

Bartlett Annual Fall Festival & Barbecue Competition

Presented by City Of Bartlett

Sanctioned by Memphis Barbecue Network

Located at WJ Freeman Park

2629 Bartlett Boulevard



September 27 & September 28, 2019

Sanctioned by Memphis Barbecue Network

Friday September 27th

6 a.m. to 9:30 p.m.

Live Music
Mid-Way Carnival
Ancillary Competition Judging
Food Vendor

Saturday September 28th

10:00 a.m. to 7:30 p.m.

Freeman Marr Panther Pride 5k
Children's Activities
Live Music
Presentation of Barbecue Winners
Mid-Way Carnival
Arts/Crafts
Car Show





BBQ CONTEST PRIZES

GRAND CHAMPION \$600 + TROPHY + 140QT INSULATED COOLER MSRP \$499.00

	1 ST Place	2 nd Place	3 rd Place	4 th Place	5 th Place	6 th Place	7 th Place	8 th Place
Pulled Pork	\$500 + Trophy	\$400 + Trophy	\$300 + Trophy	\$200+ Trophy	\$100 + Trophy	Trophy	Trophy	Trophy
Ribs	\$500 + Trophy	\$400 + Trophy	\$300 + Trophy	\$200+ Trophy	\$100 + Trophy	Trophy	Trophy	Trophy

BARTLETT BBQ FEST CONTEST PAYOUT

ANCILLARY CONTEST

CATEGORY	1 ST Place	2 nd Place	3 rd Place
Chicken	\$100	Medal	Medal
Beef	\$100	Medal	Medal
Fish/Seafood	\$100	Medal	Medal
Dessert	\$100	Medal	Medal
BBQ Side	\$100	Medal	Medal
Sauce	\$100	Medal	Medal
Pork Loin	\$100	Medal	Medal

26QT INSULATED COOLER MSRP \$269.00 FOR HIGHEST CUMULATIVE POINTS FOR ANCILLARY COOK TEAM

PRELIMINARY CONTEST SCHEDULE

FRIDAY SEPTEMBER 27, 2019

8:00 a.m.	Load in / Registration
8:30 a.m.-4:00 P.M.	Meat Inspection
4:00 p.m.	Cooks Meeting / Judges Check In at Tent
4:30 P.M.	Load-in period ends (all vehicles must exit) / Judges Meeting
5:00-5:15 P.M.	Ancillary Sauce Turn-In
5:30 -5:40	Ancillary BBQ side Turn-In
6:00 -6:10	Ancillary Dessert Turn-In
6:30-6:40	Ancillary Fish/Seafood Turn-In
7:00-7:10	Ancillary Beef Turn-In
7:30-7:40	Ancillary Chicken Turn-In
8:00-8:10	Ancillary Pork Loin Turn-In

SATURDAY SEPTEMBER 28, 2019

7:00 – 7:30 A.M.	Team Breakfast
9:30 a.m.	Judges Check-In
10 a.m.	Judges Briefing
10:45 – 11 a.m.	Pulled Pork Turn-In
11:00 a.m.	Pulled Pork Judging Begins
11:45-12:00 p.m.	Rib Turn-In
12:00 p.m.	Rib Judging Begins
2:30 p.m.	Awards
After Awards	Load-out begins (no load out until after Ceremony)

***Schedule subject to change



Bartlett BBQ Fest
Team Application

Official Team Name _____

Head Cook _____

Contact Person _____

Mailing Address _____

City/State/Zip _____

Phone (Day) _____ **Approximate Number in Group** _____

E-Mail _____

Estimated Time of Arrival: Thursday PM (After 5:00 PM)_____ Friday _____

Payment for the entry fee must be received with application no later than Monday, September 16, 2019. \$25 LATE FEE AFTER SEPTEMBER 16TH.

