

4TH ANNUAL KOSHER
NASHVILLE
HOT CHICKEN
FESTIVAL



TEAM INFORMATION PACKET

SUN, NOV 4, 2018 - 11AM-2PM
GORDON JEWISH COMMUNITY CENTER

 Certified kosher by the Nashville Kasher Commission - <http://www.NashvilleKasherCommission.org>

 Jewish Federation
& Jewish Foundation
OF NASHVILLE AND METRO AREA

KOSHER NASHVILLE HOT CHICKEN FESTIVAL

Nashville style hot chicken continues to explode, with restaurants opening up from Birmingham, Alabama; Ann Arbor, Michigan; and Los Angeles, California to Melbourne, Australia! Our city is now home to dozens of these restaurants with more opening all the time.

WHAT IS NASHVILLE HOT CHICKEN

Distinctly different from other spicy chicken offerings, such as Buffalo wings, Nashville Hot Chicken is a portion of chicken marinated in a water-based blend of seasonings, floured, fried and sauced with a hot paste. Most typically, it is served on white bread with onion and pickle chips. The flavors typically increase along with the heat levels, so many fans will keep moving up on the heat scales. Each restaurant has its own names for the levels, but our competition will offer Mild and Hot. The vendors will also have Southern Style (not spiced at all) and probably some that are When-Will-My-Mouth-Stop-Burning!

WHY KOSHER HOT CHICKEN

As Nashville's Jewish community continues to grow, it seems a great way to combine the culture and traditions of Southern Jews – combining Kosher with Nashville Hot Chicken. Jews who abide by the biblical laws on dietary standards, aka Kosher, have mainly missed out on this Nashville phenomenon. Additionally, there are many misconceptions about how Kosher. Hopefully this event will help people to learn a little AND eat some great food.

HISTORY OF NASHVILLE HOT CHICKEN

Anecdotal evidence suggests that spicy fried chicken has been served in Nashville for generations. The current dish may have been introduced as early as the 1930s, however, the current style of spice paste may only date back to the mid-1970s. It is generally accepted that the originator of hot chicken is the family of Andre Prince Jeffries, owner of Prince's Hot Chicken Shack. She has operated the restaurant since 1980; before that time, it was owned by her great-uncle, Thornton Prince. Although impossible to verify, Jeffries says the development of hot chicken was an accident. Her great-uncle Thornton was purportedly a womanizer, and after a particularly late night out his girlfriend at the time cooked him a fried chicken breakfast with extra pepper as revenge. Instead, Thornton decided he liked it so much that, by the mid-1930s, he and his brothers had created their own recipe and opened the BBQ Chicken Shack café. – Wikipedia

LOGISTICS

- Booth sites will measure approximately 13' x 17' on asphalt/grass 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.
- ALL chicken, spices, knives, bowls, meat thermometers, cooking utensils, deep fryers, etc. will be provided by the Festival.
- See the team packet for a complete list of items. Should there be anything missing from that list, please let the Festival know. Either it will be provided for you or arrangements will be made for you to bring it.

ANY TEAM WHICH USES SPICES OR COOKING UTENSILS OTHER THAN THOSE PROVIDED OR APPROVED OF BY THE FESTIVAL WILL BE DISQUALIFIED AND REMOVED.

We don't do this to be arbitrary or mean, but in order to preserve the event as Kosher. Trust us, it's easier to be Kosher than you may think.

- Water will be available in one central, outside location. Hoses will not be allowed.
- Each team is responsible for removing their own trash. Trash receptacles will be available to each team. Dumpsters will be available on the grounds. No litter or grease should be left behind by any team.
- Bathroom facilities will be available.
- The Event Time is from 11:00am – 3:00pm Sunday, November 6th. The facility will be available for set-up at 7:00 am. If your team plans to brine its chicken for longer than that period, please advise the Festival Committee and we will make arrangements.
- Each team will be given 10 lbs of chicken tenders. Festival Goers will trade one Tasting Ticket for ½ tender. ½ tenders may be served plain, on bread, on bread with onion and pickle, or however you choose.
- There will be designated parking areas for the teams. After you arrive, please register at the check-in booth, drop off any items, and move your car so that the area in front of the competition is clear. Also please make certain your teammates do the same.
- The Kosher Hot Chicken Festival reserves the right to make additional rules and regulations as the situation warrants.

