



Fall Fest Memphis Backyard BBQ Cook-Off

**OFFICIAL RULES & REGULATIONS
OFFICIAL TEAM ENTRY FORM**

October 16-17, 2026

Catholic Church Of The Incarnation

360 Bray Station

Collierville, TN 38017

www.fallfestmemphis.org

SANCTIONED BY:





Fall Fest Memphis Backyard BBQ Cook-Off Prizes

With Up To 15 BBQ Cook-Off Teams

	1st Place	2nd Place	3rd Place
Pulled Pork	\$400 + Trophy	\$300 + Trophy	\$200 + Trophy
Ribs	\$400 + Trophy	\$300 + Trophy	\$200 + Trophy
Steak**	\$150 + Trophy	\$100 + Trophy	\$75 + Trophy

With 16-25 BBQ Cook-Off Teams

	1st Place	2nd Place	3rd Place
Pulled Pork	\$500 + Trophy	\$400 + Trophy	\$300 + Trophy
Ribs	\$500 + Trophy	\$400 + Trophy	\$300 + Trophy
Steak**	\$200 + Trophy	\$150 + Trophy	\$100 + Trophy

With 26+ BBQ Cook-Off Teams

	1st Place	2nd Place	3rd Place
Pulled Pork	\$500 + Trophy	\$400 + Trophy	\$300 + Trophy
Ribs	\$500 + Trophy	\$400 + Trophy	\$300 + Trophy
Steak**	\$300 + Trophy	\$250 + Trophy	\$200 + Trophy
	4th Place	5th Place	6th Place
Pulled Pork	\$200 + Trophy	\$125 + Trophy	\$100 + Trophy
Ribs	\$200 + Trophy	\$125 + Trophy	\$100 + Trophy
Steak**	\$150 + Trophy	\$100 + Trophy	\$75 + Trophy

Fall Fest Memphis BBQ Cook-Off Ancillary Prizes

CATEGORY **1st Place (2nd and 3rd Place receive Medals only)**

Sauce	\$100 + Medal	
Appetizer	\$100 + Medal	
Side	\$100 + Medal	"Side cannot be Cole slaw or baked beans!"
Cole Slaw	\$100 + Medal	
Baked Beans	\$100 + Medal	
Dessert	\$100 + Medal	
Cocktail	\$100 + Medal	
Anything But	\$100 + Medal	"Anything But" can be chicken, wings, bologna, seafood, anything! Just not pork!

**Steak is not MBN or SCA Sanctioned

PRELIMINARY SCHEDULE

Friday, Oct. 16

8 a.m.	Load-In/Registration
8:30 a.m.	Meat Inspection Begins
4 p.m.	Cooks Meeting
4:30 p.m.	Judges Meeting
	Load-In ends/all vehicles exit
5:15-5:30 p.m.	Ancillary Sauce and Cole Slaw Turn-In
5:45-6 p.m.	Ancillary Appetizer and Cocktail Turn-In
6:15-6:30 p.m.	Ancillary Baked Beans and Side Turn-In
6:45-7 p.m.	Ancillary "Anything But" and Dessert Turn-In

Saturday, Oct. 17

9:30 a.m.	Judges Check-In
10 a.m.	Judges Briefing
10:45-11 a.m.	Pulled Pork Turn-In
11 a.m.	Pulled Pork Judging
11:45-Noon	Rib Turn-In
12 p.m.	Rib Judging
12:45-1 p.m.	Steak Turn-In
1 p.m.	Steak Judging
2 p.m.	Awards Ceremony



Fall Fest Memphis Backyard BBQ Cook-Off TEAM APPLICATION

Team Name: _____

Head Cook: _____

Team Contact: _____

Mailing Address: _____

City/State/Zip: _____

Phone Numbers: _____

Email Address: _____

Approx. # in Group _____ Est. Arrival Time on 10/16/26 _____

PAYMENT FOR THE ENTRY FEE MUST BE RECEIVED WITH APPLICATION NO LATER THAN 10/11/26. A PENALTY/LATE FEE OF \$25 IF POSTMARKED AFTER 10/1/26. NO ENTRIES ACCEPTED AFTER 10/13/26.

Applications submitted are not guaranteed entrance. Fall Fest Memphis reserves the right to reject any applications after deadline date OR if spaces are full. If your application is not accepted, your money will be refunded in full. However, no refunds will be made after you have been accepted into the contest. **Online applications with payment will be accepted through 10/11/26.

WAIVER OF LIABILITY/PERMISSION TO USE PHOTOGRAPHS OR OTHER RECORDINGS

Any photos taken at the event may be used for Fall Fest Memphis promotional purposes. In consideration of the being accepted as an entrant in the BBQ Cook-Off, I, the undersigned, for myself (or my organizational entry 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, their successors, employees, and guests do hereby release, indemnify and hold harmless Fall Fest Memphis, Catholic Church of the Incarnation, and the Catholic Diocese of Memphis, their officers, employees, agents, representatives, 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, facilities, judgements, expenses, damages or attorney fees. I hereby grant permission for Fall Fest Memphis, Catholic Church Of the Incarnation, and the Catholic Diocese of Memphis 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 (for my organizational entry) agree to abide by all of the rules and regulations of the Fall Fest Memphis BBQ Cook-Off.