Applications submitted are not guaranteed entrance. The City of Bartlett Committee reserves the right to reject any applications after deadline date and /or after spaces are full. If your application is not accepted, your money will be refunded. However, no refunds will be made once you have been accepted into the contest. Any photos taken at the event become property of the City of Bartlett BBQ Fest and may be used for promotional purposes. For any additional questions contact David Parsons, BBQ Chair, dparsonsconstruction@comcast.net or 901-859-3381

WAIVER OF LIABILITY/ PERMISSION TO USE PHOTOGRAPHS OR OTHER RECORDINGS

In consideration of the Event Sponsors accepting this entry , which is a privilege and not a right, I, the undersigned, for myself (or my organizational entry and with the permission by said entity and my team members to sign this waiver), my heirs, personal representatives, my team members, executors and administrators, their representatives, successors, employees, and guest do hereby release, indemnify and hold harmless the City of Bartlett, Bartlett Fall Festival, Bartlett BBQ Fest, their officers, employees, agents, representatives and event sponsors and volunteers (hereinafter "Releases ") from any and all claims, demands, rights of action and causes of action for damages of any type whatsoever, including but not limited to claims for personal injury or property damages, arising from or during the Event, including without limitation , all costs, liabilities, judgements, expenses, damages or reasonable attorney fees. I hereby grant permission for the City of Bartlett, Bartlett Fall Festival, Bartlett BBQ Fest and/or their authorized agents to use any photographs, videotapes, motion pictures, recordings and any other record of this Event for any legitimate purpose. I (or my organizational entry) agree to abide by all of the rules and regulations of the Bartlett BBQ Fest Barbeque Contest.

Signature (required) _____

Date _____



CATEGORIES AND FEES

ANCILLARY CONTEST FRIDAY SEPTEMBER 27, 2019

MULTIPLE ENTRIES ALLOWED IN THE 5 CATEGORIES

CHICKEN @ \$20 Per Entry.....	# of entries _____	\$ _____
BEEF @ \$20 Per Entry.....	# of entries _____	\$ _____
FISH/SEAFOOD @ \$20 Per Entry	# of entries _____	\$ _____
DESSERT @ \$20 Per Entry	# of entries _____	\$ _____
BBQ SIDE @ 20 Per Entry	# of entries _____	\$ _____
SAUCE @ 20 Per Entry	# of entries _____	\$ _____
PORK LOIN @ \$20 per Entry	# of entries _____	\$ _____

TOTAL ANCILLARY FEES ENCLOSED: \$ _____

MBN SANCTIONED BACKYARD CONTEST SEPTEMBER 28, 2019

Base entry \$145 includes one entry into one category. To enter both categories \$195. Entry fee includes one 20x20 sites, one t-shirt, and water nearby. Quiet Generators allowed noise level must not exceed 60 to 75 decibels. Includes \$10 MBN fee. One Free T-Shirt per application M ___ L ___ XL ___ 2X ___ 3X ___ 4X ___

RIBS _____ PULLED PORK _____ BOTH _____ = \$ _____

MUST ENTER BOTH CATEGORIES TO BE ELIGIBLE FOR GRAND CHAMPION

EXTRAS

PERSONAL PORT-A-JOHN	\$100	\$ _____
LATE FEE (required applications post marked after 9/16/19)	\$25	\$ _____
LARGER SITE 30'w x 30'd	\$50	\$ _____
T-SHIRTS M ___ L ___ XL ___ 2X ___ 3X ___ 4X ___ @ Total shirts \$12 each =		\$ _____

TOTAL ENTRY FEE ENCLOSED \$ _____

Registration: all teams must register with Barbecue Chair between 8 a.m. & 4 p.m. on Friday before setting up. Special request for alternative set-up time must be approved in advance by BBQ Chair.

