The 2nd Annual
Smokin' The Coast

Featuring

Championship/Patio Barbecue Competition

Oct. 31 – Nov. 1, 2025

Sanctioned by the
Memphis Barbecue Network-
Championship Division & Patio Division

***Friday, October* 31**
5:00 p.m. to 10:00 p.m.
Entertainment
"Anything But" Competition & Kids Competition

***Saturday, November* 1**
10:00 a.m. to 6:00 p.m.

Team applications on www.memphisbbqnetwork.com
Barbecue Competition Judging – Championship & Patio Divisions
Entertainment
Arts/Crafts & Food Vendors
Presentation of Barbecue Awards

Sponsored by the Trident Foundation and the Harrah's Gulf Coast
Location: "The Great Lawn" 280 Beach Blvd., Biloxi, MS

2025 Team Application

Check ONLY one of the following:

☐Championship Team **☐Patio Team**

Official Team Name _____

Chief Cook _____

Contact Person _____

Mailing Address _____

City/State/Zip _____

Phone (day) _____ (evening) _____

Email _____

Payment for the total entry fee must be received with application **no later than October 24, 2025**. Applications submitted are not guaranteed entrance. The Smokin' The Coast reserves the rights to reject any application 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. Limited space is available so apply early to secure your admittance.

Any photos taken at the event become the property of the Smokin' The Coast and may be used for promotional purposes. For any additional information or questions contact Daniel Damico, BBQ Chair, at damicodp12@yahoo.com or 288-235-5362, or Madison Rosonet, Judge Chair, andrew.rosonet@gmail.com 228-327-7704.

I am entering this contest voluntarily and acknowledge that participation is a privilege, not a right. In exchange for the opportunity to participate in Smokin' The Coast, I assume all risks and indemnify and release all sponsoring and/or hosting entities, including but not limited to the Trident Foundation, Krewe of Neptune, Smokin' The Coast, the Memphis Barbecue Network and their employees, agents and volunteers from any and all liability for personal injury arising out of my or my team's participation in this event.

Complete this form and return it along with your registration fee **no later than October 24, 2025**.

Send application and entrance fee to:
Smokin' The Coast
c/o Daniel Damico
PO Box 121
Gulfport, MS 39502
Make checks payable to Trident Foundation

I agree to abide by all the rules and regulations of the Smokin' The Coast and the MBN and understand that their decisions are final.

Signature (required): _____ Date: _____

2025 Application (continued) **Official Team Name:** _____

CATEGORIES & FEES

FRIDAY, October 31

Anything But Division (OPEN TO ALL TEAMS – CHAMPIONSHIP & PATIO)

****MUST ENTER ALL 6 CATEGORIES TO BE ELIGIBLE FOR FRIDAY GRAND CHAMPION****

CATEGORY	COST PER ENTRY	# OF ENTRIES	AMOUNT DUE
Sauce	$25		
Baked Beans	$25		
Seafood/Fish	$25		
Any Chicken	$25		
Dessert	$25		
Margarita	$25		

Anything But Fees: $_____

SATURDAY, November 1

Patio Division – **MUST ENTER 2 CATEGORIES TO RESERVE A SITE** *Electricity included in entry fees (20 amps).

• MUST COOK ALL 3 TO BE ELIGIBLE FOR GRAND CHAMPION

CHECK PATIO CATEGORY ENTRIES – $100 each category

☐Pulled Pork ☐Pork Ribs ☐Pork Loin $_____

Championship Division –

*** Electricity available - $50.00**

CHECK CHAMPIONSHIP CATEGORY ENTRIES - $150 each category

☐Whole Hog ☐Pulled Pork ☐Pork Ribs $_____

MBN Admin – ***Required for all cooking teams*** $ **15.00**

TOTAL ENTRY FEES ENCLOSED: $_____

Make check payable to the .The Trident Foundation

Team Members-*10 wristbands issued to team members staying on site from 10 pm to 6 am.*

(please list all members): _____

_____

Standard Area: 20' wide x 20' deep Standard Cooking Site - **Maximum space allowed is 40' wide**.
Requests for additional space must be justified by size of rig and/or equipment and must be made in advance.

