must follow the **2021 KCBS Official Rules and Regulations** and the **KCBS COVID-19 Rules & Guidelines**. on [www.KCBS.us](http://www.KCBS.us)

**Cooks’ Meeting**. The cooks’ meeting for backyard and master series teams is on Friday, June 11th at 4:30 pm. If a master series team cannot make the meeting on Friday, the team is responsible to connect with the KCBS representatives.

**If a team is cooking both days,** team will receive all 8 numbered Styrofoam boxes on Friday.

**Meat Inspection.** You will need to follow the 2021 KCBS Official Rules and Regulations. Meat inspection will start on Friday morning or when team arrives on Friday for the Saturday competition; Saturday morning meat inspection will be done for the Sunday competition. No meats shall be marinated, brined, or injected prior to meat inspection; you can trim the meats only. **If you expect to arrive after 9 pm on Friday, please inform the organizers.**

**Optional Competitions:**

* **Anything Cheese (**Friday**) –** Anything Cheese includes any type of cheese EXCEPT cheesecake or cream cheese; if a cook enters a cheesecake or an entry similar to a cheesecake, it will be disqualified.
* Cook’s entry must provide enough for 6 judges; can be put in a numbered Styrofoam container from KCBS Rep, or cut and taped number (from the KCBS Rep) on a platter with 6 individual plates/bowls, etc. Payout: $150 – 1st, $100 – 2nd, and $50 for 3rd place.
* One entry per person.
* **Organizer’s Choice** – if a cook wishes to include their entry in the Anything Cheese Organizer’s Choice, cooks need to provide enough samples for 3 judges and handed separately to the KCBS Rep or Rep’s helper at the turn-in table; must have the number given by KCBS rep on the Styrofoam box or cut and taped number on a platter with the 3 individual plates/bowls. Payout $50.
* Turn-in time for Anything Cheese is Friday at 7 pm; time may change; will announce at cooks’ meeting; awards at 8 pm along with the Kids Que competitors.
* **Kids Q Competition** **(**Friday**)** – Please see separate entry form and guidelines for the Kids Que.

**Cooking Sites.**

* **Neshonoc Lakeside Camp/Resort at 608-786-1792**. Resort requests all teams to contact organizers first before contacting resort to reserve a campsite.
* **Hotels (Sponsors for BHTB):** Microtel Inn (Onalaska) 608-783-0833 &/or the newly built Holiday Inn Express & Suites (Onalaska/La Crosse ) 608-667-3030; blocked rooms under Bring’n Home the Bacon.
* Campsite fees are separate from competition fees.
* If you wish to rent a golf cart – please contact Neshonoc Lakeside Camp/Resort.
* Teams may come to the campground and set up as early in the week as they wish. **If team plans on coming Friday after 9 pm or early Saturday morning, please let the organizer know your estimated time/day of arrival on the entry form.**
* **A free 20’ x 20’ spot for teams coming in only on Saturday who do not plan on staying the whole day. We cannot promise electricity but teams will have to carry water from building or someone’s campsite; we are happy to work with you.**
* Chief Cook takes responsibility for team conduct and to keep cooking site clean during and after the contest.
* Pits, cookers, campers, tents and other equipment shall not exceed the assigned camping site.
* **A fire extinguisher must be near all cooking devices.**
* **Bring your own extension cords, connection hoses, and electrical adapters.**
* Security will be available for the entire area provided by the Neshonoc Lakeside Camp – Resort.
* **Quiet times are from 11 pm to 7 am per campground Manager/Resort.**

**Water & Electricity.**  Water, 30 and 50 amp, and 110v outlets are provided on all campsites.

**Ice.** Ice will be available at the Neshonoc Lakeside Camp-Resort.

**Restrooms & Showers.** There are 2 sets of restrooms, showers and laundry buildings in the camping area. We will have a few port-a-potties stationed around campground.

**Trash/Hot Ash/Grease**

Our team and the Neshonoc Lakeside Camp-Resort staff will be coming around your site periodically to pick up your trash. Hot coals can be placed in your firepit. There will be grease containers throughout the sites.

**Contact Information**

Laurie/Keith Tweten – Event Coordinators/Organizers - (608) 769-7446

Anita and Tony Moore – KCBS Representatives – (920) 420-4618

Thank you for coming to Bring’n Home the Bacon BBQ Competition! BEST OF LUCK!

**2021 KCBS COVID-19 GUIDELINES**

Please see below for the proactive measures that KCBS expects all parties involved in a KCBS-sanctioned contest to follow moving forward. KCBS Reps responsible for each event will work with Organizers to ensure all processes and safety procedures are being followed.  
   