Estimated time of arrival: _____

Please make checks payable to City of Bartlett BBQ and mail to:

Bartlett BBQ Fest, Box 392 Ellendale, TN 38029

If you have any questions go to

www.bartlettbbqfest.com or email BartlettBBQContest@cityofbartlett.org 901-859-3381



OFFICIAL RULES AND REGULATIONS

2019 Changes Highlighted IN RED

1. Teams may cook with any type of wood and/or charcoal. Other flammable (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 is on the cooker. Flammables may be used outside/away from cooker to make coals. All contestants **MUST** adhere to all electrical, fire, and other city, county, state or federal codes. A Fire Extinguisher must be in good condition, properly tagged by a certifying agency, or have been purchased within the last year and receipt must be available for review by the fire code official. Electrical devices may be used within the cooker as long as they **DO NOT** generate heat. Approved devices include rotisseries, fans and delivery systems for approved fuels (e.g. Traeger grills). Electric smokers, holding ovens or any other devices/containers with heat producing electric 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.**
2. Each team must comply with all applicable rules/regulations of the Shelby County Health Department. No Meat/Entry/Product May Be Sold.
3. Meat for the contest may be frozen or **uncured** fresh. Meat may not be pre-cooked, sauced, injected, marinated, cured in any way, or otherwise pre-treated prior to meat inspection. Must be maintained below 40 F degrees prior to cooking and at/above **140 F** after cooking. Teams may not remove from site after inspection. **Each team should 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.**
4. Each contestant competing must supply ALL of his own meat, cooking ingredients, individual cooking devices, utensils, preparation tables, etc. ALL COMPETITION ENTRIES MUST BE PREPARED AND COOKED ON SITE AT THE BARTLETT BBQ FEST.
5. No live animals/pets (dogs, pigs, etc.) are allowed in the cooking area.
6. Official Meat Categories are PULLED PORK and PORK RIBS. No GARNISH allowed in the blind boxes. **With each container, there can be up to two sauce containers with lids turned in. Teams may send any combination of sauce, rub, marinade, or basting sauce. Only the containers that are issued at the contest will be used for sauce; no other containers are allowed and will not be put inside the sample container box. Teams will turn them in with their blind container. The check-in volunteers will put a code number on all the containers.**
 - a. **PULLED PORK** entry is defined by MBN as the portion of the hog containing the arm bone, hind leg bone, shank bone and/or a portion of the blade bone. A whole shoulder, picnic shoulder, a ham, or a Boston Butt are all considered to be a valid entries if they contains 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 enough pulled pork to give a bite size sample for 6 judges and all pieces must fit inside closed container (9"x9") container provided.

- b. A PORK RIB entry defined by the MBN as the portion of the hog containing the ribs, and classified as a spare rib or loin rib portion. Country style ribs and rib tips are not a valid entry. The blind box must contain at least 6 sections of ribs and all pieces must fit inside closed (9"x9") container provided.
7. Competition will be only one round of BLIND judging with GRAND CHAMPION determined by the highest cumulative score of the 2 Official Meat Categories. During the cook's meeting, teams will be informed about how they will get their containers for their blind sample. The MBN reps are responsible for getting containers to the teams. Contests require that teams deliver their blind sample to the judging area or a specified check in area. You should have enough team members to accomplish this task. When a container arrives at the judging area, the label will be removed and a code number assigned by the judging program will be written on the meat and sauce containers. When judges actually get the sample, it will be in a container just like everyone else's, with only a code number on it. The order that samples are received has no bearing on any team's table placement. The contest officials have invited and selected judges to judge the contest. Contests are using Memphis Barbecue Network "trained" and/ or "certified judges.

Each team will be independently judged based on:

APPEARANCE OF ENTRY - This refers to aesthetics; does the entry itself look appetizing in the container. This is the visual appeal of the entry itself. No garnishes of any kind are allowed in a team's blind turn in box.

TENDERNESS OF ENTRY- The judges will be looking for some firmness but easy separation of the meat. There is a range in barbecue from tough (no 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.

FLAVOR OF ENTRY- This refers to the meat sample with the sauce. The sauce can be added before, during, or after the cooking process. Dry rubs and marinades may cook with meat juices to make a sauce. If a team offers no table sauce, the judges are instructed to score the flavor of the entry based on the sauce made by the rubs/spices added before or during cooking. Only two (2) containers of sauce may accompany your blind entry. It is possible for a team to have a great entry 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 team's entry, and is not an average of the other scores. Judges will be reflecting on their general overall feeling of their judging experience when they have finished judging all the samples at the blind table. This is the only criterion where the judges can use a decimal point.