Total Set-Up Size (trailer, cooker, tent, etc): _____ Space requested: ____Wide x ____Deep

Set Up & Registration: All teams **must register before setting up**. **Load in starts at noon on Thursday, October 30 and ends at 4 pm on Friday, October 31.**

Arrival: ☐ Thursday ☐Friday Time: _____

Contest Prizes & Judging Times

Category Prizes

Anything But	1st Place
Sauce	Trophy
Baked Beans	Trophy
Seafood/Fish	Trophy
Any Chicken	Trophy
Dessert	Trophy
Bloody Mary	Trophy

Friday Night Grand Champion – Custom Trophy

Patio	1st Place	2nd Place	3rd Place	4th Place	5th Place
Pulled Pork	$150 + Trophy	$100 + Trophy	$75 + Trophy	Trophy	Trophy
Pork Ribs	$150 + Trophy	$100 + Trophy	$75 + Trophy	Trophy	Trophy
Pork Loin	$150 + Trophy	$100 + Trophy	$75 + Trophy	Trophy	Trophy

Championship	1st Place	2nd Place	3rd Place	4th Place	5th Place
Whole Hog	$800 + Trophy	$500 + Trophy	$350 + Trophy		
Pulled Pork	$800 + Trophy	$500 + Trophy	$350 + Trophy		
Pork Ribs	$800 + Trophy	$500 + Trophy	$350 + Trophy		

Patio Grand Champion - $250 and Custom Trophy

Championship Grand Champion - $1000 and Custom Trophy

Trophy Category Judging Times

Category	Check-in Time	Judging Time
Friday		
Sauce	5:15-5:30 pm	5:30 pm
Baked Beans	5:15-5:30 pm	5:30 pm
Seafood/Fish	6:00-6:15 pm	6:15 pm
Any Chicken	6:30-6:45 pm	6:45 pm
Dessert	6:45-7:00 pm	7:00 pm
Margarita	7:00-7:15 pm	7:15 pm
Saturday	*patio check in may need to be changed to 15 minutes later*	
Whole Hog/Patio Pulled Pork*	9:45-10:00 am	10:00 am
Pulled Pork/Patio Pork Ribs*	10:45-11:00 am	11:00 am
Pork Ribs/Patio Pork Loin*	11:45-12:00 pm	12:00 pm
Championship Finals Begin		approx. 1:00 pm

Patio check in times will be confirmed at the Cook's Meeting

Information Checklist:

Mandatory Cooks Meeting: 4:00 pm Friday

Tear down: Not before 5:00 pm Saturday

OFFICIAL RULES AND REGULATIONS

1. Barbecue is defined by Memphis Barbecue Network as pork meat, FRESH OR FROZEN AND UNCURED, prepared only on a wood and/or charcoal fire, basted or not, as the cook sees fit, with any consumable substances and sauces. Meat for the contest may not be pre-cooked, sauced, spiced, injected, marinated or cured in any way, or otherwise pre-treated prior to official meat inspection. **Teams may NOT remove competition meat from the site after inspection.**

Each team is responsible for maintaining the meat at a temperature below 40 degrees Fahrenheit prior to cooking. Each team should exercise good hygienic practices.

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 flammables may be used within the cooker once the meat has been placed there. If the 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 other devices with heat producing electrical coils are not allowed. Microwaves may be used to warm/heat sauces, but not to cook, warm, or reheat meat.

Championship Division Meat Categories

2. The Championship official meat categories are Whole Hog, Pulled Pork, and Pork Ribs.

a. A **whole hog entry** is defined 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.

b. A **pulled pork entry** is defined as a portion of the hog which may contain the arm bone, hind leg bone, shank bone, and/or a portion of the blade bone or a pork collar. A whole shoulder, a picnic shoulder, a ham, a Boston Butt and a pork collar are all considered to be valid entries. The entry must be cooked as one whole unit. No portion of the pulled pork entry may be separated or removed, and returned to the grill, prior to or during the cooking process.

c. A **pork rib entry** is defined as the portion of the hog containing the ribs and classified as a spare rib or loin rib portion. Country style ribs are not a valid entry.

