



OFFICIAL RULES & REGULATIONS

OFFICIAL TEAM ENTRY FORM

Updated January 31, 2019

April 5th & 6th, 2019

Nancy Lane Park

www.townofatoka.com

SANCTIONED BY:



2019 ATOKA BBQ FEST

OFFICIAL RULES AND REGULATIONS

I. LOCATION

The contest will be held at Nancy Lane Park located at Atoka Park Ave and Kimbrough Rd. BBQ teams will be set up in the grass lot on the south side of the park. The park can easily be accessed from 51 highway by traveling East on Kimbrough. A contest site map will be available at www.townofatoka.com/events approximately two weeks prior to the contest.

II. APPLICATION & ACCEPTANCE

Application fees are based on categories and contests entered. Minimum entry fee for participation in the **MBN SANCTIONED BBQ CONTEST** is **\$125.00** which includes entry into one MBN category, 20' x 20' site, one apron, and access to water and electricity. Additional MBN categories are **\$75.00** each. **ANCILLARY CONTEST** entries are \$20/contest, there are seven different ancillary contests. There is no charge for entry into the Port-A-Potty decorating contest.

The Town of Atoka reserves the right to reject any application. If your application is not accepted, your fees will be refunded by mail. No refunds of the application fees will be made once you have been accepted in the contest, whether you appear or not. DUE TO LIMITED SPACE, APPLICATIONS SUBMITTED ARE NOT GUARANTEED ENTRANCE TO THE CONTEST. APPLICATIONS POST MARKED AFTER March 30th 2019 **POTENTIALLY MAY NOT BE ACCEPTED**. Notification of acceptance will be sent via e-mail to each team accepted into the contest. Any rejected applications and payments will be returned promptly to the applicant.

III. PRIZE MONEY DISTRIBUTION

Grand Champion: \$1500 + Trophy

| <u>Whole Hog</u> | <u>Pulled Pork</u> | <u>Ribs</u> |
|---------------------------------------|---------------------------------------|---------------------------------------|
| 1 st Place: \$800 + Trophy | 1 st Place: \$800 + Trophy | 1 st Place: \$800 + Trophy |
| 2 nd Place: \$700 + Trophy | 2 nd Place: \$700 + Trophy | 2 nd Place: \$700 + Trophy |
| 3 rd Place: \$600 + Trophy | 3 rd Place: \$600 + Trophy | 3 rd Place: \$600 + Trophy |
| 4 th Place: \$500 + Trophy | 4 th Place: \$500 + Trophy | 4 th Place: \$500 + Trophy |
| 5 th Place: \$400 + Trophy | 5 th Place: \$400 + Trophy | 5 th Place: \$400 + Trophy |
| 6 th Place: \$300 + Trophy | 6 th Place: \$300 + Trophy | 6 th Place: \$300 + Trophy |
| 7 th Place: \$200 + Trophy | 7 th Place: \$200 + Trophy | 7 th Place: \$200 + Trophy |
| 8 th Place: \$100 + Trophy | 8 th Place: \$100 + Trophy | 8 th Place: \$100 + Trophy |

Ancillary Contests: 1st Place + Trophy (7 Food Categories & Port-A-Potty Decoration)

IV. PRELIMINARY SCHEDULE

| <u>FRIDAY, April 5th</u> | | <u>SATURDAY, APRIL 6th</u> | |
|-------------------------------------|------------------------|---------------------------------------|-----------------------|
| 9:00am | Meat Inspections Begin | 6:00am | Quiet Time Ends |
| 5:00pm | Load-In Period Ends | 8:00am | Judges Check-In |
| 4:30pm | Cooks' Meeting | 9:45 – 10:00am | Hog Turn-In |
| 5:00pm | Sauce Turn-In | 10:45 – 11:00am | Pulled Pork Turn-In |
| 5:30pm | BBQ Side Turn-In | 11:45 – 12:00pm | Ribs Turn-In |
| 6:00pm | Chicken Turn-In | 1:00pm | Finals Judges On Site |
| 6:30pm | Beef Turn-In | 2:00pm | Port-A-Potty Judging |
| 7:00pm | Seafood Turn-In | 5:00pm | Award Ceremony |
| 7:30pm | Bologna Turn-In | 6:00pm | Load Out |
| 8:00pm | Dessert Turn-In | | |

V. THE BASICS OF ALL MBN CONTESTS

MBN sanctioned contests offer three official pork categories: Whole Hog, Pulled Pork (pork butts or shoulders), and Pork Ribs. At the majority of MBN contests all three categories are offered and teams may enter as many or as few categories as they wish. For specialty contests the contest organizer will supply the teams with a list of rules for that particular contest; the rules required by the Memphis Barbecue Network ([version 01.15.2019](#)) are the same for each sanctioned contest.

