

Fall Fest Memphis Backyard BBQ Cook-Off OFFICIAL RULES & REGULATIONS OFFICIAL TEAM ENTRY FORM

October 18-19, 2024
St. Brigid Catholic Church
7801 Lowrance Drive
Memphis, TN 38125
www.fallfestmemphis.org

SANCTIONED BY:







Fall Fest Memphis Backyard BBQ Cook-Off Prizes

With Up To 10 BBQ Cook-Off Teams

	1 st Place	2 nd Place	3 rd Place
Pulled Pork	\$400 + Trophy	\$300 + Trophy	\$200 + Trophy
Ribs	\$400 + Trophy	\$300 + Trophy	\$200 + Trophy

With 11-20 BBQ Cook-Off Teams

	1 st Place	2 nd Place	3 rd Place
Pulled Pork	\$500 + Trophy	\$400 + Trophy	\$300 + Trophy
Ribs	\$500 + Trophy	\$400 + Trophy	\$300 + Trophy

With 21+ BBQ Cook-Off Teams

	1 st Place	2 nd Place	3 rd Place
Pulled Pork	\$500 + Trophy	\$400 + Trophy	\$300 + Trophy
Ribs	\$500 + Trophy	\$400 + Trophy	\$300 + Trophy
	4th Place	5th nd Place	6th Place
Pulled Pork	\$200 + Trophy	\$125 + Trophy	\$100 + Trophy
Ribs	\$200 + Trophy	\$125 + Trophy	\$100 + Trophy

Fall Fest Memphis BBQ Cook-Off Ancillary Prizes

CATEGORY	1 st Place	2 nd Place	3 rd Place
Sauce	\$100 + Medal	Medal	Medal
Appetizer	\$100 + Medal	Medal	Medal
Side	\$100 + Medal	Medal	Medal
Dessert	\$100 + Medal	Medal	Medal
Cocktail	\$100 + Medal	Medal	Medal
Booth Décor	\$100 + Medal	Medal	Medal
Anything But	\$100 + Medal	Medal	Medal

[&]quot;Anything But" can be chicken, wings, bologna, seafood, anything! Just not pork!

PRELIMINARY SCHEDULE

Friday, Oct. 18		Saturday, Oct.	Saturday, Oct. 19	
8 a.m.	Load-In/Registration	9:30 a.m.	Judges Check-In	
8:30 a.m.	Meat Inspection Begins	10 a.m.	Judges Briefing	
4 p.m.	Cooks Meeting	10:45-11 a.m.	Pulled Pork Turn-In	
4:30 p.m.	Judges Meeting	11 a.m.	Pulled Pork Judging	
	Load-In ends/all vehicles exit	11:45-Noon	Rib Turn-In	
4:45 p.m.	Ancillary Booth Ready for Judging	12 p.m.	Rib Judging	
5-5:15 p.m.	Ancillary Sauce Turn-In	2:30 p.m.	Awards	
5:30-5:45 p.m.	Ancillary Appetizer Turn-In			
6-6:15 p.m.	Ancillary Side Turn-In			
6:30-6:45 p.m.	Ancillary "Anything But" Turn-In			
7-7:15 p.m.	Ancillary Dessert Turn-In			
7:30-7:45 p.m.	Ancillary Cocktail Turn-In			





Fall Fest Memphis Backyard BBQ Cook-Off <u>TEAM APPLICATION</u>

leam Name:	
Head Cook:	
Team Contact:	
Mailing Address:	
City/State/Zip:	
Phone Numbers:	
Email Address:	
Approx. # in Group	Est. Arrival Time on 10/18/24
	NTRY FEE MUST BE RECEIVED WITH APPLICATION NO LATER THAN 10/11/24. A \$25 IF POSTMARKED AFTER 10/2/24. NO ENTRIES ACCEPTED AFTER 10/11/24.
applications after deadli be refunded in full. How	are not guaranteed entrance. Fall Fest Memphis reserves the right to reject any ine date OR if spaces are full. If your application is not accepted, your money will wever, no refunds will be made after you have been accepted into the contest. With payment will be accepted through 10/14/24.
Any photos taken at the consideration of the beimy organizational entry my heirs, personal representatives, their subarmless Fall Fest Mempiocese of Memphis, the (hereinafter "Releases") damages of any type who damages, arising from one expenses, damages or a St. Brigid Catholic Church any photographs, video legitimate purpose. I (for the Fall Fest Memphis Bergers)	
Signature (required):	Date:





