



**15th ANNUAL
ARLINGTON BBQ FALLFEST
(Formerly the Arlington Barbecue Burnout)**

OFFICIAL RULES & REGULATIONS
OFFICIAL TEAM ENTRY FORM

Revised July 8, 2010

**OCTOBER 15 & 16, 2010
DOUGLASS ROAD PARK
ARLINGTON, TN
WWW.ARLINGTONBBQ.COM**

PRESENTED BY



2010 ARLINGTON BBQ FALLFEST

OFFICIAL RULES AND REGULATIONS

I. LOCATION

The contest will take place at Douglass Road Park located at Douglass Rd and Airline Rd, adjacent to Arlington Elementary School. **All teams must load-in** from the park entrance on Otto Lane (south side of event site). From I-40, take Airline Road – Hwy 205 (Exit 25) north approximately 1 ¼ mile to Otto Lane. Turn right (east) onto Otto (Learning Tree Daycare on corner). The site can also be accessed coming into Arlington via either Highway 70 (Summer) or Memphis-Arlington Rd. From Hwy 70, turn right onto Airline Road. Take Airline approximately 1 mile to Otto Lane. Turn left on Otto (Learning Tree Daycare on corner). Visit <http://www.arlingtonbbq.com> for a detailed map.

II. APPLICATION & ACCEPTANCE

Application fees are based on categories and contests entered. Minimum entry fee for participation in the Memphis barbecue Network categories is **\$300.00** which includes entry into one MBN category, 40' x 40' team area, one apron, porta-john, water and electricity. Additional MBN categories are **\$75.00** each. Entry fee for participants in the Patio Porker division is **\$200.00** which includes 30' x 30' team area, one apron, porta-john, water and electricity. Teams may only participate in either the MBN competition or the Patio Porker division – not both. See "Patio Porkers" section below for criteria.

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 of the application fees will be made once you have been accepted in the contest, whether you appear or not. **DUE TO LIMITED SPACE, APPLICATIONS SUBMITTED ARE NOT GUARANTEED ENTRANCE TO THE CONTEST. APPLICATIONS POST MARKED AFTER OCTOBER 2, 2010 MAY NOT BE ACCEPTED.** Notification of acceptance will be sent via e-mail or regular mail to each team accepted into the contest. Any rejected applications and payments will be returned promptly to the applicant.

III. PRIZE MONEY DISTRIBUTION

Grand Champion: \$1500.00 + Trophy + Paid Entries to 2011 MBN Championship & 2011 Arlington BBQ FallFest

<u>Whole Hog</u>	<u>Shoulder</u>	<u>Ribs</u>
1 st Place: \$600.00 + Trophy	1 st Place: \$600.00 + Trophy	1 st Place: \$600.00 + Trophy
2 nd Place: \$400.00 + Trophy	2 nd Place: \$400.00 + Trophy	2 nd Place: \$400.00 + Trophy
3 rd Place: \$300.00 + Trophy	3 rd Place: \$300.00 + Trophy	3 rd Place: \$300.00 + Trophy
4 th Place: \$200.00 + Trophy	4 th Place: \$200.00 + Trophy	4 th Place: \$200.00 + Trophy
5 th Place: \$150.00 + Trophy	5 th Place: \$150.00 + Trophy	5 th Place: \$150.00 + Trophy
<u>Patio Porker</u>	<u>Porta-John Decorating Contest</u>	<u>Anything But Pork</u>
1 st Place: \$300.00 + Trophy	1 st Place: Trophy	1 st Place: \$100.00 + Trophy
2 nd Place: \$200.00 + Trophy		(in each category)
3 rd Place: \$100.00 + Trophy		