\*\***KCBS Reps will have the authority to pull KCBS sanctioning of the contest should they find that processes and safety procedures are not being followed**. \*\*  
   
**Meat Inspection:**

* During Meat Inspection, Team’s prep area must appear sanitary.
* Teams must show possession of Masks, Disposable Gloves, Sanitary Wipes or Spray, and Hand Sanitizer.
* Inspector will inspect for compliance and if a team fails to meet requirements, Organizer shall refuse participation with no refund.
* Meat inspection should be done outside of the cook’s trailer rather than having the Inspector come into the cook’s trailer.

**Team Interaction:**

* KCBS contest Cooks Meetings are now MANDATORY until further guidance has been provided.  This is when additional local guidance and last-minute instructions will be communicated and it is imperative that all teams receive this communication.
* Organizers are asked to make as much separation as possible of team spaces.
* Teams MUST keep ample personal space while on the contest site.
* Communal toasts allowed if each person has their own drinking vessel. The wearing of masks and social distancing guidelines shall be observed.
* Refrain from hand-shaking or high fives. Share welcomes and congratulations via non-physical means.

**Turn-In Process:**

* Teams are Required to wear masks and gloves when turning in entries.
* It is recommended to create as much distance as possible between Cooks and Volunteers accepting the turn-ins.
* Anti-bacterial wipes supplied by the Organizer will be at the turn-in table and the team must wipe the external surface of the box at the table. This will not degrade the Styrofoam box.
* Teams Must Plan to allow for extra time to make the KCBS window and wipe their box.
* The turn in boxes should arrive to the Number Changer already sanitized.
* The KCBS Rep or volunteer that changes box numbers at the turn in table may be exempt from wearing gloves if it inhibits the application of the stickers, so long as they disinfect hands prior to changing numbers.
* Hand sanitizer must be available to the Number Changer and used between each category.
* The turn in boxes shall not be handled by the Number Changer, boxes shall only be handled by gloved volunteers.

**Judging Procedures:**

* All judging surfaces sanitized before judging and between each category (Rep Verified and accepted).
* Anyone walking into the judging tent must immediately use hand sanitizer prior to putting on gloves. (exception of those bringing in the trays for turn-in but they must wear gloves.)
* All judging participants shall use disposable gloves while handling turn in boxes and while receiving their samples from the turn in box.   (Single-use gloves can help keep food safe by creating a barrier between hands and food.)  Single use gloves that are FDA or Medical use approved (examples are such as polyvinyl chloride (PVC), nitrile, polyurethane or latex) shall be used and shall be supplied by the organizer. Judges and Volunteers may also bring their own if preferred.
  + Judges will need a clean pair of disposable gloves per round of judging entries. (i.e. 4 pairs minimum in a Master Series contest).
  + The use of disposable utensils if provided by the organizer is encouraged and changing of the single use gloves between categories is mandatory.  Never reuse your gloves, do not reuse disposable utensils between categories. -Gloves can be removed by the judge while judging samples and filling out comment cards. Please use hand sanitizer before filling out comment cards.
  + New gloves must be applied before handling the next category.
  + Do not touch your face, cell phone or other foreign objects while you are wearing the gloves.  If you do, please change the gloves before proceeding.
  + Only essential personnel allowed into the tent.  All Judge/Team meetings held as Open Air as possible.  If possible, any judging tents used should have at least one open wall.
  + Table Captains will not take a seat to create more separation between the judges. Organizers and Reps should coordinate in advance to determine ample space and table configuration to ensure judges are kept 6 feet from one another.
  + Leftovers automatically disposed into trash. No Extras tables.
  + Trash carried out of tent between categories.
  + Adequate Toilet facilities for the use of Judges exclusively are REQUIRED and must be within a reasonable distance from the Judging area given the limited time available, a minimum of 1 unit for 10 judges and if portable hand washing stations are used, one wash station for every 12 judges as well. If the toilet facilities are not portable or adjacent to the judging area, Portable Wash Stations are REQUIRED with ample supply of Bacterial Soap. Water supply, and Disposable Towels.

**Masks / Facial Covering:**

* **It is Mandatory that masks or a Facial Covering are worn**:
  + When Teams are turning in boxes to the turn-in table.
  + During any meetings or gatherings (i.e. Cooks and Judges meetings, etc.)
  + During Awards; including during group photos
  + When outside of their own personally assigned Team Space
  + When within six feet of another person
  + Reps, Table Captains, Volunteers MUST wear Masks at all times in the Turn-In and Judging area
  + Judges MUST wear at all times other than when judging Taste and Tenderness during each round of entries
  + Meat and Cleanliness inspection

We appreciate your understanding of the need for these requirements that are necessary for the continuance of sanctioning of the events to remain as well as the responsibility to our membership and the general public during this unprecedented time in our history.  
   
**Per KCBS, the organizer is required to request an acknowledgement of receipt from all Judges and Teams that they have received and reviewed the above Guidelines prior to the start of Bring’n Home the Bacon event. Therefore, by signing the Registration/Entry Form, the team/cook acknowledges and agrees to abide by the 2021 KCBS COVID-19 Guidelines**.