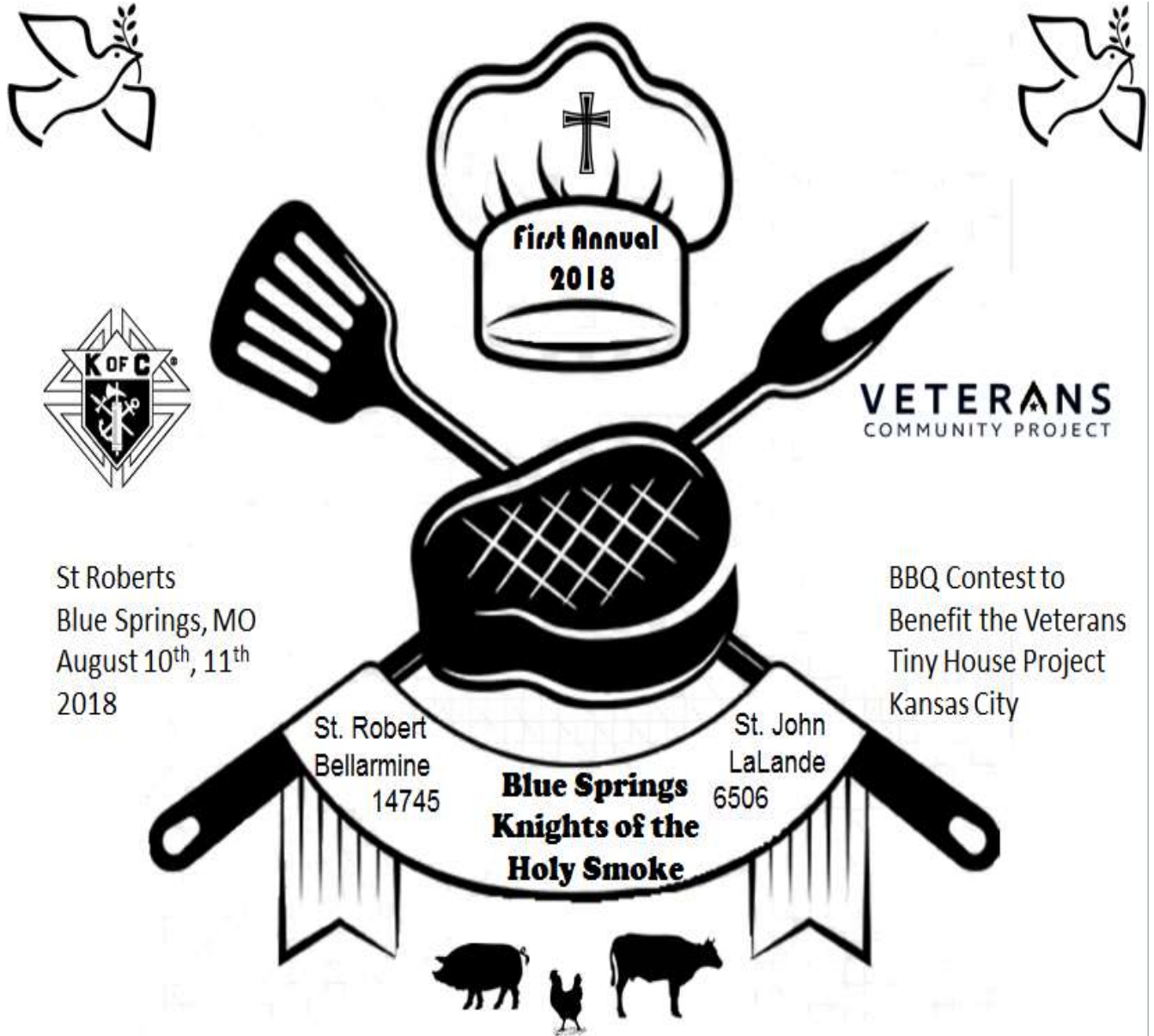


Knights of the Holy Smoke

Blue Springs Knights of Columbus Council - St. Robert Bellarmine 14745

Blue Springs Knights of Columbus Council – St. John LaLande 6506

Veterans Community Project – Vets Tiny homes



Contents

Contest information	3
A bit about our Partner's at Veterans Community Project.....	3
Contest Details	4
Schedule of Events	5
Saturday Night	6
Application – Knights of the Holy Smoke - 2018	8
Meat Inspection	10
Also inspected.....	10
Also informed.....	10
Also given.....	11
Rules.....	11
Judging	12
Cancelations	13
Information numbers.....	13
EVENT LAYOUT	14