IV. PRELIMINARY SCHEDULE

<u>FRIDAY, OCTOBER 15</u>	<u>SATURDAY, OCTOBER 16</u>
9:00am Meat Inspections Begin	6:00am Quiet Time Ends
3:30pm Load-In Period Ends	8:30am Judges Check-In
5:00pm Official Cooks' Meeting	10:00am Whole Hog Judging Begins
6:00pm Anything But Turn-Ins Begin	11:15am Shoulder Judging Begins
11:00pm Quiet Time Begins	12:30pm Ribs Judging Begins
	2:00pm Patio Porker Blind Samples Due
	5:30pm(approx) Awards Ceremony Begins

V. CONTEST MEAT CATEGORIES

Barbecue is defined by Memphis Barbecue Network as UNCURED FRESH OR FROZEN pork meat, cooked only on a wood and/or charcoal fire, which may or may not be basted. 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 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, and they must exercise good hygienic practices at all times.

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. Local fire and safety laws may dictate whether the use of any type of gas will be allowed.

Electrical devices that do not generate heat such as rotisseries, fans and delivery systems for approved fuels (e.g., Traeger grills) may be used within the cooker. Electric smokers, holding ovens or other devices with heat producing elements are not allowed.

- A **whole hog entry** as defined by Memphis Barbecue Network is an entire hog which must be cooked as one complete unit on one grill surface whose dressed weight is 85 pounds or more prior to the optional removal of the head, feet and skin. No portion or portions of the whole hog may be separated or removed, and then returned to the grill, prior to or during the cooking process.
- A **pork shoulder entry** as defined by Memphis Barbecue Network is the portion of the hog containing the arm and shank bones, with a portion of the blade bone. The pork ham that contains the hind leg bone will be considered as a shoulder entry. Boston butts or picnic shoulders are not valid entries.
- A **pork rib entry** as defined by Memphis Barbecue Network is the portion of the hog containing the ribs and classified as a spare rib or loin rib portion. Country style ribs are not valid entries.

VI. PATIO PORKERS

This division encourages teams to participate without competing in the MBN categories. Criteria includes:

- The team or its head cook must not have competed in a MBN Sanctioned Barbecue Contest. This does not include competing previously in a similar Patio Porker competition.
- Total grill cooking area is no larger than 15 square feet.
- Teams must cook with charcoal and/or wood only. No gas cooking allowed.
- Spare or loin ribs only. No country style ribs. See rules for MBN pork rib entry above.
- No restaurant affiliations are acceptable.

VII. JUDGING RULES

1. Memphis Barbecue Network Categories

Judging of the Memphis Barbecue Network categories (whole hog, shoulder, ribs) will be conducted in accordance with the official rules, procedures, and scoring criteria of the Memphis Barbecue Network.

Judging will be done in two rounds, preliminary and final. The three teams with the highest preliminary round scores in their respective categories will advance to the final round. Preliminary round judging consists of both blind and onsite judging. All sample turn in times, onsite judging times and judging location will be announced at the cooks' meeting on Friday, October 15. The official contest time will be announced at the cooks' meeting.

Final round judging consists of onsite only and is performed by a group of 4 finals judges. Each judge has his/her own score cards and will mark them independently. Final judging is conducted under the same rules as preliminary onsite judging, including the 15 minute time limit. Judging assignments, including selection of the four finals judges, will be made by the contest Judging Coordinator. The contest makes every effort to invite and select only MBN certified judges.

Prizes for Grand Championship and the first three places in each category are awarded solely on the basis of final round scores. Preliminary round scores are discarded. Prizes for fourth and fifth place in each category are awarded based on preliminary round scores. The Grand Champion is the team that amasses the highest score among the nine teams in the final round, regardless of category.

2. Patio Porkers

Patio Porker entrants must cook pork ribs. The pork rib entry is defined by MBN as spare ribs or loin ribs. Country style ribs are not a valid entry. All entries 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.**

Each team is responsible for observing required temperature control and good hygienic practices. The internal temperature required for pork product is 155 degrees Fahrenheit. Other meat such as beef, poultry and exotic meat must cook to 165 degrees Fahrenheit. Good hygienic practices (hand washing) must be observed by contestants. Provide a hand washing station (container with "lift up" spigot), catch bucket for dirty water, soap and hand towels at each cook site.

