2026
WATERMELON CARNIVAL
TRAIN TRACKS PORK ATTACK
MBN BARBECUE COOKING CONTEST
JULY 31 & AUGUST 1, 2026

PLEASE COMPLETE THIS FORM AND RETURN IT ALONG WITH A CHECK OR MONEY ORDER MADE PAYABLE TO:

WATER VALLEY AREA CHAMBER OF COMMERCE
BARBECUE COOKING CONTEST
9477 HIGHWAY 7
WATER VALLEY, MS 38965

☐ MBN CHAMPIONSHIP (PRO) TEAM ☐ MBN PATIO (AMATEUR) TEAM

OFFICIAL TEAM NAME:_____

HEAD COOK:_____

TEAM CONTACT: _____

MAILING ADDRESS:_____

PHONE: _____EMAIL:_____

A CHECK OR MONEY ORDER FOR THE TOTAL ENTRY FEE MUST BE RECEIVED BY JULY 24, 2026. WATER VALLEY AREA CHAMBER OF COMMERCE RESERVES THE RIGHT TO REJECT ANY APPLICATION FOR ANY REASON. IF YOUR APPLICATION IS NOT ACCEPTED, YOUR MONEY WILL BE REFUNDED. HOWEVER, NO REFUNDS WILL BE MADE AFTER JULY 17, 2026.

I AM ENTERING THIS CONTEST VOLUNTARILY AND ACKNOWLEDGE THAT PARTICIPATION IS A PRIVILEGE, NOT A RIGHT. IN EXCHANGE FOR THE OPPORTUNITY TO PARTICIPATE IN THE WATERMELON CARNIVAL BARBECUE COOKING CONTEST, I ASSUME ALL RISKS AND INDEMNIFY AND RELEASE ALL SPONSORING AND/OR HOSTING ENTITIES, INCLUDING BUT NOT LIMITED TO THE CITY OF WATER VALLEY, WATER VALLEY AREA CHAMBER OF COMMERCE AND MEMPHIS BARBECUE NETWORK AND ANY OF THEIR VOLUNTEERS FROM ANY AND ALL LIABILITY FOR PERSONAL INJURY ARISING OUT OF MY OR MY TEAM'S PARTICIPATION IN THIS EVENT.

I HAVE READ AND AGREE TO ABIDE BY ALL OF THE RULES AND REGULATIONS OF THE WATERMELON CARNIVAL BARBEQUE COOKING CONTEST AND THE MEMPHIS BARBECUE NETWORK.

_____ _____
SIGNATURE (REQUIRED) DATE

OFFICIAL TEAM NAME:_____

AREA SET-UP SIZE (AREA INCLUDES TRAILER, COOKER, TENT, ETC) – SELECT ONE

_____20 X 20 _____30 X 30 _____40 X 20

WHAT SIZE ELECTRICITY NEEDED _____

CATEGORIES – PROFESSIONAL (ONLY 1 ENTRY PER CATEGORY) PLEASE CHECK CHAMPIONSHIP CATEGORY ENTRIES – EACH ENTRY REQUIRES A $150 FEE (ALL 3 TOTAL IS $450)

☐ Whole Hog ☐ Pulled Pork ☐ Pork Ribs _____

CATEGORIES - PATIO (AMATEUR) MUST ENTER 2 CATEGORIES TO RESERVE A COOKING SITE. ONLY 1 ENTRY PER CATEGORY. MUST COOK ALL 3 CATEGORIES TO BE ELIGIBLE FOR PATIO GRAND CHAMPION. PLEASE CHECK PATIO CATEGORY ENTRIES – EACH ENTRY REQUIRES A $75 FEE (ALL 3 TOTAL IS $225)

☐ Pulled Pork ☐ Pork Ribs ☐ Brisket _____

ANCILLARY CATEGORIES – PROFESSIONAL & PATIO – ALL ON SATURDAY

POULTRY-WINGS, THIGHS, LEGS, BREAST (no halves, quarters or whole chickens) ___# OF ENTRIES X $25 _____

DESSERT ___# OF ENTRIES X $25 _____

SAUCE ___# OF ENTRIES X $25 _____

ANYTHING WATERMELON ___# OF ENTRIES X $25 _____

BEST SIDE ___# OF ENTRIES X $25 _____

OTHER ITEMS

PORT-A-JOHN RENTAL $125 FOR WEEKEND _____

PRE-ORDER OFFICIAL WATERMELON CARNIVAL T-SHIRT BY JULY 18TH
SIZES 4XL_____3XL_____2XL_____1XL_____ _____
L_____M_____S_____ @ $25 EACH

