

FIFTH ANNUAL KOSHER

Nashville Hot Chicken FESTIVAL



SUNDAY
NOV 3, 2019
11AM - 2PM

GORDON JEWISH
COMMUNITY CENTER
NASHVILLE, TENNESSEE

Funded by
Jewish Federation
& Jewish Foundation
OF NASHVILLE AND MIDDLE TENNESSEE



Koorsen
FIRE & SECURITY

5th Annual Kosher Nashville Hot Chicken Festival

From Howlin' Rays in Los Angeles to Belle's Hot Chicken in Melbourne, Australia, Nashville Hot Chicken continues to grow as a worldwide phenomenon. Now in its 5th year, the KNHCF brings great food, good music and family fun to an event for the Jewish and larger Nashville community.

What is Nashville Hot Chicken aka NHC

Distinctly different from other spicy chicken offerings, Nashville Hot Chicken is battered and fried and then the heat is either dipped on by an oil based wet-rub or is sprinkled on with dry-rub, but never doused in a sauce (ala Buffalo Wings) 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 maybe even one that is 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 and why to keep Kosher. Hopefully this event will help people to learn a little AND eat some great food.

History of Nashville Hot Chicken

As stories go, the story of NHC is a great one. In the 1930's, a man named Thornton Jeffries, was purportedly an infamous womanizer. One morning at church, his wife spied him snuggling with another woman. Returning from church to make Sunday lunch, she was so angry that when she made him fried chicken, she added every hot spice in her cabinet in order to make his mouth burn. But instead of pain, he was delighted and NHC was born! Thornton and his brothers soon after created their own recipe and opened the first NHC restaurant – the Chicken Shack café.

Today, the Jeffries family runs Princes, a relative runs Bolton's and a whole slew of others have opened around town and around the world serving this Nashville specialty.

Logistics

GENERAL INFO

The Event takes place from 11:00am – 2:00pm on Sunday, November 3rd at the **Gordon Jewish Community Center**, 801 Percy Warner Blvd, Nashville, TN 37205

The facility will be available for set-up as early as 8:00 am that morning. 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.

Booth sites will measure approximately 13' x 17' on asphalt and will be numbered. Please make sure that your booth will fit within these parameters. Each team is responsible for bringing its own tent/cover. Be Aware – November is Nashville's driest month, but it is also one of the windiest – plan accordingly! Please be a good and considerate neighbor to the adjoining booths.

Each team has paid a refundable \$50 cleanup- deposit. In order to have this money returned, each team must: break down their booth, remove all trash to one of the receptacles, dump (or arrange to have dumped) the oil into the oil recycling bin and bring any washables to the central area provided. Nothing other than the cooker and tables should still be in your booth space. Your designated volunteer will then sign your sheet and the money will be returned/refunded as quickly as possible.

All participants **MUST** sign the Festival's Waiver of Liability prior to the start of competition. Anyone not at least 18 years of age must have a parent or guardian sign the Waiver prior to the start of competition. All participants agree to the use of your name/image for the Festival for promotional purposes.

There will be a MANDATORY Team meeting from 10:10-10:30 before the event. One person from each team **must** attend. Emergency info, fire preparedness and a few other key items will be gone over. Due to regulations, **WE CANNOT LET ANY TEAM PARTICIPATE IF THEY DO NOT SEND ONE REPRESENTATIVE TO THE MEETING.**

COOKING FOR THE EVENT

The Festival will provide each team with the following supplies:

Dual 54,000 btu (each) propane fryer, 2 x 15 qt fry pans, 2 oil thermometers, 2 meat thermometers, 2 long tongs for raw chicken & cooking, 2 short tongs for cutting and serving cooked chicken, 4 cutting boards (two for raw & 2 for cooked) , 4 knives (two for raw & 2 for cooked), 6 metal pans, one box of one gallon Ziplock bag, 2 mixing spoons, 2 rolls of paper towel, one silicone glove, one pack of large food handling gloves*, one set of measuring spoons, one measuring cup, 200 sample tasting cups, a cooler (for the raw chicken) and 2 gallons of water.