Patio Division Meat Categories

3. The Patio Porker official meat categories are Pulled Pork, Pork Ribs and Pork Loin.

a. A **pulled pork entry** is defined as a portion of the hog which may contain the arm bone, hind leg bone, shank bone, and/or a portion of the blade bone or a pork collar. A whole shoulder, a picnic shoulder, a ham, a Boston Butt and a pork collar are all considered to be valid entries. The entry must be cooked as one whole unit. No portion of the pulled pork entry may be separated or removed, and returned to the grill, prior to or during the cooking process.

b. A **pork rib entry** is defined as the portion of the hog containing the ribs and classified as a spare rib or loin rib portion. Country style ribs are not a valid entry. No garnish allowed.

c. A **pork loin entry** is defined as bone in or without bone. Loin must weigh at least 5 pounds at time of meat inspection. No stuffing is allowed. No garnish allowed.

4. A Patio Porker team must cook at least two (2) of the three (3) categories to be eligible for a site. A team must cook all three (3) categories to be eligible for Patio Grand Champion.

5. **All meat categories for the Championship Division and the Patio Porker Division must be inspected by the Official Meat Inspector for compliance with entry requirements.**

Anything But Division Categories

6. Sauce, Baked Beans, Seafood/Fish, Any Chicken, Dessert, and Bloody Mary categories do not require inspection and garnish is allowed. Teams are allowed multiple entries in these 5 contests. A fee is required for each entry. A team can only win one place in these categories regardless of the number of entries. This division is open to all teams – Championship and Patio Porker teams. Team must cook all 6 categories to be eligible for the Friday Night Grand Champion Trophy.

OFFICIAL RULES AND REGULATIONS, cont.

Judging

7. ***ANYTHING BUT JUDGING*** will be held on Friday, September 27. See specific rules in Item #6. There are 5 judges per table. *These contests are open to all teams (Championship and Patio Porkers).*

8. ***CHAMPIONSHIP DIVISION JUDGING*** will occur on Saturday, September 28. Preliminary blind judging and finals on-site judging rules of the Memphis Barbecue Network will be used. Preliminary blind judging will begin at 10:00 a.m. for Whole Hog division; 11:00 a.m. for Pulled Pork division; and 12:00 p.m. for Pork Rib division. Finals judging will be on-site and begin at approximately 1:00 p.m.

a. WHOLE HOG ENTRIES - 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 enough of each portion to give bite size samples to 6 judges and all pieces must fit inside the closed container (9"x9") provided. No garnish of any kind is allowed in the blind box. During finals judging, other portions of the whole hog may be presented to the 4 finals on-site judges in addition to the ham, shoulder and loin.

b. PULLED PORK ENTRIES - The preliminary round blind box must contain enough pulled pork to give bite size samples to 6 judges and all pieces must fit inside the closed container (9"x9") provided. No garnish of any kind is allowed in the blind box.

c. PORK RIBS ENTRIES - The blind box must contain at least 6 sections of ribs and all pieces must fit inside the closed container (9"x9") provided. No garnish of any kind is allowed in the blind box.

9. Each Championship team must cook enough to provide bite size samples to 6 judges in the preliminary blind judging [all pieces must fit inside the closed container (9"x9") provided] and have enough to provide for 4 finals on-site judges if the team qualifies for the final round. It is recommended that Championship teams entering the pulled pork division cook a minimum of two (2) butts or shoulders. Teams entering the Championship pork rib division should cook a minimum of five (5) slabs of ribs. It is not necessary to cook more than one hog.