8. There will be 7 Ancillary contests: BBQ Side, Chicken, Beef, Seafood/Fish, Pork Loin and Dessert and Sauce. 1st, 2nd, and 3rd places in each category will be announced during Award Ceremony on Saturday September 29, with 1st place receiving \$100. Clam shell containers will be distributed on Friday Afternoon for the Ancillary entries. You may garnish in the Ancillary contest or use your own containers but you must submit enough products for 6 judges to sample and you will be responsible for picking them up at the judge's tent after judging is complete.

*BBQ Side entries are not to be store –bought items and must be beans, slaw, Potato salad, Pasta Salad, Mac & Cheese and Surprise us prepared as desired.

* Poultry entries may include any whole portion of domestic chicken, prepared as the team sees fit.

* Seafood entries may include any whole or portion of fresh or saltwater seafood, prepared as team sees fit.

- * Beef entries may include any portion of domestic beef cattle, prepared as team sees fit.
- * Dessert entries are not to be store-bought items and may be cooked or prepared offsite.
- * 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.
- * **Pork Loin entry is defined as bone in or without bone. Loin must weigh at least five (5) pounds at the time of meat inspection. No stuffing is allowed.**

Scoring System

There are six Ancillary Contest provided for Competition. The categories are: BBQ side item, Chicken, Fish/Seafood, Dessert, Sauce, and Beef. In the Ancillary Contest the tenderness of entry criteria is subjective and may include other criteria such as thickness, or consistency of sauce, flakiness of fish, etc.

9. 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 temperature of 137 degrees kills trichinosis, and 165 degrees kill salmonella.
10. Sample containers (9"x9" claim shell box) and sauce cups with lids are provided by the contest officials. No other containers are allowed for sample turn-in other than Ancillary contest. Each team is responsible for delivering their sample entries to a designated location announced at the cooks meeting. **It is the team responsibility to have a team member at the cooks meeting. A mandatory cooks meeting will be held on Friday at 4:00 p.m. Any announcements or changes to the contest (if necessary) made at the cook's briefing will take precedence.**
11. 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 and placed in City Of Bartlett trash can. **All Trash must be bagged.** Failure to clean up will result in disqualification from next year's contest. Ash bins will be located by the parking lot. The Barbecue Committee request that all contestants cooperate in the disposal or trash keeping the area clean. No 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. **NO GLASS BOTTLES ALLOWED**
12. The Chief Cook is responsible for the conduct of his team and guest. Any disturbances or altercations as a result of a team members, guest or individuals in the team area are grounds for disqualification and expulsion from future contest. No live entertainment will be allowed in the individual cooking areas. Quit time is 11:00 p.m. Friday till 6:30 a.m. Saturday.
13. Winners in all contest and categories will be announced at an awards ceremony held on Saturday at **Approximately 2:30 p.m.** Teams are not to load-out until awards Ceremony has concluded.
14. Reasonable access to water service will be provided. Teams should bring plenty of electrical cords, water hose, and hose splitters in order to reach the nearest tie-in point. Quiet generators allowed noise level must not exceed 60 to 75 decibels.
15. All teams must load-in and set-up from the park entrance off Bartlett Boulevard. No entry allowed from front entrance of Park. If earlier load-in is required, please contact David Parsons at 901-859-3381 prior to September 24th. After 4:30 p.m. on September 29 parking passes will be required, please stop by Judges Tent to receive. All rigs must be in place and all supporting vehicles must be out of the park by 4:30 p.m. Friday. Parking of vehicles in areas other than provided is prohibited. Any team bringing in a RV, camper, or large BBQ rig must notify David Parsons prior to September 24 to ensure that layout of team areas can be accommodated accordingly. Utility vehicles or motorized vehicles of any kind (ATV, golf cart, etc.) are not permitted for use by contestants, team members, or guest. Use of motorized 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 park.

16. **It is the intent of the Bartlett BBQ Fest & MBN 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 and team meat entry, cooker/smoker and/or area at any point during the contest to ensure the rules are not violated.** Decisions of the Barbecue Chair Violations of rules/regulations of the contest will result in disqualification, expulsion from grounds and/or both.

