



Kora Shriner Kare for Kids Ride-In and BBQ Festival  
 August 20-22 2021  
 Ossipee Valley Fairgrounds, Hiram Maine  
**Cooks Information Packet**



Thank you for your participation in this year's event! We are very excited with the changes and upgrades to our event for the 2021 season. Our location, the Ossipee Valley Fairgrounds has lots of amenities such as spacious sites, "real bathrooms", buildings for judges and plenty of water and electricity!

There are lots of events going on during this weekend. Some of the events will be: Motorcycle and ATV rides which have been a staple to our festival, Hillbilly corn hole tournament (which was a popular addition to the 2019 festival), a meet and greet Barn Dance held on Friday night, Kids Corner with games and more, people's choice competition, SCA (Steak Cook-off Association) competition, Kids-Q, and KCBS 4 category competition. There will be something for the whole family!

The tentative schedule of events for the BBQ Competition portion of the festival is listed below. To view the festival events, please refer to the website and Facebook page. <http://korashriners.org/ride-in-bbq/> FB: Kora Shrine Kare for Kids Ride-In.

**Thursday:**

3:00pm – 9:00pm Competition Team Early Arrival (must be arranged prior to arrival)

**Friday:**

2:00pm Competitors arrive and set up  
 6:00pm-7:00pm Team and Camper/Riders social. There will be munchies and other food items available for a donation. BYOB  
 7:00pm-10:00pm Barn Dance (DJ Ron Parker) 50/50 raffle

**Saturday**

7:00am-9:00am Competitors arrive and setup (no driving on the fairgrounds after 9:00am) for BBQ teams  
 10:00am KCBS reps to inspect meat and cooking stations for KCBS contest  
 2:00pm Kids Q team meeting  
 2:30pm Kid's Q judges meeting  
 1:00pm-3:00pm People's Choice judging (turn-in 12:30)  
 3:30pm Kids Q turn-in  
 5:00pm SCA cooks meeting  
 5:30pm Kids Q awards  
 6:00pm KCBS Cooks meeting  
 6:30pm SCA Judging meeting  
 7:30-8:00pm SCA turn-ins  
 9:00pm SCA and People's Choice awards

**Sunday**

9:22am Jack Daniels Good Luck Shot  
 10:00am KCBS judges meeting  
 12:00pm KCBS chicken turn in  
 12:30pm KCBS pork ribs turn in  
 1:00pm KCBS pork shoulder turn in  
 1:30pm KCBS Beef Brisket turn in  
 3:00-4:00pm KCBS awards

## Team Move-Ins

The event is located at 291 S Hiram Rd, Hiram, ME 04041. It's an easy ride located off Route 25.

Teams can start loading in on Thursday 3:00-9:00pm, Friday after 2:00pm. You will be escorted to your site once you enter the fairground's main gate. We will try to accommodate your space size needs.

**WATER and ELECTRICITY:** Water and 110V electricity will be provided. Teams should bring hoses and splitters to attach to the water infrastructure and cords to plug into standard receptacles. Teams wishing to run air conditions or other electric devices that draw more amperage than provided should bring their own "quiet" style generator.

**CAMPsites AVAILABLE:** Campsites can be reserved for an additional fee. These sites will have 30amp hook ups and water. In order to reserve a campsite, please visit: <http://korashriners.org/ride-in-camping/> in the comments, please

specify what team you are with. Campsites are \$30.00 a night.

**ASH, GREASE, TRASH:** There will be designated areas for ash and grease. Trash should be bagged and placed out front of your site. We will have volunteers picking up trash.

**PETS:** Well behaved pets are welcomed. They must be up to date on shots (current rabies certificate) and must be registered. The fairgrounds and event coordinator have the right to request this information as they see fit.

**ICE:** Ice will be available on the fairgrounds at the Square and Compass building for a nominal price

**FOOD:** The Masonic Square and Compass snack shack will be open on Saturday serving a variety of food such as hamburgers and hot dogs. We will also have various food vendors.

**LOCAL AMENITIES:** Within a few miles of the fairgrounds, in the town of Cornish, there is a Hannaford Supermarket, The Midway Motel, The Cornish Inn, lots of local restaurants, etc.

**DUMP STATION:** There is a dump station within the fairgrounds. Donation only to use it.

## SCA Steak Cookoff Association



**THE COMPETITION:** This year Kora Shriners Kare for Kids will be hosting a SCA competition. For this competition the teams are provided with 2 ribeye steaks that they choose on a lottery system during the cook's meeting. They will be cooked at your team's site and turned in between the hours of 7:30pm – 8:00pm on Saturday. You may sign up at <http://korashriners.org/ride-in-bbq/>

**THE JUDGES:** Steaks will be judged by certified SCA judges.

**THE RULES:** Visit the SCA website to view the rules of the contest. <https://www.steakcookoffs.com/rules>

**THE ENTRY FEE:** \$150.00 per team, includes the steaks

**THE PAYOUTS :** 1<sup>st</sup> \$500.00 2<sup>nd</sup> \$300.00 3<sup>rd</sup> \$200.00 Trophies for 1<sup>st</sup>-3<sup>rd</sup> .