MBN/ADMINISTRATION FEE - REQUIRED FOR ALL COOKING TEAMS _____$15_____

TOTAL ENTRY FEE ENCLOSED ==========

TASTERS CHOICE CATEGORY - FREE ENTRY

SPECTATORS WILL BE ABLE TO SAMPLE AT LEAST THREE DIFFERENT BOOTH'S PRODUCT FOR FIFTEEN ($15) DOLLARS. (MAXIMUM OF 100 SPECTATORS) EACH SPECTATOR WILL SELECT HIS/HER FAVORITE PRODUCT. THE TOP BOOTH RECEIVING THE MOST VOTES WILL WIN PROCEEDS. (CONTAINERS WILL BE PROVIDED IF YOU CHOOSE TO PARTICIPATE IN THIS CATEGORY)

WILL YOU BE PARTICIPATING IN THIS CATEGORY? ☐YES ☐ NO

WILL YOU BE SELLING TO THE PUBLIC? ☐YES ☐ NO

SCHEDULE OF EVENTS OF JUDGING TIMES

FRIDAY, JULY 31

MEAT INSPECTION	ALL DAY EXCEPT WHOLE HOG BY 3:00 PM
COOK'S MEETING (REQUIRED)	6:30 PM - IT IS THE TEAM'S RESPONSIBILITY TO HAVE A TEAM MEMBER AT THE COOK'S BRIEFING. ANY ANNOUNCEMENTS OR CHANGES TO THE CONTEST (IF NECESSARY) MADE AT THE COOK'S BRIEFING WILL TAKE PRECEDENCE.

SATURDAY, AUGUST 1

JUDGING OF DESSERT	9:00 AM
JUDGING OF PULLED PORK-**PATIO**	9:30 AM
JUDGING OF WHOLE HOG-**PRO**	10:00 AM
JUDGING OF PORK RIBS – **PATIO**	10:30 AM
JUDGING OF PULLED PORK-**PRO**	11:00 AM
JUDGING OF BRISKET-**PATIO**	11:30 AM
JUDGING OF RIBS-**PRO**	12:00 PM
JUDGING OF POULTRY	1:00 PM
JUDGING OF SAUCE	1:30 PM
FINALS	1:00 PM (approx.)
JUDGING OF BEST SIDE	2:00 PM
JUDGING OF ANYTHING WATERMELON	3:00 PM
PRESENTATION OF TROPHIES	5:15 PM
PRESENTATION OF TASTERS CHOICE	5:30 PM

(Entries in each category should be brought to the Chamber tent located at the back door of Renasant Bank at least 15 minutes prior to judging your category)

CATEGORY PRIZES

PRO PRIZES	1ST PLACE PLUS TROPHY	2ND PLACE PLUS TROPHY	3RD PLACE PLUS TROPHY	4TH PLACE	5TH PLACE	6TH PLACE	7TH PLACE
GRAND CHAMPION	$2500						
PORK RIBS	$1000	$500	$250	$150	$100	$75	$50
PULLED PORK	$1000	$500	$250	$150	$100	$75	$50
WHOLE HOG	$1000	$500	$250	$150	$100	$75	$50

PATIO PRIZES	1ST PLACE PLUS TROPHY	2ND PLACE PLUS TROPHY	3RD PLACE PLUS TROPHY	4TH PLACE	5TH PLACE
GRAND CHAMPION	$500				
PORK RIBS	$250	$150	$100	$75	$50
PULLED PORK	$250	$150	$100	$75	$50
BRISKET	$250	$150	$100	$75	$50

ANCILLIARES			
POULTRY	$100	$50	$25
DESSERT	$100	$50	$25
BEST SIDE	$100	$50	$25
SAUCE	$100	$50	$25
ANYTHING WATERMELON	$100	$50	$25