Judging will be held in one round, consisting of **blind judging only**. Samples will be judged by independent judges on appearance, flavor, tenderness, and overall impression using a score card system. As containers are received, they will be encoded with a unique code number, known only to the Judging Committee. The label with your team name will be removed when you turn in your sample. The samples will be judged under those code numbers and the scores will be given to the code numbers, not to team names. The judges will not be told whose product they are tasting.

SAMPLE PREPARATION: Each team will be given one blind judging sample container plus one cup with a lid for optional sauce and/or dry rubs. The containers will be delivered to the team by 12:00pm on Saturday, October 16. When you turn in these containers to the blind judging check stations, they may not contain anything other than meat and sauce and/or dry rubs. **No garnish is allowed.** Entries must be submitted only in the provided containers. Sample containers will be screened before the judges see them. Placing anything other than ribs in the sample container or making any marks on either the sample container or the sauce cups will result in disqualification.

COMPLETELY FILL YOUR CONTAINER

Patio Porker blind samples must be turned in at the judging tent between 1:45pm and 2:00pm. Entries arriving after 2:00pm will not be accepted. You are responsible for the on time delivery of your blind judging sample. If you are in the check in line at the appointed time, your sample will be accepted. Prizes for first, second, and third place in the Patio Porker competition are awarded based on the highest total scores received during the single blind judging round.

3. Anything But Pork

Anything But contests will be held in five categories: Beef, Poultry, Seafood, Chicken Wings, Sauce, and Dessert. Each team may enter a maximum of one entry per category, therefore each team may submit up to six (6) total Anything But entries.

- Beef entries may include any portion of domestic beef cattle prepared as the team sees fit.
- Poultry entries may include dishes such as domestic chicken (no wings), Cornish game hen, duck, turkey, pheasant, etc. prepared whole or in portions as the team sees fit.
- Seafood entries may include any fish or shellfish from fresh or salt water and may be prepared whole or in portions as the team sees fit.
- Chicken wing entries shall be any piece of the wing: drummie, flat or a full-wing cooked, flavored and seasoned.
- 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.
- Dessert entries are not to be store-bought items and may be cooked offsite.

All cooked entries should be prepared on the contest site, although the team may marinate or season the entry off-site. 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 meat temperature of 137 degrees kills trichinosis, and 165 degrees kills salmonella.

All Anything But entries will be judged blind only with only one round of judging. One first place winner will be chosen from each category (beef, chicken, seafood, wings, dessert, and sauce). Entries must be turned into the judging tent on Friday evening according to the following schedule:

Sauce:	Friday at 6:00pm	Chicken:	Friday at 6:45pm	Seafood:	Friday at 7:30pm
Dessert:	Friday at 6:00pm	Beef:	Friday at 6:45pm	Wings:	Friday at 7:30pm

Judging will begin promptly upon receipt of entries. **Entries arriving after the designated time will not be accepted.** You are responsible for the on time delivery of your blind judging sample. If you are in the check in line at the appointed time, your sample will be accepted. In addition, no sample will be judged prior to the turn-in time, therefore, samples that are submitted in advance of the turn-in deadline will be held until judging begins.

VIII. AWARDS CEREMONY

Winners in all contests and categories will be announced at an awards ceremony held on Saturday, October 16 following completion of the Finals Judging for the MBN categories.