The contests will usually provide only a regulation space for teams to set up and cook in the event. Teams are required to provide all of their own assistants, utensils, meat, sauce, charcoal, wood, cookers, tents, tables, chairs, disposable dinnerware, and/or anything else they may need to compete and serve their entries.

VI. MEAT CATEGORY DEFINITIONS AND SUGGESTED AMOUNTS

WHOLE HOG

Whole Hog is defined by the Memphis Barbecue Network as an entire hog, whose dressed weight is 85 pounds or more prior to the optional removal of the head, feet and skin, and the hog must be cooked as a complete unit on one grill surface. No portion of the whole hog may be separated or removed, and returned to the grill, prior to or during the cooking process.

Portions of the ham, shoulder and loin must be present and identifiable in the blind box. No other portions of the whole hog are allowed in the blind box. All meat in the blind box MUST come from the whole hog cooked as a complete unit. No other meat or garnish of any kind is allowed in the blind box.

The blind box must contain, at a minimum, enough pork for 6 judges to sample each of the 3 entries (ham, shoulder, loin). 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.

During finals judging, other portions of the whole hog may be presented to on site judges in addition to the ham, shoulder and loin. However, these portions will not be judged/scored by the finals judges. No garnish is allowed on the grill. 1 whole hog is sufficient per contest. It is the team's discretion whether to cook 1 or more hogs.

PULLED PORK

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 RIB

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.

VII. MEAT HANDLING / COOKING

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.

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.

VIII. MBN JUDGING MEMPHIS STYLE BARBECUE CONTESTS

Memphis Barbecue Network contests consists of two rounds of judging (blind preliminary and on-site finals) depending on how well a BBQ team competing scores in relation to scores from other teams in the same category.

The preliminary round consists of blind judging that identifies which teams in each category will move to the finals round for on-site only judging. Preliminary rounds are judged by category. Finals competitors will be judged with all categories being judged collectively.

STANDARD JUDGING TIME LINE

| | |
|----------------|------------------------------------|
| Hog | 10:00 am (Turn in 9:45am-10:00am) |
| Pulled Pork | 11:00 am (Turn in 10:45am-11:00am) |
| Rib | 12:00 pm (Turn in 11:45am-12:00pm) |
| On-site Finals | 1:00 pm |

JUDGING CRITERIA

1. AREA & PERSONAL APPEARANCE (ONSITE FINALS ONLY)
2. PRESENTATIONS (ONSITE FINALS ONLY)
3. APPEARANCE OF THE ENTRY
4. FLAVOR OF THE ENTRY
5. OVERALL IMPRESSION (SCORED WITH A DECIMAL)

Area and Personal Appearance (On-Site Finals Judging Only)

This criterion refers to the appearance of the team area and members of the presentation team. Judges will not score on the amount of dollars spent on the area, the "rig", clothing, etc., but rather the area you are charged with is clean and organized. Each member of the presentation team should be clean and be wearing clean, neat clothing. The area should have all trash picked up, extra supplies organized neatly and trash cans clear from the area or covered. Anyone that is not part of the presentation team should not be in the judging area. Any other little touches that you feel will add to the appearance of your team or area is acceptable.

Presentation (On-Site Finals Judging Only)

This criterion refers to the verbal introduction of and information about the team, area, grill, and the entry. Judges are instructed to score you on the introduction of your team, information about your cooker, what you do to prepare the meat before you put it on, how long you cook it and at what temperature, and what you do to the entry while it is cooking. Meat must be presented on the cooker/smoker that the product was prepared on. No cookers/smokers just for show allowed. No garnish is allowed on/in the cooker/smoker during finals presentation. Aluminum foil is allowed on the grill surface only. You can only use paper and plastic (disposable) supplies in a finals presentation. Teams will be provided "official finals MBN placemats" that must be used during finals judging. China and glass/crystal settings for judges are not allowed. This does not apply to platters or items used by the team. Tablecloths (fabric/linen) are allowed. Any team violating these rules will have 1/10 point deducted from their presentation score for each violation. Teams are to provide water (either bottled or in a disposable cup) to each final judge.