10. ***PATIO PORKER DIVISION JUDGING*** will occur on Saturday, September 28. Check in times may be adjusted depending on number of judges. Times will be confirmed at the Cook's Meeting. Blind judging rules of the Memphis Barbecue Network with **one preliminary judging round** (see Item 12-17) only will be used for each contest. The Patio Porker Grand Champion will be determined by the highest cumulative score from all 3 categories (pulled pork, pork ribs, and pork loin).

11. Each Patio team should cook enough to provide bite size samples of pulled pork and pork loin for 5 judges and at least 5 sections of ribs and all pieces must fit inside the closed container (9"x9") provided. No garnish of any kind is allowed in the blind box.

12. ***PRELIMINARY BLIND JUDGING*** is the "blind" judging of all teams (Championship and Patio Porkers) and all entries in a secure location where judges do not know which team submitted the samples. The purpose of preliminary blind judging in the Championship Division is to identify the top three (3) entries in each meat category and to rank the rest of the entries. The top three (3) entries in each meat category in the Championship Division will advance to the final round of on-site judging. The preliminary blind judging in the Patio Porker Division will determine the winners in each meat category. These scores are then combined for a cumulative score to determine the Patio Grand Champion.

13. In the Preliminary Judging there are 6 judges per table in the Championship Division and 5 judges per table in the Patio Division. The lowest score in each judging criteria will be dropped. Teams should pay special attention to the way their meat is prepared for the blind judges. There are no sharp knives in the judging area, so it is recommended that teams cut or "pull" their entries into small enough sections to easily fit into the 9"x9" container provided by the contest.

14. With each entry 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 and lids that were issued by the contest may be used for sauce; no other container is allowed. Teams will turn in the sauce container with their blind box sample container. DO NOT put the sauce container inside the sample box.

15. Teams are <u>not allowed</u> to mark on the meat or sauce containers in any way. If a team is turning in a "HOT/SPICY" sauce for judging, the check in volunteer will mark that container as "hot". If marks are on the container, the sample(s) will be put in replacement containers.

16. Meat turned in for blind judging may not be sculpted, shaped or presented in any way to make it identifiable. Any suspicion of this will result in the sample not be accepted.

17. The Preliminary Blind Judging Criteria - Appearance of Entry, Tenderness of Entry, Flavor of Entry and Overall Impression.

OFFICIAL RULES AND REGULATIONS, cont.

18. ***FINALS ON-SITE JUDGING*** is done only in the Championship Division. This round is operated as a completely new contest with nine separate entries: three whole hog, three pulled pork, and three rib teams. All judging in the final round is on-site. Final judges are escorted by a contest official that will monitor the time (maximum of 15 minutes) they spend with each team. No scores from the preliminary round are carried over to the finals round of judging.

19. There will be four (4) finals judges traveling in a group, judging all nine entries. They are responsible for ranking the nine teams without regard to meat category and choosing the Grand Champion. Each team will be judged independently even though the judges are traveling in a group. Even though teams will be presenting and feeding four (4) people, the presentation must still fit in the 15-minute window.

20 NO garnish is allowed on the grill surface or presenting platter in finals judging. Foil is permitted on the grill surface. Only disposable plates, napkins, bottled water/cups, etc. must be used during finals judging. It is the team's discretion as to what they present the sample/entry on at the table. Cloth table cloths and decorations in the team area are acceptable.

21. The Finals On-Site Judging Criteria – Area and Personal Appearance, Presentation, Appearance of Entry, Tenderness of Entry, Flavor of Entry and Overall Impression. Judges are required to use decimals in all criteria.

General Information to all Teams

22. Contestants' category(ies) **must be stated on entry form.**

23. **All competition entries for all divisions must be prepared and cooked on site. Any team (Championship and/or Patio Porker) found to serve judge competition meat that was not prepared and cooked on-site, by them, WILL be disqualified.**

24. All teams should review the MBN General Rules and Regulations found on the website www.memphisbbqnetwork.com.

25. Each team must comply with all applicable rules/regulations of the Harrison County Health Department.

26. Each contestant competing must supply all of his own meat, cooking ingredients, individual cooking devices, utensils, preparation tables, etc. A regulation cooking area (20' by 20') is provided. All contestants must adhere to all electrical, fire and other city, county, state or federal codes. A fire extinguisher must be in each cooking area.