TASTERS CHOICE $2800 PLUS TROPHY

TASTERS CHOICE CATEGORY – ADDITIONAL INFORMATION

-YOUR CHOICE TO WHICH TYPE MEAT INCLUDED IN BOXES (CAN BE PORK, BEEF, SEAFOOD, POULTRY) ASK IF YOU HAVE QUESTIONS

-BOXES CAN INCLUDE ADDITIONAL FOOD ITEMS BUT HAS TO INCLUDE A MEAT

-TURN IN IS 50 BOXES BY 10:45 AND 50 BY 11:15 – WE WILL PASS OUT BOXES WITHOUT YOUR BOXES IF YOU ARE LATE

-WE WILL PROVIDE SILVERWARE

-WE HAVE TO HAVE AT LEAST 3 TEAMS TO PARTICPATE TO HAVE TASTERS CHOICE

MBN INFORMATION

- MB**N COMPETITION IS WHOLE HOG, PULLED PORK AND PORK RIBS.**

  Whole hog entry 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 subsequently returned to the grill, prior to or during the cooking process.

  Pulled pork entry is defined by Memphis Barbecue Network as a portion of the hog which may contain the arm bone, hind leg bone, shank bone, portion of the blade bone or a pork collar. A whole shoulder, a picnic shoulder, a ham, a Boston Butt or 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.

  Pork rib entry is 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.

- **Age classification and participation of minors** - The minimum age requirement for Standard MBN events, including teams (head cook) and judges, is 18 years. Minors aged 12-17 may participate in specialty or patio events only if a youth/kids' contest is unavailable at the event. Minors are allowed to enter the Patio (Amateur) contest at this event. They must complete this team application and follow all rules and regulations required for the Patio Contest. Team application must be received by the deadline.

- ALL MEAT MUST BE INSPECTED PRIOR TO PREPARATION. MEAT FOR COMPETITION MAY NOT BE PRE-COOKED, SAUCED, INJECTED, MARINATED OR CURED IN ANY WAY PRIOR TO INSPECTION. MEAT HAS TO BE INSPECTED BY 6:00 PM FRIDAY, JULY 31 EXCEPT WHOLE HOG HAS TO BE INSPECTED BY 3:00 PM FRIDAY, JULY 31.

- NO GARNISH IS ALLOWED ON MBN ENTRIES.

- THE MBN COMPETITION WILL INCLUDE TWO ROUNDS OF JUDGING. THE PRELIMINARY ROUND SCORES FROM THE BLIND JUDGING WILL DETERMINE THE THREE (3) PULLED PORK, (3) WHOLE HOG AND THE THREE (3) PORK RIB TEAMS THAT WILL ADVANCE TO THE FINALS ROUND OF JUDGING. THE FINAL ROUND OF ON-SITE JUDGING IS OPERATED AS A SEPARATE CONTEST WITH NINE (9) ENTRIES. THERE WILL BE FOUR (4) FINALS JUDGES TRAVELING IN A GROUP, JUDGING ALL NINE (9) ENTRIES. A CONTEST OFFICIAL WILL MONITOR THE TIME, MAXIMUM OF 15 MINUTES PER TEAM. EACH TEAM WILL BE JUDGED INDEPENDENTLY BASED ON AREA APPEARANCE, PRESENTATION, APPEARANCE OF ENTRY, TENDERNESS OF ENTRY, FLAVOR OF ENTRY, AND OVERALL IMPRESSION. DECIMALS WILL BE USED IN ALL CATEGORIES. THE GRAND CHAMPION WILL BE THE TEAM RECEIVING THE HIGHEST NUMBER OF TOTAL POINTS IN ANY SINGLE MEAT CATEGORY IN THE "FINALS" ROUND OF JUDGING.

- NO GARNISH WILL BE ALLOWED ON THE GRILL IN FINALS JUDGING. ONLY PAPER OR DISPOSABLE PLATES, NAPKINS, CUPS, ETC. MAY BE USED DURING FINALS JUDGING.

- ANY TEAM FOUND TO SERVE A JUDGE COMPETITION MEAT THAT WAS NOT PREPARED AND COOKED ON-SITE BY THEM, WILL BE DISQUALIFIED.

RULES, GUIDELINES AND IMPORTANT INFORMATION

- A CANOPY IS REQUIRED

- THE PRO GRAND CHAMPION WILL BE DETERMINED FROM WHOLE HOG, PULLED PORK & PORK RIBS ONLY.

- THE PATIO GRAND CHAMPION WILL HAVE TO COMPETE IN ALL THREE CATEGORIES.