IX. LOAD-IN & SETUP

All teams must load-in from the park entrance on **Otto Lane (south side of event site)**. Team load in is from 9:00am to 9:00pm on Thursday, October 14 and from 8:00am to 3:30pm on Friday, October 15. If earlier load-in is required, please contact Paige Eavenson at (901) 488-7822 prior to October 2. **NOTE: Traffic around Arlington Elementary School is very busy during the hours of 7:30 - 8:15am and 2:30 - 3:15pm. Please plan your load-in and deliveries accordingly.** No vehicles will be allowed to enter the event site for any reason after 3:30pm on Friday, October 15. Each contestant must check in at the Judge's Tent upon arrival. Parking areas for teams and guests will be located on the east side and south side of the contest site near Arlington Elementary School. Parking of vehicles in areas other than that provided is prohibited. Vehicles of any kind other than passenger cars or trucks are prohibited on the grounds unless specifically approved by the organizers or for the transportation of certifiably handicapped persons. **All teams that will be bringing in an RV, camper, or large BBQ rig must notify Paige Eavenson prior to October 2nd to ensure that layout of team areas can accommodate accordingly.** Use of any prohibited vehicle by a contestant, team member or guest will be grounds for disqualification.

Meat and fire inspections will take place beginning at 9:00 am on Friday. A member of the Barbecue Committee must inspect your meat prior to cooking. Cooking may not begin until inspections have been completed.

WATER & ELECTRICAL: Reasonable access to both water and electrical service will be provided. Every effort will be made to ensure that every team is no more than 150 feet from the nearest water or power source. Teams should bring plenty of electrical extension cords, water hoses, and hose splitters in order to reach the nearest tie-in point.

X. HOUSEKEEPING, LOAD-OUT, & CLEAN-UP DEPOSIT

All teams are required to pay a \$50 clean-up deposit which is refundable after your team cleans up and checks out of your area. Failure to clean up your team area will result in forfeiture of the clean-up deposit. **A separate check will be required for the cleaning deposit. The cleaning deposit check will be given back to the team representative once the team area has been inspected and approved by the contest staff.**

It is the responsibility of each team to ensure that the cooking area is kept clean and that the area is cleaned and policed following the contest. ALL FIRES MUST BE PUT OUT, concrete blocks hauled away and all equipment moved from the site. It is imperative that your cleanup be thorough. Any area left in disarray or with loose or bundled trash and garbage will result in forfeiture of the clean-up deposit and may disqualify the team from future participation. Teams are responsible for supplying their own trash receptacles within their team areas. The Barbecue Committee requests that all contestants cooperate in the disposal of trash and keeping the area clean.

TRASH PICKUP: Teams are to place their bagged garbage outside of their immediate team area. Our volunteer crews will pick up bagged trash throughout the evening on Friday and on Saturday morning. Trash crews are not permitted to enter your team area to pick up your trash. Trash must be bagged and placed outside your area.

During load-out, you must remove all debris and fill in all holes and depressions in your site. You must remove all rented equipment unless your rental agreement specifies that the rental company will pick up their equipment. A final inspection of your team site by a contest representative will be required in order to receive your clean-up deposit refund. In order for you to receive the cleaning deposit check back, the contest representative must inspect your team area prior to your departing the event site and sign-out your team.

AS A MATTER OF COURTESY TO TEAMS COMPETING IN THE FINALS, TEAMS WILL NOT BE PERMITTED TO BEGIN BREAKING DOWN THEIR AREAS WHILE FINALS JUDGING IS STILL IN PROGRESS. No load-out will be allowed before 6:00pm on Saturday.

XI. TEAM & VISITOR CONDUCT

The Head Cook will be responsible for the conduct of his team and guests. Excessive 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. The Barbecue Committee requests and requires that good taste be used, not only in your barbecue but in your behavior as well. Contestants may not give or sell any food to the general public but are encouraged to reward the staff workers with generous supplies.

No live bands or entertainment will be allowed in individual cooking areas. All speakers must be turned so that amplified music or sounds are playing inward, toward the team area. No amplified music or sounds may be projected out of the team area. There will be absolutely no entertainment or loud music allowed during the judging which starts at 10:00am on Saturday. QUIET TIME IS 11:00PM FRIDAY TIL 6:00 AM SATURDAY.