Fall Fest Memphis Backyard BBQ Cook-Off CATAGORIES AND FEES

TEAM NAME:				
entry into two cate source, and one Fa	egories (pulled po all Fest Memphis	ork & ribs). Entry BBQ Contest Sh	/ also includes 20 irt – Adult S-XXL.	oork or ribs). \$195 includes x 20 site, shared water ONLY Quiet Generators available for additional fee
PULLED PORK:	RIBS:	BOTH:	_	\$
ANCILLARY CON Multiple entries a			ooth décor.	
SAUCE	# of entries _			\$
APPETIZER	# of entries _			\$
SIDE	# of entries _			\$
DESSERT	# of entries _			\$
ANYTHING BUT	# of entries _			\$
COCKTAIL	# of entries _			\$
BOOTH DÉCOR	YES	NO		\$
EXTRAS				
MEMPHIS BARBEO	QUE NETWORK F	EE:		\$3 <u>5.00</u>
UPGRADE TO 30X	30 SPACE - \$50; (OR 40X40 SPACE	- \$75	\$
ELECTRICITY, 20 ar	mp - \$50			\$
PERSONAL PORT-A	A-JOHN - \$100			\$
ADDITIONAL T-SH S M	IRTS - \$15 EACH	(L XXL	XXL	\$
LATE FEE (if postm	arked after 10/7	//24) - \$25		\$
TOTAL:				Ś

PLEASE MAKE CHECKS PAYABLE TO Room In The Inn AND MAIL TO Fall Fest Memphis/BBQ, 409 Ayers Street, Memphis, TN 38105. For more information, contact Stephanie Nichols, 901.494.3611.





OFFICIAL RULES AND REGULATIONS

- 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 with in 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. Trager 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 FALL FEST MEMPHIS BACKYARD BBQ COOK-OFF.
- 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. A **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.





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. 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 **ANCILLIARY** contests: SAUCE, APPETIZER, SIDE, DESSERT, ANYTHING BUT, COCKTAIL, AND BOOTH DECOR. First, second and third places in each category will be announced during the Award Ceremony on Saturday, Oct. 19, with 1st place in each category receiving \$100 and medal. Clam shell containers will be distributed on Friday afternoon for the Ancillary entries. You may garnish in the Ancillary contest container or use your own container, 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.
- *APPETIZER entries are to be homemade and not store bought. Can be prepared on-site or prior to arrival. May include items such as dips, cheeseballs, egg rolls, potato skins, cheese fries, stuffed mushrooms, etc.
 - *SIDES entries are to be homemade and not store bought.
- *ANYTHING BUT entries may include anything but pork, such as chicken, chicken wings, bologna, seafood, beef, etc.
- *COCKTAIL entries must be prepared on-site and include as an ingredient at least one of the following: beer, wine, liquor, champagne, and/or liqueur. May or may not be frozen. Teams may use their own container but must provide enough for six judges.
- *DESSERT entries are to be homemade and not store-bought. They 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.
- *BOOTH DÉCOR entries should be creative and, in some way, represent who your team is! No fireworks, firecrackers allowed. No loud music that will interfere with the Festival Stage entertainment. No live animals permitted. No confetti or strobe lights allowed. Be creative.
- 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" clam 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 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 provided OFFICIAL trash can. All trash must be bagged. Ash bins will be located by the parking lot. The Barbecue Committee requests that all contestants cooperate in the disposal of trash keeping the area clean. No excessive use of alcoholic beverages, profane, or abusive language, or loud music will be tolerated and 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! **Failure to clean up will result in disqualification from next year's contest, and a \$100 Clean Up Fee will be charged.
- 12. The Chief Cook is responsible for the conduct of his team and guest. Any disturbances or altercations as a result of 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. Quitting time is 11 p.m. Friday and may resume at 6:30 a.m. Saturday.
- 13. Winners in all contests 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. At least 20 amps of electrical will be provided for an additional fee, HOWEVER, if less than 10 teams purchase electricity, the electricity fees will be refunded, and electricity will not be offered. ONLY Quiet generators will be allowed. Noise level must not exceed 60 to 75 decibels.
- 15. Team load-in, set-up information and parking location will be emailed to the Team Contact at the beginning of October 2024. After 4:30 p.m. on Friday, Oct. 18, parking passes will be required. Six parking passes will be given to each team for both Friday and Saturday. All rigs must be in place and all supporting vehicles must be off the BBQ contest grounds/area by 4:30 p.m. Friday. Parking of vehicles in areas other than provided is prohibited. Any team bringing in an RV, camper, or large BBQ rig must notify Kathy Schiavone at kathy@fallfestmemphis.org 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 guests. 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 campus.
- 16. It is the intent of the Fall Fest Memphis Backyard BBQ Cook-Off & 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 team meat entry, cooker/smoker and/or area at any point during the contest to ensure the rules are not violated.





Violations of rules/regulations of the contest will result in disqualification, expulsion from grounds and/or both.

For more information, contact one of the Fall Fest Memphis chairpersons: Jamie Coggins, jamie@fallfestmemphis.org; Stephanie Nichols, stephanie@fallfestmemphis.org; or Kathy Schiavone, kathy@fallfestmemphis.org.