Each team will also have one special grease fire extinguisher, provided by the good folks at Koorsen Fire & Safety. **There will be further instructions at the team meeting prior to the event.**

*If you have a latex allergy, please alert the Festival Committee in advance

Each team will also receive the following cooking ingredients:

- 10 lbs of chicken (in two 5 lb bags)
- 5 lbs of all-purpose flour
- 4 loaves of white bread
- 2 x 16 oz jar of pickles
- 1 x 18 oz container each of: black pepper, cayenne, garlic powder, onion powder and paprika
- 5 lb Kosher Salt
- 18 eggs
- 10 gallons vegetable frying oil

Should you need / desire to bring additional ingredients, **please follow the following criteria:**

- Email at least two photos of the item you wish to use to KosherNashvilleHotChicken@gmail.com
 - One showing the product
 - One clearly showing the label with the Kosher Certification clearly visible
- Items should be brought to the Gordon JCC no later than the Thursday before the event (10/31). All items **MUST** be in a new and sealed condition. * For any team coming in from out of town, please contact the Festival in advance and we will make special accommodations.
- At the event, all approved items will have a sticker showing that the mashgiach has accepted it for use.

NO OUTSIDE EQUIPMENT OF ANY KIND WILL BE ALLOWED (No knives, mixing bowls, etc)

Should you have any questions as to whether an item is or is not kosher, or whether a certain certification is acceptable, please ask in advance via email

THE USE OF ANY ITEM WHICH WAS NOT EITHER PROVIDED BY THE FESTIVAL OR SUPPLIED IN ADVANCE AND APPROVED BY THE MASHGIACH WILL BE CONSIDERED GROUNDS FOR DISQUALIFICATION AND ANY SUCH TEAM WILL AUTOMATICALLY FORFEIT AND BE REMOVED FROM THE COMPETITION.

We do not enforce this rule 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.

If your team plans to brine its chicken overnight, please advise the Festival Committee and we will make arrangements. **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.

FOOD SAFETY

In order to ensure everyone has a great time, its important to follow some basic food safety rules. Cross contamination is the single largest source of food borne illness. The Festival has provided you with **2 sets** of knives, cutting boards and tongs. It is important to make certain that one set is only used for raw chicken and one for anything else (cooked chicken, sliced pickles, cutting open bags – whatever). Additionally, each team is being provided with their own box of gloves - Please use them and don't be afraid to change them often. If you are touching raw chicken, changes gloves **BEFORE** touching anything else.

The second source we want to avoid is from undercooked meat. Each team will receive 2 oil and 2 meat thermometers. Chicken should be cooked to at least 165 F.

COMPETITION

A team may include up to 6 members but ONLY those involved in the cooking and who have signed the Festival Waiver may be inside the cooking area/tent. All fans, friends and family MUST remain outside of the tent due to safety concerns. Propane tanks and hot oil are not the place to have children, dogs, visitors, etc.

At 11:00 the event will open to the public. Guests will purchase Tasting Tickets which they can trade for samples from any booth. For each \$5 of Tasting Tickets they purchase, Guests will also receive One People's Choice Mild and One People's Choice Hot Tickets.

Each team should have a container on their booth to collect Tasting Tickets. One tasting ticket per tasting sample. Each team should have a jar in which to keep the tasting tickets it receives. **In the event of a tie, the winner will be decided based on the number of tickets each team has garnered.**

People's Choice Tickets will be collected elsewhere.

A tasting portion should be approximately 1-2 oz of chicken, along with bread, pickles and whatever serving choices or garnishes the team desires.

A judge's serving of NHC should contain: 5 individual servings of bread, chicken, and pickle. While teams are free to be more indulgent/creative in their servings to the public, no other garnishes or accoutrements should be on the plates sent to the judges.