Signature (required): _____ Date: _____



Fall Fest Memphis Backyard BBQ Cook-Off CATAGORIES AND FEES

TEAM NAME: _____

BASE ENTRY FEE: \$145 Includes entry into one category (pulled pork, ribs, or Ribeye Steak). \$195 includes entry into two categories. \$245 includes entry into three categories. Entry also includes 20 x 20 site, shared water source, and one Fall Fest Memphis Event Shirt - Adult S-3XL. **ONLY Quiet Generators allowed. Noise level must not exceed 60-75 decibels.** **Electricity available for additional fee. See below.

PULLED PORK: _____ **RIBS:** _____ **Ribeye Steak:** _____ \$ _____

ANCILLARY CONTEST: \$25 PER CATEGORY

Maximum of 2 entries allowed in each category.

SAUCE	# of entries _____	\$ _____
APPETIZER	# of entries _____	\$ _____
SIDE	# of entries _____	\$ _____
BAKE BEANS	# of entries _____	\$ _____
COLE SLAW	# of entries _____	\$ _____
ANYTHING BUT	# of entries _____	\$ _____
DESSERT	# of entries _____	\$ _____
COCKTAIL	# of entries _____	\$ _____

EXTRAS:

MEMPHIS BARBEQUE NETWORK FEE: \$ 35.00

UPGRADE TO 30X30 SPACE - \$50; OR 40X40 SPACE - \$75 \$ _____

ELECTRICITY, 20 amp - \$100 \$ _____

PERSONAL PORT-A-JOHN - \$125 \$ _____

FREE T-SHIRT SIZE:

S _____ M _____ L _____ XL _____ 2XL _____ 3XL _____

ADDITIONAL T-SHIRTS - \$15 EACH

S _____ M _____ L _____ XL _____ 2XL _____ 3XL _____ \$ _____

LATE FEE (if postmarked after 10/1/26) - \$25 \$ _____

TOTAL: \$ _____

PLEASE MAKE CHECKS PAYABLE TO Fall Fest Memphis AND MAIL TO Fall Fest Memphis/BBQ, 8528 Woodcock Cove, Cordova, TN 38018. 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 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. 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 PORK 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" x 9") 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" x 9") 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. Official STEAK Category is a Ribeye Steak. Team must supply their own steak. They may cook more than one steak but only turn in one for judging No GARNISH allowed in the blind boxes. Pooling of juices is acceptable. Only the containers that are issued at the contest will be used for turn-in. A foil disk will be provided in which the steak should be placed on and then put in the box. No other containers may be inserted into the turn-in box. Teams will turn in their blind container. The check-in volunteers will put a code number on all of the boxes.

- A STEAK entry is defined as a Ribeye Steak cooked on any fire or heat source (charcoal, gas, wood, pellet, sous vide, etc.).
- All steaks must be cooked with a temperature of MEDIUM.
- Steaks may be trimmed before, but not after cooking.
- Steaks may NOT be marked or branded in any way. Grill marks are not considered marked/branded.
- Steak must be turned in whole and uncut.
- Strings, toothpicks and skewers may be used during cooking, but MUST be removed prior to turn-in. Failure to do so will result in disqualification.
- There are no size standards for the seasonings on the steak.
- Steaks turned in after the turn-in window will be disqualified.

9. 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.

APPEARANCE OF ENTRY - This refers to the aesthetics - does the steak look appetizing. Are the grill marks uniform (grill marks are not required but if they are present, must be uniform).

DONENESS - Temperature of the steak MUST be MEDIUM.

TASTE - This refers to the flavor of the steak.



TEXTURE - This refers to the tenderness of the meat. Is it easy to cut, chew, etc.

AROMA - This refers to the smell of the steak.

OVERALL IMPRESSION - Overall impression is a subjective score based on the judge's 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 may use a decimal point.

10. There will be 8 **ANCILLIARY** contests: APPETIZER, SIDE, ANYTHING BUT, COCKTAIL, DESSERT, SAUCE, BAKED BEANS, AND COLE SLAW. First, second and third places in each category will be announced during the Award Ceremony on Saturday, Oct. 17, 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.

***SIDE** entries are to be homemade and not store bought AND may not include Cole Slaw or Baked Beans.

***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 on or 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.

***BAKE BEANS** - entries are to be homemade and not store bought and may be prepared on or offsite.

***COLE SLAW** - entries are to be homemade and not store bought and may be prepared on or offsite.



11. 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.

12. Sample containers (9" x 9" 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.

13. 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.**

14. 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.

15. Winners in all contests and categories will be announced at an awards ceremony held on Saturday at approximately 2 p.m. Teams are not to load-out until awards Ceremony has concluded.

16. Reasonable access to water service will be provided. At least 20 amps of electrical will be provided for an additional fee. ONLY Quiet generators will be allowed. Noise level must not exceed 60 to 75 decibels.

17. Team load-in, set-up information and parking location will be emailed to the Team Contact at the beginning of October 2026. After 4:30 p.m. on Friday, Oct. 16, 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 Bret Bilbrey at bret.bilbrey@gmail.com 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.

18. 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.