Appearance of the Entry

This criterion refers to the esthetics; does the entry itself look appetizing in the blind container (preliminary judging) and at the cooker/smoker/table for finals judging. The judges will be informed of the possibility of a smoke ring or red layer on the top surface of the meat entry or throughout the entry. Judges are instructed to score the appearance of the entry in the blind container in preliminary judging and on the cooker/smoker/serving plate during finals judging. They should ask

themselves – “Does this entry look appealing and appetizing?” You should make every effort that the judge sees your product at its best.

Tenderness of the Entry

In this criterion, the judge will be looking for some firmness but easy separation of the meat. There is a range in barbecue from tough (under cooked) to tender (just right) to mushy (cooked past tender). There should be some texture, but the entry should be moist and easy to chew. Ribs with meat “falling off the bone” will be judged as overcooked. A mild shake of the ribs should leave meat still attached. With loin ribs, one pull/bite should remove meat portion easily. With spare ribs, a bite should leave a half moon crescent in the meat.

Flavor of the Entry

This criterion refers to the flavor of the meat sample. Sauce can be added before, during, or after the cooking process. If a team serves more than one table sauce, the judges are instructed to choose the sauce that, in their opinion, best complements the entry and the flavor score is based on the combination of the sauce chosen to go with that particular entry. Only two (2) containers of sauce may accompany your blind entry. It is possible for a team to have good meat and get a poor score because of their sauce. Remember, the sauce should complement the meat entry, not cover it up.

Overall Impression

Overall impression is a subjective score based on the judge's opinion of the total experience of judging the sample in the preliminary round and judging the team and sample in the finals round and is not an average of the other scores. Judges will reflect their general overall feeling of their judging experience when they have finished judging all samples at the blind table and as they leave the area in the finals round. This is the only criterion where preliminary judges can use a decimal in their score. This is the area where factors can be taken into consideration that have an effect on the judge's decision, but the judge does not feel the team rates a whole number score lower than another team in the same criterion. The judge can deduct a tenth, or two, or three, here without costing the team a whole point or more. The judges are instructed not to judge dollars spent, trophies displayed, size of the cooker or anything else not designated as a judging criterion on the scorecard.

Rules Violations

It is the intent of the Memphis Barbecue Network that all contest rules are followed and adhered to in order to create a fair, competitive environment for all contestants. The MBN Contest Reps of record can, at their discretion, inspect any team's meat entry, cooker/smoker and/or area at any point during the contest to ensure the rules are not violated. However, the MBN reps/officials cannot monitor all team activities. The responsibility of monitoring rules violations is shared among the teams/team members (self-regulation), the MBN contest reps/officials, the contest organizer/judges chair, and finals judges during the finals judging.

The MBN strongly encourages any of the above groups/individuals that observe a team violating any of the rules set forth by the MBN to contact the MBN Contest Rep immediately. The claimant should document the violation with physical or visual proof or provide a second witness to the violation. The claimant and/or claimants will be required to sign a written affidavit stating the details of their claim are not fabricated.

The interpretation of the MBN rules and regulations as previously stated are the responsibility of the MBN contest reps at said contest and those decisions are final. If disqualified, the team will forfeit any entry fees paid and points assigned to that meat category.

IX. ANCILLARY CONTESTS

Ancillary Contests will be held in seven (7) categories: Sauce, BBQ Side, Chicken, Beef, Seafood, Bologna, and Dessert. Each team may enter a maximum of one entry per category, therefore each team may submit up to seven (7) total Ancillary entries.

- Sauce entries should be a barbecue sauce (tomato base, vinegar base, mustard base, etc.) and will be judged based on flavor, spice compatibility, aroma, and overall impression.
- BBQ Side entries are not to be store-bought items and MUST be beans, slaw or potato salad prepared as desired.
- Poultry entries may include any whole or portion of domestic chicken, prepared as the team sees fit.
- Beef entries may include any portion of domestic beef cattle, prepared as the team sees fit.
- Seafood entries may include any whole or portion of fresh or saltwater seafood, prepared as the team sees fit.
- Bologna entries may include any whole or portion of beef or pork bologna, prepared as the team sees fit.
- Dessert entries are not to be store-bought items and may be cooked or prepared offsite.

