



The Grenada Lake Association presents



Grenada Lake

4th Annual Patio Barbecue Competition

June 14th & 15th, 2019

Cash & Trophies 1st through 4th place



**Sanctioned by Memphis Barbecue Network
Judges Certified by Memphis Barbecue Network**

Download information & application at ThunderonWater.net

For more information, contact Duan Willis, Barbecue Chair, at (662) 703-0137

Mail application to Duan Willis, 95 Willis Cove, Grenada, MS 38901



**Thunder on Water BBQ Contest
Patio (Backyard) Division
June 14 –15 2019
Application**



Official Team Name _____

Team Contact _____

Chief Cook _____

Mailing Address _____

City/State/Zip _____

Phone (home) _____ (cell) _____

E-mail _____

Categories

Pulled Pork (Boston Butt or Shoulder)	\$75 entry	_____
Pork Ribs	\$75 entry	_____

- **Must enter both categories to be eligible for Patio Grand Champion**

Extras

Memphis Barbecue Network Administrative Fee (<i>Required for all teams</i>)	_____ \$10
Personal Port-a-John @ \$100 each	_____

Total Entry Fee Enclosed

Make checks payable to Thunder on Water BBQ Contest

- ❖ **Deadline for payment and application must be received by June 8, 2019**

I agree to abide by all rules and regulations of the 2019 Thunder on Water BBQ Contest. I also agree that I am responsible for the behavior and conduct of myself, my team members, guests, and other visitors to my cooking area. In consideration of this entry acceptance, I hereby for myself, my heirs, executors, and administrators, waive any and all legal rights and claims for damages I may have against Grenada Lake Association, Grenada County, Duan Willis, Grenada Area Chamber of Commerce, City of Grenada, Corps of Engineers, Memphis Barbecue Network and their employees, agents, and volunteers, and any individuals connected and/or sponsoring this contest, for any injuries, loss, or death sustained by me in the event.

_____ Signature _____ Date



**Thunder on Water
BBQ Contest
June 14 – 15, 2019**



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Judges certified by Memphis Barbecue Network**

Location: Grenada Lake Thunder Field, Directly across from Grenada Municipal Airport

Site area:

20 x 20 standard cooking site.

Requests for additional space must be justified by the size of the rig and must be approved in advance.
Water hook-ups and some electrical hook-ups will be available. You may wish to bring a generator.
Water hoses and extension cords not included. Some RV sites are available (notify in advance).

Registration:

All teams must register with the Barbecue Chair between 9 am and 6 pm on Friday, June 14, before setting up. Special requests for alternative set-up time must be approved by Barbecue Chair.

Mandatory Cooks Meeting Friday, June 14, 6 p.m., Concert Field at Grenada Lake

Contest Prizes

	<i>1st place</i>	<i>2nd Place</i>	<i>3rd Place</i>	<i>4th Place</i>	<i>5th Place</i>
Pulled Pork	\$300 + trophy	\$200 + trophy	\$150 + trophy	\$100 + trophy	\$50 + trophy
Pork Ribs	\$300 + trophy	\$200 + trophy	\$150 + trophy	\$100 + trophy	\$50 + trophy

Patio Grand Champion
(Must enter both categories to be eligible)
\$500 + trophy

Judging Times

Saturday, June 15, 2018

	<i>Check-In Time</i>	<i>Judging Time</i>
Pulled Pork	9:45 a.m. – 10:00 a.m.	10:00 a.m.
Pork Ribs	10:45 a.m. – 11:00 a.m.	11:00 a.m.

Awards Ceremony

1:00 p.m.



Official Rules and Regulations



Teams may cook with any type of wood and/or charcoal. Other flammables (propane, compressed or liquid gas, etc.) may be used within the cooker **ONLY TO START THE INITIAL FIRE**. No type of flammable may be used within the cooker once the meat has been placed there. If a cooker has a built-in propane burner, the lines must be disconnected after the initial fire is started. Gas cannot be used to generate heat for the smoker or holding oven. Any team who violates this rule will be disqualified from the contest. Local fire and safety laws may prevent the use of gas anywhere on the grounds at any time, and, if so, these laws shall prevail. Electrical devices may be used within the cooker if they do not directly generate heat. Approved devices include rotisseries, fans, and delivery systems for approved fuel (i.e., pellet grills). Electric smokers, holding ovens or containers or any other devices with heat-producing electrical coils are not allowed. Holding containers that do not produce heat are allowed. Microwaves may be used to warm/heat sauces, but not to cook, warm, or reheat meat.