XII. TERMS AND CONDITIONS

The Anything But, MBN Championship Cooking, Patio Porkers, and any other competitions created by the Arlington Barbecue Burnout are separate contests and will be judged as such. Cash prizes and trophies will be awarded for the MBN category winners. All winners will be announced at the awards ceremony on Saturday evening. Decisions of the Barbecue Committee, MBN Judges, and Ancillary Judges are final. Contestant's scores will be made available to all competitors within 30 days after the contest. Violation of Rules and Regulations of the Contest may result in disqualification, expulsion from the grounds and/or disqualification from future participation. Be sure to READ and KEEP these rules for future reference. If you have questions, need to make advance arrangements or if you have been accepted and then for any reason cannot attend, please contact us by e-mail at teams@arlingtonbbq.com.

XIII. RELEASE AND INDEMNITY

In consideration of the granting of the right to participate, entrants, participants and spectators, by execution of this form, release the Arlington Chamber of Commerce, and their officers, directors, and any representative or workers, or property owners, or occupiers, or sponsors connected with the presentation of the Arlington BBQ FallFest of and from any claims, injuries, losses, damages or judgments that may be suffered by the entrant, participant, or spectator to his person or property and agree to indemnify the aforesaid parties any loss, liability, expenses, or payment resulting from any such injury to person or property.



OFFICIAL TEAM ENTRY FORM

Please complete this form in its entirety and return with entry fee. All entries must be postmarked by October 2, 2010 to be considered for acceptance into the contest. All choices made below are final and cannot be changed.



SELECT ONE: Memphis Barbecue Network (MBN) Patio Porker

OFFICIAL TEAM NAME: _____

- MBN ENTRANTS COMPLETE ONLY THIS SECTION:

BASE ENTRY FEE: Includes one entry into one MBN category, one 40' x 40' team area, 1 apron, water, electricity & porta-john \$ 300.00

Additional MBN categories (\$75.00 each) \$ _____

MBN CATEGORIES: Ribs Shoulder Whole Hog

OTHER CONTESTS: Anything But Pork (\$25.00/entry - Max 1 entry per category) \$ _____

Beef Chicken Seafood Wings Sauce Dessert

EXTRAS: Additional Aprons Qty _____ @ \$15.00 each = \$ _____

TOTAL ENTRY FEE ENCLOSED: \$ _____

Mandatory Refundable Cleaning Deposit (see rules)
**Please send separate check for cleaning deposit \$ 50.00

- PATIO PORKER ENTRANTS COMPLETE ONLY THIS SECTION:

ENTRY FEE: Includes one entry into Patio Porker division, one 30' x 30' team area, 1 apron, water, electricity & porta-john \$ 200.00

OTHER CONTESTS: Anything But Pork (\$25.00/entry - max 1 entry per category) \$ _____

Beef Chicken Seafood Wings Sauce Dessert

EXTRAS: Additional Aprons Qty _____ @ \$15.00 each = \$ _____

TOTAL ENTRY FEE ENCLOSED: \$ _____

Mandatory Refundable Cleaning Deposit (see rules)
**Please send separate check for cleaning deposit \$ 50.00

ALL ENTRANTS COMPLETE THIS SECTION:

Team Contact: _____ Head Cook: _____

Address: _____

City: _____ State: _____ Zip: _____

Home Phone: _____ Work Phone: _____

E-Mail Address: _____ Enter Porta-John Contest? (Free Entry) YES NO

Please make check payable to **ARLINGTON CHAMBER BBQ** and mail to:

Paige Eavenson
5249 Summer Wind Lane
Arlington, TN 38002

I agree to abide by all Rules and Regulations of the 2010 Arlington BBQ FallFest. I also agree to encourage my team members and other visitors to my cooking area to abide by the contest rules to the best of my ability.

SIGNATURE: _____ DATE: _____