All cooked entries should be prepared on the contest site (with the exception of dessert), although the team may marinate or season the entry off-site. No inspection of the entry is necessary prior to judging. Each team is responsible for observing prudent temperature control and good hygienic practices, bearing in mind that an internal meat temperature of 137 degrees kills

trichinosis, and 165 degrees kills' salmonella. Ancillary entries may be garnished/presented as the team sees fit with the exception of Sauce, it must be present in the labeled cup provided by the contest. The labeled container provided by the contest must accompany all entries. Teams are responsible for collecting their presentation containers (i.e.; glass cups, platters, cake stands etc.), all containers will be available for pick up after 8:30 Friday evening, before 9:00 and after 1:30 pm until awards on Saturday. Please do not attempt to pick up containers while judging is in process.

All Ancillary entries will be judged blind only with only one round of judging. One first place winner will be chosen from each of the seven (7) categories. Entries must be turned into the judging tent on Friday evening according to the following schedule:

| | |
|--------|------------------|
| 5:00pm | Sauce Turn-In |
| 5:30pm | BBQ Side Turn-In |
| 6:00pm | Chicken Turn-In |
| 6:30pm | Beef Turn-In |
| 7:00pm | Seafood Turn-In |
| 7:30pm | Bologna Turn-In |
| 8:00pm | Dessert Turn-In |

Judging will begin promptly upon receipt of entries. **Entries arriving after the designated time will not be accepted.** You are responsible for the on time delivery of your blind judging sample. If you are in the check in line at the appointed time, your sample will be accepted. In addition, no sample will be judged prior to the turn-in time, therefore, samples that are submitted in advance of the turn-in deadline will be held until judging begins.

Port-A-Potty Decorating Contest

Any team that rents a port-a-potty for use on their site is eligible to enter the decorating contest. There is no entry fee for the port-a-potty decorating contest. Contest entries will be judged by contest staff and one winner will be selected. The winner will receive a \$100 prize and a trophy.

X. AWARDS CEREMONY

Winners in all contests and categories will be announced at an awards ceremony held on Saturday, April 6th. The awards ceremony will begin at approximately 5:00pm. Scores will be available from the MBN Contests Representatives immediately following awards.

XI. LOAD IN & SET UP

The entrance to Nancy Lane Park is located at 118 Atoka Park Ave in Atoka, TN. Teams may begin to set up their rigs and site on Monday, April 1st. Please contact Cliff Evans at (901) 837 – 5306 if your team will be setting your site up prior to Friday, April 5th. No vehicles will be allowed to enter the event site for any reason after 5:00pm on Friday, April 5th. Parking areas for teams and guests are located on the North and East side of the softball complex. Parking of vehicles in areas other than that provided is prohibited. Vehicles of any kind are prohibited on the grounds unless specifically approved by the organizers or for the transportation of certifiably handicapped persons. **Any team bringing in an RV, camper, or large BBQ rig must notify Cliff Evans prior to March 22nd to ensure that layout of team areas can accommodate accordingly.** Utility vehicles or motorized vehicles of any kind (ATV, golf cart, etc.) are not permitted for use by contestants, team members, or guests.

Use of utility vehicles will be permitted for Contest Staff only. Use of any prohibited vehicle by a contestant, team member or guest will be grounds for disqualification and/or removal from the park.

Meat and fire inspections will take place beginning at 9:00 am on Friday. A member of the Contest Staff must inspect your meat prior to cooking. Cooking may not begin until inspections have been completed.

WATER & ELECTRICAL: Reasonable access to both water and electrical service will be provided. Every effort will be made to ensure that every team is no more than 150 feet from the nearest water or power source. Teams should bring plenty of electrical extension cords, water hoses, and hose splitters in order to reach the nearest tie-in point.

XII. HOUSEKEEPING, LOAD-OUT, & CLEAN-UP DEPOSIT

All teams are required to pay a \$50 clean-up deposit which is refundable if your site is left clean, and in the same condition when you arrived. All sites are located on grassy park land, and ground conditions can vary depending on the weather. Every effort

should be made to return your site to its original conditions prior to the contest. Weather considerations will be taken when refunding clean-up deposits. Failure to properly clean up your team area will result in forfeiture of the clean-up deposit.