Each team must comply with all applicable rules/regulations of the Grenada County Health Department. No meat /Entry/Product mat be sold.

Meat for the contest may be fresh or frozen. Meat may not be precooked, sauced, spiced, injected, marinated, cured in any way, or otherwise pre-treated prior to official meat inspection. Meat must be maintained at a temperature below 40 degrees Fahrenheit prior to cooking, and at or above 145 degrees Fahrenheit after cooking. All meat must be inspected at the times set by contest organizers and prior to preparing, seasoning or cooking in any way. Each team must prepare and cook their own meat on their own cookers on site. Any team who turns in sample meat that is not prepared and cooked on site will be disqualified from the contest.

No live animals/pets (dogs, pigs, etc.) are allowed in the cooking area.

Each team must have a designated head cook. The head cook is responsible for all team members/cooks and their cooking area. This includes, but is not limited, to the cleanliness of the cooking area, excessive use of alcohol, foul language, fighting, theft, cheating, and excessive noise. Cooks/Team members can cook for different MBN teams, but they can only present for one MBN team during a BBQ season. Special exceptions can be made on a per contest basis. A team and/or cook/team member can only get one exception per BBQ season. Approval must be granted by the MBN contest representatives prior to start of the finals round. Contests outside MBN do not matter. A team cannot cook in more than one MBN contest using the same name on the same date.

It is the team's responsibility to have a team member at the cooks' briefing. Any announcements or changes to the contest (if necessary) made at the cooks' briefing will take precedence.

Times are announced at the cooks' briefing.

Official Meat categories are Pulled Pork and Pork Ribs. No garnish allowed in the blind boxes.



Pulled Pork is defined by the Memphis Barbecue Network as a portion of the hog containing the arm bone, hind leg bone, shank bone, and/or a portion of the blade bone. A whole shoulder, a picnic shoulder, a ham, or a Boston Butt are all considered to be valid entries if they contain a portion of the bone as mentioned above. The entry must be cooked as one whole unit, bone included. No portion of the pulled pork entry may be separated or removed, and returned to the grill, prior to or during the cooking process.

The blind box must contain, at a minimum, enough pulled pork for 6 judges to sample the entry. All portions must fit inside the closed container provided and must be in serving size pieces since the judges will not have utensils to cut or divide the entry. No garnish of any kind is allowed in the blind box.

You will also need additional portions to present to the judges if you make the finals round. However, no garnish is allowed on the grill.

A minimum of 2 shoulders/Boston Butts and/or hind legs is sufficient per contest (one for the preliminary blind box and one for finals). It is up to the team whether you use all shoulders, Boston Butts, hind legs or a combination as long as it meets the criteria described above.

Pork Ribs - are defined by Memphis Barbecue Network as the portion of the hog containing the ribs and further classified as a spare rib or loin rib portion. Country style ribs are not a valid entry.

The blind box must contain, at a minimum, 6 sections of ribs for 6 judges to sample the entry. All portions must fit inside the closed container provided and must be in serving size pieces since the judges will not have utensils to cut or divide the entry. No garnish of any kind is allowed in the blind box.

You will also need additional portions to present to the judges if you make the finals round. However, no garnish is allowed on the grill.

A minimum of 5 to 6 slabs are sufficient per contest.

The PATIO competition will be only ONE round of BLIND judging with the PATIO GRAND CHAMPION determined by the highest cumulative score of the 2 Official Meat Categories.

Each team will be judged independently based on Appearance of Entry, Tenderness of Entry, Flavor, and Overall Impression.

Sample containers (9"x9" clam shell box) and sauce cups with lids are provided by the contest officials. No other containers are allowed for sample turn in. Each team is responsible for delivering their sample entries to a designated location announced at the cooks meeting.

A mandatory cooks meeting will be held on Friday at 6:00 p.m.

It is the responsibility of each team to keep the contest area clean. All fires must be put out and all equipment, garbage, etc., removed from site. Failure to clean up will result in disqualification from next year's contest.



The chief cook is responsible for the conduct of his team and guests. Any disturbances or altercations as a result of team members, guests or individuals in the team area are grounds for disqualification and expulsion from future contests.

Applications submitted are not guaranteed entrance. Accepted applicants will be contacted with information regarding the judging process, registration and parking.

Decisions of the Barbecue Chair and judges are final. Violations of rules/regulations of the contest will result in disqualification, expulsion from grounds and/or both.