- THE PATIO GRAND CHAMPION WILL BE DETERMINED FROM PULLED PORK, PORK RIBS AND BRISKET CATEGORIES.

- TEAMS MAY COOK WITH ANY TYPE OF WOOD AND OR CHARCOAL. FLAMMABLES SUCH AS PROPANE, COMPRESSED OR LIQUID GAS MAY BE USED ONLY TO START THE INITIAL FIRE. ONCE THE MEAT HAS BEEN PLACED WITHIN THE COOKER NO TYPE OF FLAMMABLES MAY BE USED. TO MAKE ADDITIONAL COALS, FLAMMABLES MAY BE USED OUTSIDE AND AWAY FROM THE COOKER. ALL CONTESTANTS MUST ADHERE TO ALL ELECTRICAL, FIRE AND OTHER CITY, COUNTY, STATE AND/OR FEDERAL CODES.

- 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). ELECTRICAL SMOKERS, HOLDING OVENS OR CONTAINERS OR ANY OTHER DEVICE 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 UNCURED FRESH OR FROZEN PORK MEAT. PRIOR TO THE OFFICIAL MEAT INSPECTION, THE PORK FOR THE CONTEST MAY NOT BE PRE-COOKED, SAUCED, SPICED, INJECTED, MARINATED OR CURED IN ANY WAY, OR OTHERWISE PRE-TREATED. 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 COOKED ON SITE WILL BE DISQUALIFIED FROM THE CONTEST.

- ALL ANCILLARY CATEGORIES MAY BE GARNISHED.

- EACH TEAM IS RESPONSIBLE FOR MAINTAINING THE MEAT AT A TEMPERATURE BELOW 40 DEGREES FAHRENHEIT PRIOR TO COOKING, AND AT OR ABOVE 140 DEGREES FAHRENHEIT AFTER COOKING. THEY MUST EXERCISE GOOD HYGIENIC PRACTICES.

- TEAMS MAY SETUP BEGINNING AT 9:00 A.M., THURSDAY, JULY 30, 2026. CHAMBER OF COMMERCE MEMBERS WILL BE AVAILABLE AT THIS TIME TO DIRECT YOU TO YOUR BOOTH. OUR TENT WILL BE LOCATED IN THE PARK BETWEEN THE GAZEBO AND TENNIS COURTS. NOTIFIY TONYA EUBANKS AT 662-609-7370 IF YOU PLAN TO ARRIVE ON THURSDAY.

- TEAMS MUST PROVIDE THEIR OWN WATER HOSE (APPROX.100 FT.), WATER VALVES, AND EXTENSION CORDS (APPROX. 100 FT).

- TEAMS MAY SELL THEIR FOOD FOR PROFIT ON FRIDAY, JULY 31 AND SATURDAY, AUGUST 1, 2026, IF THEY HAVE A FOOD PERMIT ISSUED BY THE STATE OF MISSISSIPPI OR THEY ARE RAISING FUNDS FOR A NONPROFIT GROUP OR CAUSE.

- 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 THE SITE. FAILURE TO CLEAN UP WILL RESULT IN DISQUALIFICATION FROM NEXT YEAR'S CONTEST.

- EACH TEAM IS RESPONSIBLE FOR THE CONDUCT OF HIS/HER TEAM AND GUESTS. ANY DISTURBANCES OR ALTERCATIONS AS A RESULT OF TEAM MEMBERS, GUESTS, OR INDIVIDUALS IN THE TEAM ARE GROUNDS FOR DISQUALIFICATION AND EXPULSION FROM FUTURE CONTESTS.

- ANY PHOTOS TAKEN AT THE EVENT BECOME THE PROPERTY OF WATER VALLEY AREA CHAMBER OF COMMERCE AND THE MEMPHIS BARBECUE NETWORK AND MAY BE USED FOR PROMOTIONAL PURPOSES.

- ALL TEAMS SHOULD REVIEW THE MBN GENERAL RULES AND REGULATIONS FOUND ON THE WEBSITE WWW.MEMPHISBBQNETWORK.COM.

FOR MORE INFORMATION YOU MAY CONTACT
TONYA EUBANKS
tonyaeubanks@ohcm.ms or 662-609-7370

MEMPHIS
BARBECUE NETWORK

Train Tracks Pork Attack
BAR-B-QUE
COOKOFF