Contest information

The Veterans Tiny House Project of Kansas City teaming with the Knights of Columbus Councils in Blue Springs, MO and our Community Partners are Proud to announce the first annual “Knights of the Holy Smoke”

This Year the Competition is working to support the Veterans Tiny House Project here in the Kansas City area. All proceeds will go to the Veterans Community Project in support of a Tiny House for our Veterans in the area.

A bit about our Partner's at Veterans Community Project

www.veteranscommunityproject.org

info@vcp-kc.org (816)599-6503

8900 Troost Ave

Kansas City MO, 64131-3053

Veterans Community Project Goals:

- End Veteran Homelessness
- Never Say NO to a Veteran in Need
- Connect Veterans to their Community
- Connect the Community to their Veterans

Veterans Community Project

At VCP they are determined to make a difference in the lives of homeless Veterans, as task accomplished only by a community, for a community.

VCP are building Veteran's Village – a specialized community network of tiny homes and services dedicated to supporting every man and woman who took the oath for our country.

A Hand Up.....

One homeless veteran is one too many.

VCP believes that providing onsite mentoring, case management, professional counseling, and linkage to existing programs will lead to successful housing outcomes

The goal of the Veteran's Villiage is to place Veterans in situations that best meet their needs, while treating the issues that have created their housing barriers.

A place to call their own

A tiny home provides a comfortable living space with amenities that will allow the Veteran to retain their sense of security and dignity.

Veteran's Village will provide the Veteran with a sense of community support as they transition back into society. The Veterans Outreach Center will host classes that will teach the Veteran day to day living skills and provide professional counselling services.

The Contest will be held **August 10th and 11th** on the grounds of St. Robert Bellarmine in Blue Springs, MO.

- **There will be a Tiny Home on display during the event.**
- **The event will be judged by 24 Veterans from Veterans Community Project**

Contest Details

Sign up can be accomplished with the Applications included in this packet or by visiting our Competition webpage at www.mac9968.wixiste.com/holysmoke

This is a NOT a KCBS (Kanas City BBQ Society) event.

We will use the familiar format in terms of:

- Scheduled Turn-in
- Meat Inspection (At check in, start of event)
- Safety Rules and Regulations

\$300.00 Entry Fee

Standard 4 Category Event, Brisket, Pull Pork, Ribs and Chicken

25 Team Entry Limit

Total Purse - will be based on the number of teams that have signed up and are competing

20' X 30' spots (first come first serve on location)

Please note that it is Blue Springs ordinance that each tent/structure occupying the 20X30 spot must have tag that is labeled Fire Resistivity. A 10X10 pop-up canopy (tailgater type) does not need to have the Resistivity label.

20amp electrical will be provided

Setup can occur Friday August 10th at 8:00am

In order to guarantee safety for our competitors and teams the load in and load out will be directed under the supervision of the event staff, all direction, and time limits to setup/drop-off must be strictly followed. Location for parking vehicles after unloaded will be provided.

There can be no vehicles in the 20X30 spots after 8:00pm Friday Night, August 10th except in identified areas, or in your 20X30 spot completely inside your designated area. Nothing from your 20X30 area should extend beyond the marked area into another marked area or adjacent spots. Please be considerate of your surroundings

. The barbeque teams cannot bring any beer to their cooking areas by direction of the City of Blue Springs. Due to this requirement the Knights will provide beer at cost to the cooking teams only. Wrist bands for each team member will be provided to identify them as team members to the Knights at the Beer Tent/Garden. This Beer can be taken to the team's area.

Schedule of Events

8:00am – Friday August 10th – Check in/Inspection – Setup

7:30pm – Friday August 10th – Cooks meeting

Captain or Rep for the team – Each team will be called for roll

6:00pm Friday August 10th –

Events – Royals and Cardinals I-70 series Coverage in the MPR

Social for Teams and Families

11:00pm Friday August 10th – Only Teams remain at Completion Site.