NOTE: Because Saturday (Shabbat) is the Jewish Day of Rest, Kosher food cannot be prepared on that day. As a result, chicken would need to be brined on Friday afternoon. Also important to note that Kosher chicken has already been salted to remove blood, so long brining may result in overly salty chicken.

Awards will be given for the following categories:

- Best Mild Chicken
- Best Hot Chicken
- People's Choice Award Mild
- People's Choice Award Hot
- Booth Décor
- Team Name

COMPETITION RULES:

A team may be up to five (5) members but ONLY those involved in the cooking may be inside the cooking tent. All fans, friends and family MUST be outside of the tent for safety concerns.

- Each team will be provided with 10 lbs. of chicken tenders
- Each team will be given 15 minutes notice before their chicken is to be sent to the Judges Table.
- Each team will submit 4 Mild and 4 Hot complete chicken tenders to the judges. Each container should have 4 identical portions. 3 will be for the judges and one will be for pictures. Should one (or more) portion not contain all the necessary ingredients, that portion will be used for the JUDGES and will reflect a disqualification score of 0 from that judge.

If any Hot Chicken is sent to the judges undercooked, your team will be immediately disqualified.

*All participants must be at least 18 years of age. All participants must agree to the use of your name/image for Festival promotional purposes.

The winner will get their name in the local (and probably national) Jewish press, a Kosher Hot Chicken trophy and they will have their team name on the Kosher Kop, which they get to keep and display until the following year

JUDGING CRITERIA

- Awards will be given for the Overall Grand Champion and 1st, 2nd, and 3rd place in categories for Mild Chicken, Hot Chicken, Team Name, Booth Decoration and People's Choice.
- The Overall Champion will have their name added to the Kosher Kop, which will be theirs to display until next year's event.
- Judging, other than for People's Choice and Booth Decor, will be "blind judging." Judges will not know the identity of the team (s) being judged. Judging will be done by a team of not less than 3 persons who are at least 18 years of age.
- Judging containers will be delivered to each team. If your team does not receive judging containers, send a team member to the Judge's Tent to get them. Mild will be sent to the Judges at 1:00 and Hot will be sent to the Judges at 1:30.
- Judging and judges comments will be held in public.
- Entries will be judged on Flavor, Moistness, Spiciness, Crust, Integration of heat and flavor, and Accuracy of Mild and Hot heat designation and Presentation.

ALL JUDGES DECISIONS ARE FINAL_____

HEAT LEVELS (FOR COMPARISON)

Southern Style or Plain has no spice. Below are the different names for the same levels.

Kosher Festival	Mild		Hot		
Hattie B's	Mild / Medium	Mild / Medium	Hot	Damn Hot	Shut the Cluck Up
Pepperfire	Light Mild	Medium	Hot	X Hot	XX Hot
Bolton's	Light Mild	Mild	Medium	Hot	Extra Hot
Prince's	Mild	Medium	Hot	X Hot	XX Hot
Slow Burn	Sprinkle	Southern Spicy	Scorched	Purgatory	The Ed
400 Degrees	100' Degrees	200' Degrees	200' Degrees	400' Degrees	800' Degrees
Party Fowl	Mild	Medium	Nashville Hot		Poultrygeist

KOSHER UTENSILS

Even if you cook with kosher ingredients, if you used your favorite skewer, or fork from home, your meat would not be able to be certified as kosher for the Festival. This applies even if your home is kosher. As far as the Festival rules go, only utensils provided by and used exclusively at the Festival will be allowed.

JEWISH COOKING

Part of the legalistic rules of Kosher mean that the food must be cooked, at least in part, by someone who is Jewish. In practice that can mean something as simple as having someone who is Jewish light the fire on the gas cooker. Please make certain that the fire on your cooker goes out that you have a Jewish team member or our Mashgiach (Kosher supervisor) relight it.