Each team will submit 5 Mild and 5 Hot complete chicken tenders to the judges. Each container should have 5 identical portions. 4 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.

FOOD SAFETY:

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

AWARDS

Awards 1st, 2nd, and 3rd place awards will be given in judged categories for Mild Chicken and Hot Chicken. 75 points for 1st, 40 points for 2nd and 10 points for 3rd. Overall Grand Champion will be awarded to the team that garners the most points. In the event of a tie, the winner will be decided based on the number of Tasting Tickets collected.

Awards will also be given for: Team Name, Booth Decoration, People's Choice the Overall Grand Champion.

The KNHFC Grand Champion 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

The Kosher Hot Chicken Festival reserves the right to revise or add additional rules and regulations as the situation warrants.

JUDGING CRITERIA:

Judging, other than for People's Choice, Team Name 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 beginning at 11:30 and Hot will be sent to the Judges beginning at 12:30.

Judging and judges' comments will be held in public.

Entries will be judged on Flavor, Moistness, Spiciness, Crust, and Presentation.

While both Judged and People's Choice are subjective, only the judges are blind tasting. Overall winner will be determined solely by the judges EXCEPT in the event of a tie. In that event, the total amount of Tasting Tickets a team has collected will be the determining factor.

PEOPLES' CHOICE AWARDS:

Guests will receive 2 People's Choice Award Tickets (one for Mild and one for Hot) for every \$5 of Tasting Tickets they purchase. A designated area will have containers for each teams' votes.

While it is fine and even advisable to solicit Guests to vote for your team's creations, please remember to be respectful.

TEAM NAME:

Team Names will be judged on the following criteria: Originality, Hot Chicken Relevance, and Jewish Relevance.

Your Team Name is a reflection of who you are – or who you want to be. Let your creativity flow.

TEAM DECORATIONS:

Team Decorations will be judged on the following criteria: Originality, Theme and Presentation.

Have fun with your booth, after all, you're going to be in it at least for 4 hours. Rubber chickens, chicken hand puppets, drawings, art, etc. – go to town.

Heat Levels (for comparison)

Southern Style or Plain has no spice. Below are the different names for the same levels at some of the more popular Nashville Hot Chicken Restaurants

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



EXAMPLES



Kashrut aka Kosher

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 unkosher 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 Kosher Nashville 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.

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 **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. Email: KosherNashvilleHotChicken@gmail.com

Supervised Kosher

You never know when the Mashgiach (kosher supervisor) 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/She may be hungry or they 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 their own lunch.

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 our Mashgiach (Kosher supervisor) relight it.

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.

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.

Judges Scoresheet

The following are the criteria to be used

Flavor: The overall tastiness of the sample. The chicken flavor should still burst through

Moistness: The chicken should be thoroughly cooked. Still moist but not oily

Spiciness: The Spice blend constructed and applied so that it allows the typical character of the selected peppers and other ingredients to shine through yet also be integrated and balanced. This also involves accuracy of the Hot/Mild designation:

Mild – Slight prickly sensation on the tongue but without being hot or painful

Hot – Robust and pervasive heat that builds and may cause some pain but does not overwhelm

Crust / Skin: Should be crunchy and chewy but not gritty or soggy. This is much about ‘mouthfeel’

Presentation: While there is no one standard for NHC (nor KNHC), each sample should be the same 1-2 oz tasting portion as that given to guests. NHC is usually served open face on a piece of bread with a pickle slice. This category is very subjective, but is about aesthetics of the samples provided.

HOT	Team A	Team B	Team C	Team D	Team E	Team F	Team G	Team H	Team I
Flavor									
Moistness									
Spiciness									
Crust									
Presentation									

All scores should be 1 (Worst) – 5 (Best)

KOSHER NASHVILLE HOT CHICKEN FESTIVAL

Sunday, November 3, 2019 Gordon Jewish Community Center, Nashville TN

TEAM APPLICATION

ALL APPLICATIONS AND MONIES ARE DUE NO LATER THAN **OCTOBER 14th, 2019**

Please fill out the form completely. A team must consist of a minimum of 2 people. Each Team Captain must fill out this form and sign the Festival Waiver.