Announcements will be made for “Quit” and Teams to begin prep for Competition.

Saturday August 11th

Judges – Meetings – **info to follow**

7:30am – Breakfast provided (4 tickets in your packet per team)

Additional tickets may be purchased at the Kitchen Saturday Morning for \$5.00 each.

Biscuits and Gravy, OJ, Coffee – Kitchen St. Robert Bellarmine, MPR (Multi-Purpose Room) Kitchen to go boxes provided.

(Please keep area clean of trash and dispose of breakfast containers in bins provided)

TURN-IN-TIMES for event

- 11:30am – 11:40am – Chicken
- 12:30pm – 12:40pm – Ribs
- 1:30pm – 1:40pm – Pulled Pork
- 2:30pm – 2:40pm – Brisket

TURN IN TIMES will be included in packets at check-in. Reminders will be made at cooks meeting also Friday Night.

**** A window has been provided to break down your area and prepare to load-up. There will be an area on the black top identified to move the rigs to. **There cannot be any vehicle traffic in the grass area on Saturday after 3:30pm until 10pm.****

Service and St. Roberts will begin at 3:30pm with many people coming and going from the Church grounds. In order to minimize all risk of accidents please follow the event staffs instructions.

Saturday August 11th – 5:30pm – Awards Presentation – Start of Saturday night events.

Each Category will place 1st, 2nd and 3rd

Based on overall result – a single Grand Champion will be awarded.

Judging will be provided by Our Veterans

Saturday Night

Knights of Columbus will have a Beer Tent, and Food for sale.

Beer

Wine

Soda/Water

Brat/Burger – chips

Pulled Pork sandwiches.

A Silent Auction in the St. Robert Bellarmine MPR room.

Royals and Cards will be broadcast in the MPR room for all who wish to listen. .

Family Friendly Activities

50/50 Raffle to benefit our Veterans Tiny House.

Knights of the Holy Smoke 2018

Application – Knights of the Holy Smoke - 2018

Knight of the Holy Smoke

*Team Name

*Team Capt.

*Email

*Captain Phone number

Address

Name of Team Members

Knights of the Holy
Smoke

Aug 10 - 11, 2018
1:00pm - 11:30pm
St. Robert Bellarmine

Make Checks Payable to Knight of Columbus

\$300.00 per team _____ Check enclosed

Paid via PayPal _____.

Return Application Knights of the Holy Smoke
2104 SW Park Drive
Blue Springs, MO 64015

Registration also available at www.mac9968.wixsite.com/holysmoke

PayPal on-line at www.kofc14745.com Click News & Announcements

MAKE DONATIONS HERE

“Click” Donate



Please use type Knights of the Holy Smoke in the Donation For: section.

also add contact info for the team, or Captain info in PayPal

Meat Inspection

The meat inspector should be on site the morning before contest. We recommend 9:00 AM but no later than 11:00 AM. They will record teams that have been inspected and insure all meats from all teams are included.

When each team arrives they will be given a 3 feet piece of orange ribbon and asked to display the ribbon when they are ready for the meat inspector. This is an easy way for the inspector and cook to complete each inspection. After they have been inspected the inspector will remove the ribbon.

1. All competition meats must be inspected by the Organizer or its representative, prior to the cook preparing meats for competition.
2. All meats must be stored at a temperature of 40 degrees or less. Use common sense. If the meat is packed in ice, or in a refrigerator and is cold, then it is presumed the meat has met the requirement. The temperature of the ice chest or the refrigerator may be checked if warranted. Meats, which are warm, must be removed from the contest area and may not be used in competition. Do not open meat packages, which you can see through, unless suspected of some type of improper marinade.
3. **No pre-seasoned meat is allowed** other than manufacturer enhanced or injected products, as shown on the label (EXCLUDING (but not limited to): Teriyaki, lemon pepper or butter injected). All meats must be raw when inspected and cannot be pre-cooked.