It is the responsibility of each team to ensure that the cooking area is kept clean and that the area is supervised during the contest. ALL FIRES MUST BE PUT OUT, and all equipment moved from the site. It is imperative that your clean-up be thorough. Any area left in disarray or with loose or bundled trash and garbage will result in forfeiture of the clean-up deposit and may disqualify the team from future participation. Teams are responsible for supplying their own trash receptacles within their team areas. We strongly request that all contestants cooperate in the disposal of trash and keeping the area clean.

TRASH PICKUP: Teams are to place their bagged garbage outside of their immediate team area. Contest staff will pick up bagged trash throughout the evening on Friday and on Saturday morning. Trash crews are not permitted to enter your team area to pick up your trash. Trash must be bagged and placed outside your area.

During load-out, please remove all equipment from your site. All equipment should be removed and sites thoroughly cleaned no later than Monday April 8th. We do not require an inspection of your team site prior to load-out. Be courteous and use good judgement, if you are uncertain about a specific issue please speak with a contest representative.

AS A MATTER OF COURTESY TO TEAMS COMPETING IN THE FINALS, TEAMS WILL NOT BE PERMITTED TO BEGIN BREAKING DOWN THEIR AREAS WHILE FINALS JUDGING IS STILL IN PROGRESS. No load-out will be allowed before the conclusion of the awards ceremony.

XIII. TEAM & VISITOR CONDUCT

The Head Cook will be responsible for the conduct of his/her team and guests. Excessive use of alcoholic beverages, profane or abusive language, or loud music will be grounds for disqualification. UNDER NO CIRCUMSTANCES ARE ALCOHOLIC BEVERAGES TO BE DISTRIBUTED (GIVEN AWAY OR SOLD) TO THE GENERAL PUBLIC BY TEAMS. The Contest Staff requests and requires that good taste be used, not only in your barbecue but in your behavior as well. Contestants may not give or sell any food to the general public but are encouraged to reward the staff workers with generous supplies.

No live bands or entertainment will be allowed in individual cooking areas. Playing music on your site is allowed, but it should be limited to your immediate team area. No amplified music or sounds should be projected out of the team area. Live music is scheduled throughout the day on Friday and also on Saturday, take advantage of the live entertainment that is provided. There will be absolutely no entertainment or loud music allowed during the judging which starts at 10:00am on Saturday. QUIET TIME IS 11:00PM FRIDAY TIL 6:00 AM SATURDAY, NO EXCEPTIONS.



OFFICIAL TEAM ENTRY FORM

Please complete this form in its entirety and return with entry fee. All entries must be postmarked by March 30th, 2019 to be considered for acceptance into the contest. All choices made below are final and cannot be changed.

TEAM NAME: _____

MBN SANCTIONED BBQ CONTEST:

BASE ENTRY FEE: Includes entry into one category, 20' x 20' site, 1 apron, water/electricity \$ 125.00

Additional MBN categories (\$75.00 each) \$ _____

CATEGORIES: HOG PULLED PORK PORK RIBS

ANCILLARY CONTESTS, MERCHANDISE, SITE UPGRADES:

ANCILLARY CONTESTS: (\$20.00/ entry – max 1 entry per category) \$ _____

Sauce BBQ Side Chicken Beef Seafood Bologna Dessert

MERCHANDISE T-Shirts: 2XL _____ XL _____ L _____ M _____ @ \$12 each = \$ _____

Aprons: Qty _____ @ \$15 each = \$ _____

Hats: Qty _____ @ \$12 each = \$ _____

Commemorative Pin: Qty _____ @ \$3 each = \$ _____

UPGRADES: Port-A-Potty Rental 1 @ \$ 100 = \$ _____

Site – (30'x30' @ \$50) or (40'x40' @ \$100) _____ = \$ _____

MBN FEE (Required): \$ 10.00

Mandatory Refundable Cleaning Deposit: \$ 50.00

TOTAL ENTRY FEE ENCLOSED: \$ _____

Team Contact: _____ Address: _____ Email: _____

City: _____ State: _____ Zip: _____

Mobile Phone: _____ Home/Work Phone: _____

Please make check payable to **Town of Atoka** and mail to:

Atoka BBQ Fest
334 Atoka-
Munford
Avenue
Atoka, TN 38004

I agree to abide by all Rules and Regulations of the 2019 Atoka BBQ Fest. I also agree I am responsible for the behavior and conduct of myself, my team members, guests, and other visitors to my cooking area.

SIGNATURE: _____ DATE: _____