3:00-5:00pm	SCA Judging class
5:00pm	SCA cooks meeting
6:30pm	SCA Judging meeting
7:30-8:00pm	SCA turn-ins
9:00pm	SCA awards

# Kid's Q – SRF Gourmet Hot Dog



**THE COMPETITION:** This year's Kora Kare for Kids will be hosting a KCBS sanctioned Kid's Q event. The Kid's Q will be a single category event with turn-in on Saturday at 3:30pm. The entry fee is \$20 per team, open to children 16 and under. Kids must always be supervised by an adult. Let's make sure to keep the kids safe so please have a responsible adult prepare and tend to fires as well as do any knife work. All other times the adult is to be hands off for Pro teams, additional hands on might be needed for the amateur teams.

To sign up for this event visit <http://korashriners.org/ride-in-bbq/>

**THE CATERGORY:** This year the category will be *Gourmet Hot Dog*. Snake River Farms has graciously donated the Hot Dogs to the teams. Weber Smoky Joe grills and charcoal will also be provided. Kid's teams will be able to take the smoky joe grills home at the end of the contest. All other supplies, ingredients, spices, garnishes will be the responsibly of the teams.

**THE RULES:** All prep and cooking must be done on site. This will be an open container, open garnish and open cooking fuel (gas, wood, charcoal, etc.) category.... Anything goes! It will be up to the teams how they season, garnish, and present their dogs. Turn-ins must include a minimum of 6 separate portions (full dogs, or half dogs are acceptable) for the judges to sample. Be sure to include box number (to be provided at cook's meeting) with your entry. We will provide a space for Kids Q to take place. There will be shelter for inclement weather.

We are thrilled to announce the amateur Kid's Q division. An amateur team is made up of a Shriner's patient (past/present) who wants to participate in the Kid's Q. We are looking for BBQ teams who will SPONSOR the amateur team by paying the \$20.00 entry fee as well as providing the other supplies such as ingredients, spices, garnishes and turn in trays. Additional hands on and coaching is also expected from the sponsoring team during the cooking and turn in process. If you would like to help us with this wonderful addition to Kid's Q, please let us know.

**THE PRIZE:** Trophies and ribbons will be awarded to both the Pro and Armature teams.

2:00pm	Kids Q team meeting
2:30pm	Kid's Q judges meeting
3:30pm	Kids Q turn-in
5:30pm	Kids Q awards

**Organizers Note:** We will have Shriners Kids on site. If your team would like to mentor a Shriners Kid for the Kid's Q, please let Nicole Humphrey or Brent Tanguay know.

## People's Choice

**THE COMPETITION:** This year we are breaking the People's Choice into two categories. Teams will have to opportunity to participate in **ONE OR BOTH** categories. There is **NO entry fee** to compete in the People's Choice. You will be provided with (1) half sized tin tray per category. There should be a minimum of 25 servings per turn in/per tray. A serving size is approximately 2oz (2 bites per person). The trays are to be turned in to the judging area between the hours of 1pm-4pm. You may sign up at <http://korashriners.org/ride-in-bbq/>

**THE JUDGES:** The public will purchase tickets for exchange of samples of People's choice in which they will be able to vote for their favorite. The judges will be instructed to judge based on taste, tenderness and execution.

## THE CATEGORIES:

**OPEN:** In this category, teams can choose to make anything they wish using their own ingredients. Teams can get as creative as they wish. Be sure to follow proper food handling and cooking temperatures based on FDA guidelines. There is no cost to enter this event. A monetary \$\$ and trophy prize will be awarded for the winner of this category.

**CLOSED:** In this category, teams will be provided 5# of loose Italian sausage. They can use this protein as they wish to make a dish for the people to judge. Teams can get as creative as they wish and use any other ingredients they want. Be sure to follow proper food handling and cooking temperatures based on FDA guidelines. There is no cost to enter this event. A trophy prize will be awarded for the winner of this category.

Organizers Note: The money raised from this competition will be donated to Shriners Hospital for Children.

Paper Plates or boats and forks will be provided to the judges.

## KCBS (Kansas City Barbecue Society)



**THE COMPETITION:** The contest is sanctioned by the Kansas City Barbeque Society. See the KCBS Rules and Regulations handbook for detailed information governing this competition.