27. Each contestant must check in with the Barbecue Chair before set up when cooking area assignments will be issued. Standard set up begins at noon on Thursday, October 30 and ends at 4:00 p.m., Friday, October 31. All teams must be set up by 4:00 p.m. and attend the mandatory cooks meeting. Cooking may begin any time after meat inspection. Teams will not be allowed to move vehicles into the team area until after awards on Saturday.

28. Each team will have access to water (but not always individual hook ups). Teams should bring water hoses and splitters.All deliveries of equipment and supplies, etc. must arrive before 4:00 p.m. on Friday. **All vehicles must be removed from the area by 4:00 p.m., Friday. No vehicles are allowed to remain in the cooking areas.**

30. A team may have as many assistants as are necessary. All cooks and assistants that handle food in any way must comply with all applicable rules and regulations of the Harrison County Health Department.

31. No live animals, including pets (dogs, pigs, etc.), are allowed in the cooking area. Cooking in pits is not allowed.

32. All teams are required to send a representative to the Chief Cooks' meeting on Friday, October 31 at 4:00 p.m. Location will be provided with acceptance confirmation.

33. It is the responsibility of each contestant to see that the contest area is kept clean. All fires must be put out and all equipment, garbage, etc. removed from site. Any site not properly cleaned will result in disqualification from future participation.

34. The chief cook will be held responsible for the conduct of his team and guests. Any disturbances or altercations because of team members, guests or individuals in the team's area are grounds for disqualification and expulsion from future contests. Excessive use of alcoholic beverages will be grounds for disqualification. **No glass containers are allowed.** Under no circumstances are alcoholic beverages to be distributed (given away or sold) to the general public by the contestants.

35. The use of golf carts and ATVs is restricted to the Barbecue Committee. **Team members and/or guests are NOT allowed to use any type of vehicle (golf carts, ATVs, etc.) in the festival area. Violations will result in disqualification.**

36. No live bands, combos, etc. will be allowed in the individual cooking areas at any time during the event. Absolutely **no** entertainment allowed during judging on Saturday beginning at 10:00 a.m. **All entertainment and music must end at 10 p.m. on Friday. Quiet Time will be enforced by the Biloxi Police Department from 10 p.m. to 6:00 a.m. Saturday. Only team members with wristbands can stay on-site in their cooking areas from 10:00 p.m. to 6:00 a.m. Saturday.**

37. Standard cooking area is 20' x 20'. Special requests must be stated on the application and must be approved in advance by the Barbecue Chair. Maximum width is 40' and must be justified. Limited water and electricity (110 outlet, 20 amps) are included in application fees, **on a first come, first served basis. Contact the Barbecue Chair for those arrangements.**

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

OFFICIAL RULES AND REGULATIONS, cont.

39. The Barbecue Committee reserves the right to reject any application. If your application is not accepted, your fees will be refunded by mail. No refunds will be made once you have been accepted into the contest whether you appear or not.

40. All checks should be made payable to the Trident Foundation and mailed to Smokin' The Coast, c/o Daniel Damico, PO Box 907, Biloxi, MS 39533.

41. The Smokin' The Coast Committee reserves the right to make additional regulations as the situation warrants. Violations of rules and regulations will result in disqualification, expulsion from grounds, and/or disqualification from future participation. Decisions of the Memphis Barbecue Network, the Smokin' The Coast Barbecue Chair, Co-Chair and judges are final.

For other information or to make advance arrangements, contact Daniel Damico, Smokin The Coast, BBQ Chair, at 228-235-5362, damicodp12@yahoo.com , or Madison Rosonet, Judge Chair, at 228-327-7704, andrew.rosonet@gmail.com.