HOW DO WE MAINTAIN KASHRUT (KOSHER) STANDARDS?

In order to ensure our Festival is kosher, we need to control what comes into the competition. All food items will be provided for the teams. The Festival purchases Kosher Meat and ensures that all other ingredients are properly certified. If there is a specific ingredient not on the list that a team would like to use, please email or call the Committee at least two weeks in advance and we will do our best to include the item. Your team will be responsible for any additional cost involved.

SUPERVISED KOSHER

You never know when the Mashgiach 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 Mashgiach, it is not completely kosher. So please do not be shocked if the Mashgiach seems overly interested in your chicken. 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 Mashgiach might do, he will not bless your food. Kosher does not mean blessed by the Mashgiach. The only blessing the Mashgiach might make is a blessing over his own lunch.

ONLY ITEMS PROVIDED BY THE FESTIVAL CAN BE PLACED IN THE COOKER

Any ingredients not listed on the official form may be brought into the competition only if it has an approved symbol and is unopened. It must be shown to the Mashgiach and approved before it is used.

Failure to maintain these standards will result in disqualification of the entire team.

INGREDIENT & SUPPLY LIST

Each Team will be supplied with 1 Double 54,000 BTU (each) burner cooker, 2 oil thermometers, 2 meat thermometers, 2 15qt fry pans with dual baskets each, 2 12" Tongs, and 2 silicone mitts.

Mixing Bowls, Foil food containers, paper towels, napkins, toothpicks (to color code Hot and Mild chicken), measuring spoons and cups – will all be provided by the Festival.

SPICE

Cayenne Pepper, Ground
Celery Salt
Chili Pepper
Coriander, Ground
Cumin
Garlic, Powder
Garlic, Granulated
Kosher Salt
Onion, Powder
Onion, Granulated
Paprika, Smoked
Paprika, Spanish
Pepper, White, Ground
Pepper, Black, Ground
Seasoning Salt

OTHER INGREDIENTS PROVIDED

Corn Starch
Eggs
Flour, White, All-purpose
Flour, White, Self-Rising
Flour, Wheat, All-purpose
Sugar, Light Brown
Sugar, White

ADDITIONAL INGREDIENTS

Pickles
Yellow Mustard
White Bread

For additional information check out: www.NashvilleKosherHotChicken.com

For questions, please contact:

- Evan Nahmias 901-213-6738 enahmias@gmail.com
- Stuart Wiston 615-239-0102 stuwis@gmail.com
- Alex Heller 615-356-7170 alexandra.r.leff@gmail.com

KOSHER OR KASHRUT

Kosher foods are those that conform to the regulations of Jewish law framework. The word kosher actually means fit or allowed to be eaten. Some of the Biblical kosher laws can be found in Leviticus 11:1-47.

Additional reasons for foods not being kosher include the presence of ingredients derived from non-kosher animals or from kosher animals that were not slaughtered in the ritually proper manner; a mixture of meat and milk, wine, or grape juice (or their derivatives) produced without supervision; the use of produce from Israel that has not been tithed; or the use of non-kosher cooking utensils and machinery.

Like much of Judaism, there are many thoughts on the reasons for keeping Kosher or not keeping Kosher. Some do so because they believe it is Jewish Law and thus must be followed. Some do not because they feel it is an antiquated system that does not apply in their lives. Others do so because they feel it enhances their feeling or practice of Judaism. Some keep parts of Kosher (a Kosher home or not eating 'glatt treife' – obviously non-kosher foods like Bacon Cheeseburger) for a variety of reasons.

It is important to note that no one is a better or worse Jew because they do or do not keep Kosher. We on the Festival Committee are committed to having a Nashville Kosher Hot Chicken Festival because it makes the event uniquely Jewish and because it enables our entire Jewish (and non-Jewish) community to be able to eat together and enjoy this Nashville sensation.

While Nashville does have a few restaurants that are certified as Kosher, the community could always use more. If you are a restaurateur, you should know that becoming certified kosher may not be as difficult as you think, please contact us to get an idea of how the process works.

This event is under the Kosher supervision of the Rabbi Saul Strosberg, Congregation Sherith Israel