[https://mms.kcbs.us/members/secure/filearchive/file\\_secure\\_check.php?fid=90245601&fac=7136159&org\\_id=KCBA](https://mms.kcbs.us/members/secure/filearchive/file_secure_check.php?fid=90245601&fac=7136159&org_id=KCBA)

Teams will be competing in the following categories Chicken, Pork Ribs, Pork Shoulder and Beef Brisket. The entry fee to participate in this event is \$300.00. Awards and prize money will be presented for Grand Champion and Reserve Champion, as well as from First through Fifth place in each individual category. You may sign up at

<http://korashriners.org/ride-in-bbq/>

### **Saturday**

7:00am-9:00am Competitors arrive and setup (no driving on the fairgrounds after 9:00am) for BBQ teams  
10:00am KCBS reps to inspect meat and cooking stations for KCBS contest

### **Sunday**

9:22am Jack Daniels Good Luck Shot  
10:15m KCBS judges meeting  
12:00pm KCBS chicken turn in  
12:30pm KCBS pork ribs turn in  
1:00pm KCBS pork shoulder turn in  
1:30pm KCBS Beef Brisket turn in  
3:00-4:00pm KCBS awards

### **Prizes for KCBS as follows:**

Grand Champion \$1500.00 + Trophy  
Reserve Champion \$1000.00 + Trophy  
1<sup>st</sup> Place/Categories \$450 + Trophy  
2<sup>nd</sup> Place/Categories \$300 + Trophy  
3<sup>rd</sup> Place/Categories \$200 + Trophy  
4<sup>th</sup> Place/Categories \$150 + Trophy  
5<sup>th</sup> Place/Categories \$100 + Trophy  
People's Choice \$200 + trophy

Total Purse for KCBS **\$7,500.00**

**Note: You do not need to be a KCBS member to participate in this competition.**

## Cooking Demos & VIP Experiences

Teams wanted to Host VIP Experiences and Cooking Demos! In order to make our event more successful and better integrate the BBQ portion of the festival into the event, we need your help! We are looking for teams who are willing to lead a cooking demonstration or meet the Pitt Boss at your site. If this is something of interest to you, please contact Brent (brent\_tanguay@hotmail.com). We would also be happy to discuss further details with you if you would like to know more.

### General Information:

EVENT LOCATION: Ossipee Valley Fairgrounds: 291 S Hiram Rd, Hiram, ME 04041

CHECK IN TIMES: Friday August 20<sup>th</sup> 2pm-8pm and Saturday August 21<sup>st</sup> 7am-9am If you can't set up at these times, please let Nicole or Brent know at your earliest convenience.

IMPORTANT CONTACTS: Brent Tanguay (Festival Coordinator) Cell: 860-874-7916 or [Brent\\_Tanguay@hotmail.com](mailto:Brent_Tanguay@hotmail.com)

- Trash will be removed on a regular basis.
- Please bring separate containers for grease and ash. Disposal areas will be available on site.
- Fire extinguishers will be inspected at the time of meat inspection.
- Sanitation (wash, rinse, disinfect) will be checked at meat inspection.
- Proper storage of meat is required. Must be maintained below 40° F or above 140° F.
- Proper handling of food is required. Vinyl or latex gloves should be used.
- Ice will be available on site for a small fee.
- Please keep all alcoholic beverages concealed.
- Your site should be picked up and free from debris when you leave.

## **SCA – General Rules, taken from their website**

- SCA events are judged by a panel of judges and will be in a “blind judging” format.
- Each team is encouraged to have some type of fire extinguishing device in their cook site.
- The cook-off promoter/organizer will provide all the ribeye steaks for the event in order to create a level playing field.  
\*No other ribeye steaks are allowed at a team’s cook site.
- The SCA standard for steaks is a minimum of 1 1/8” Boneless Choice Ribeye.
- Teams are subject to random ice chest inspections by any SCA Representative.
- Teams must sign the turn in ticket at the time of turn in.
- A spouse of an SCA Rep is not allowed to cook in any event his/her spouse is running.
- Grills may be used by more than one cook.
- SCA head cooks must be 16 years old.
- SCA Certified Judges must be 16 years old and completed an SCA Certified Judges Class.
- In case of a final results tie, the prize money will be split between the teams. Example: a total tie between two teams for first place. The prize money from first and second place will be added up and divided between the cooks. The rep will flip a coin to decide who gets which trophy.
- If there is a tie between first and second place, both teams will receive an invitation to the SCA World Championship. If one team is already qualified, there will be no pass down – only one invitation per event.
- If there is a total results tie in the top ten, both teams will be awarded the same points.
- If a number is called and no one claims the award within one hour after awards, the prize will go unclaimed. The final results will not be affected, and SCA Points will remain the same.
- The head cook must be a member of SCA by the end of the cooks’ meeting in order to be eligible for any added money at events.
- The winner of every SCA-sanctioned event will be invited to the SCA World Championship. If the winner of the event is not a member at the time of the win, he/she will have until the following Monday at 8am CST to become a member. If the cook does not become a member, the invitation will roll down to the highest placing member (no lower than 10th place). If there are no teams eligible for the invite, then the invite will become an “At Large Bid”.
- All decisions by SCA Reps at an event are final.