All additional team members must sign the Festival Waiver prior to the competition.

Team Name _____

Organization (Optional) _____

Team Captain: _____

Phone #: _____

Email: _____

Fees: Team Entry Fee:	\$250.00
Refundable Team Clean Up Deposit:	\$50.00
Total Due:	\$300.00

REGISTRATION AND PAYMENT ONLINE CAN BE MADE THROUGH THE WEBSITE:

www.kosherhotchicken.com

Checks should be made payable to:

Gordon JCC - KNHCF

801 Percy Warner Blvd

Nashville TN 37205

615-356-7170

Credit card payments for team fees and deposits can be processed upon request

This event is under the Kosher supervision of the Nashville Kashrut Commission - Rabbi Saul Strosburg, Congregation Sherith Israel

Any questions can be sent via email: KosherNashvilleHotChicken@gmail.com

KOSHER NASHVILLE HOT CHICKEN FESTIVAL

Sunday, November 3, 2019 Gordon Jewish Community Center, Nashville TN
Festival Waiver

Name: _____

Email: _____

Address: _____

Phone: _____

AGREEMENT, WAIVER AND RELEASE FROM LIABILITY

In consideration of my participation in the above described event, and other good and valuable consideration, receipt and sufficiency hereby acknowledged, the Undersigned Participant on behalf of myself, my heirs, assigns, and next of kin, HEREBY WAIVE AND RELEASE, indemnify, hold harmless and forever discharge the Gordon Jewish Community Center (GJCC) and the Kosher Nashville Hot Chicken Festival, and its agents, employees, officers, directors, affiliates, successors, assigns, and volunteers (the "Released Parties"), of and from any and all claims, demands, debts, contracts, expenses, causes of action, lawsuits, damages and liabilities, of every kind and nature, whether known or unknown, in law or equity, that I ever had or may have, arising from or in any way related to my participation in the Kosher Nashville Hot Chicken Festival (the "Event"). I understand and agree that the activities and functions related to the above described Event and in which I am hereby electing to participate are of a volunteer and nonprofit nature. I also acknowledge that some or all of the activities related to the Event are or may be of a dangerous nature and, at a minimum, involve the use of electricity, heating oil, and uncooked poultry and by this Waiver, I assume any and all risk, and take full responsibility and waive any claims of personal injury, death, or damage to my person or property, with respect to the Released Parties, in connection with the Event.

I have read, understand and fully agree to the terms of this WAIVER AND RELEASE. I understand and confirm that by signing this WAIVER AND RELEASE I have released potential future legal rights. I have signed this WAIVER AND RELEASE freely, voluntarily, under no duress or threat of duress, after an opportunity to review this document with an attorney of my choosing, without inducement, promise or guarantee made by the Released Parties.

I hereby certify that I am 18 years of age or older, mentally competent to enter into this WAIVER AND RELEASE, and have read the above carefully before signing. I further acknowledge that all team members must sign this waiver (can be done at the event) prior to the start of the competition. Failure of any of any team member(s) to sign this waiver shall result in their disqualification from entering the cooking area and may result in the disqualification of my team. Further, I hereby grant permission to GJCC and the Event, including their agents, representatives and employees, to use any photographs, video, or audio recordings, and any other record of this Event for marketing or other legitimate purposes. Lastly, I have read and understand all the rules and regulations governing the Event, and agree to abide by all such applicable rules and regulations, and all governing judging procedures.

Signature _____

Date: _____

If entrant is under 18, this form MUST also be signed by a parent / guardian BEFORE the start of competition

Adult / Guardian Signature

Signature _____

Relationship: _____