Also inspected

Fire Extinguisher

Tents larger than 10X10 for fire resistivity label

Team roster

Also informed

Cooks meeting time (Friday night)

Location to park outside of comp area

Location for team member parking

Location of safety and Event staff

Location of Ash disposal

Location of water supply

Other questions you may have

Also given

Turn-in containers

Turn-in times if different

Special instructions

Rules

- Each team will be made up of "Team Capitan" and as many team members as are needed. Each team will have a roster of names that will be also be included with the application. Team members can only cook on the team signed up for, and no other team. Members and Captains can only belong to a single team.
- Cooking spots will be provided and the entire team's equipment, i.e. smokers, tents, vehicles must all be contained within the marked 20X30 Space. Cooking teams space may not be shared between teams.
- Quiet time, reduced noise, will be 11:00pm Friday to 7:30am Saturday
- Teams must adhere to all electrical, fire and other codes for Blue Springs. Each team must have a fire extinguisher. (checked at inspection upon entering the event)
- Each team will be responsible to keeping a safe and clean 20X30 space. Failure to do so may result in disqualification from the event. Trash Bins, and Ash receptacles we be provided.
- Fires for cooking share be wood or wood pellet fueled. Pellet smokers are allowed. No open pits, holes, or open fires on the ground will be permitted.
- Meat must be inspected before prep can begin. Cooler's temp maybe checked.
- As a result of cooking, no branding, sculpting, or presentation made to identify the meat, or turn-in box in any way to the team that is competing.
- No boiling, Frying any competition selection..
- The meats do not have to be in the original packaging and may be trimmed prior to meat inspection, but **no meat may be seasoned, injected or cooked, prior to the inspection.**
- The meats shall consist of: a. Chicken: Chicken includes Wild or Farm raised Chicken, Cornish Game Hen and Kosher Chicken. The Chicken may be whole or in parts.
- Pork Ribs: Ribs may be spare ribs, St Louis cut pork ribs, or baby back ribs. The Ribs must include the bone. Country Style ribs are prohibited.
- Pork: Pork is defined as Boston Butt, Boston Roast, Picnic and/or Whole Shoulder, weighing a minimum of four (4) pounds at the time of inspection. No Pork Loin, Pork

tenderloin, Pork Chop or other type of pork roast is permitted.

- Brisket: Brisket may only be beef brisket. It may be whole (packer trimmed), flat or point. No other beef product may be substituted for the Brisket. Corned beef is not allowed.

TURN-IN-TIMES for event – turned in between times, no category will be accepted before or after below turn in times. 10 minutes allowed for each category

- Each turned in category must have enough of the category for 6 judges.
 - Garnish in turn-in boxes is allowed, but not required.
 - Limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, or curly green kale.
-
- **11:30am – 11:40am – Chicken**
 - **12:30pm – 12:40pm – Ribs**
 - **1:30pm – 1:40pm – Pulled Pork**
 - **2:30pm – 2:40pm – Brisket**

Judging

24 total Judges and 4 Table Captains.

4 Tables of 6 judges each 1 table Captain per table

- Judges will not mingle with teams the day of judging
 - Judges must be 18 years of age and older
 - Judging done by:
 - Appearance in Turn-in Containers
 - Taste (the score in Taste will be doubled the judges score)
 - if the category scored a 9 in Taste, it will be counted as 18 towards the total)
 - Taste is score this way, because taste is most important.
 - Example of scoring
- Appearance—9
Tenderness—8
Taste———9 (X2) = 18
Total score =9+8+ 18 =35
- Tenderness
 - Scoring for each category will be
 - 2 to 9
 - all whole numbers no decimals can be used
 - 9 –excellent, 8 – very good, 7 –above average, 6 –average, 5 –below average, 4 –poor, 3 – bad, 2 – inedible

- NOTE -
 - a score of 1 is disqualification for rules violation for garnish, or raw category
 - Score of 1 must be reviewed with Event Staff, and Capitan of table.
 - Low score tossed out
 - Winner of the category will be highest of cumulative scores in taste, tenderness and appearance.
 - Ties will be decided by the higher of the dropped scores
 - If ties remain, a coin toss will be used.
- Grand Champion will be the highest total points in all four categories.

Cancelations

Cancelations will be accepted as full refund granted until July 6th 2018. After that date, please seek out Event staff to discuss what options are allowed.

Generally no refund will be given after July 6th 2018, baring extenuating circumstances.

This will be solely at the discretion of the Event Staff.

Information numbers

Event Contacts

Web Page

www.mac9968.wixsite.com/holysmoke

EVENT LAYOUT

