



**30th ANNUAL
ARLINGTON BBQ BURNOUT**

OFFICIAL RULES & REGULATIONS

OFFICIAL TEAM ENTRY FORM

Revised: December 20, 2025

OCTOBER 2nd & 3rd, 2026

DOUGLASS ROAD PARK

ARLINGTON, TN

WWW.ARLINGTONBBQ.COM

PRESENTED BY



SANCTIONED BY



2026 ARLINGTON BBQ BURNOUT

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 site size. Minimum entry fee for participation in the **Arlington BBQ Burnout** is **\$200.00** which includes entry into one Pork category, 30' x 30' site, one apron, 20-amp electrical and access to water. Additional Pork categories are **\$75.00** each. Ancillary Contest (Anything But) entries are \$30.00 for each category. All Ancillary Entries must be completed on the SCA Website.

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. **APPLICATIONS POST MARKED AFTER September 19, 2026 WILL BE CHARGED A \$25.00 LATE FEE.** DUE TO LIMITED SPACE, APPLICATIONS SUBMITTED AFTER THIS DATE ARE NOT GUARANTEED ENTRANCE TO THE CONTEST. Notification of acceptance will be sent via e-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: Additional \$1,500.00 + Trophy

<u>Whole Hog</u>	<u>Pulled Pork</u>	<u>Ribs</u>
1 st Place: \$800 + Trophy	1 st Place: \$800 + Trophy	1 st Place: \$800 + Trophy
2 nd Place: \$700 + Trophy	2 nd Place: \$700 + Trophy	2 nd Place: \$700 + Trophy
3 rd Place: \$600 + Trophy	3 rd Place: \$600 + Trophy	3 rd Place: \$600 + Trophy
4 th Place: \$500	4 th Place: \$500	4 th Place: \$500
5 th Place: \$400	5 th Place: \$400	5 th Place: \$400
6 th Place: \$300	6 th Place: \$300	6 th Place: \$300
7 th Place: \$200	7 th Place: \$200	7 th Place: \$200
8 th Place: \$100	8 th Place: \$100	8 th Place: \$100

Ancillary Contests:

1st Place: \$150.00 + Trophy (in each category)
 2nd Place \$75.00
 3rd Place \$50.00
 4th Place \$50.00
 5th Place \$25.00

Kid's Burger (Ages 9-17) :
 1st Place: \$100.00 + Trophy
 2nd Place \$75.00
 3rd Place \$50.00

IV. PRELIMINARY SCHEDULE

FRIDAY, OCTOBER 2nd

8:00am	Meat Inspection Begins
2:00pm	Load-In Ends, vehicles must exit
2:00pm	Cooks Meeting Steak/Ancillaries
3:15-3:45pm	Sauce/Dessert Turn in
4:00-4:30pm	Seafood/Wings Turn in
4:30pm	BBQ Pork Cooks Meeting
5:15-5:45	Bacon/ Chicken Turn in
5:30pm	Live Music Starts
6:00-6:30pm	Beef/Happy Hour Cocktail Turn in
7:00-7:15pm	Kids Burger Turn in
7:30-8:00pm	SCA Steak Turn in
9:00pm	Ancillary/Kids/SCA Steak Awards
11:00pm	Quiet Time Begins

SATURDAY, OCTOBER 3rd

6:00am	Quiet Time Ends
8:00am	Judges Check-In
8:00am	Steak Mtg/Selection
8:30am	Judges Meeting
9:45 – 10:00am	Whole Hog Turn-In
10:45 – 11:00am	Pulled Pork Turn-In
11:45a – 12:00pm	Ribs Turn-In
1:00pm	Finals Judging Begins
2:00-2:15pm	Anything Jell-O Turn In
3:00-3:30pm	Steak Turn in
5:00pm	Awards Ceremony

Team Load Out AFTER Awards

V. meat categories for the Arlington BBQ Burnout are as follows:

WHOLE HOG - 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 which must be cooked as one complete unit on one grill surface. No portion or portions of the Whole Hog entry may be separated or removed from, and subsequently returned to, the grill, prior to or during the cooking process.

Pulled Pork - Whole Pork Shoulders, Boston Butt, Picnic Shoulders, and Pork Collars are valid entries. A pork ham(uncured) may also be used. Once a pork entry has been trimmed and initially placed on a grill surface, no portions may be removed or separated and then returned to the grill at any time during the cooking process.

RIB - is defined as the portion containing the ribs and further classified as a spare rib, loin rib, or a baby back rib. Country style ribs are not valid entries in the Arlington BBQ Burnout. They are cut from the blade end of the loin close to the pork shoulder. They contain no rib bones, but instead contain parts of the shoulder blade.

VI. GENERAL RULES

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 flammable may be used within the cooker once the meat has been placed there. If a 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 containers or any other devices 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. Meat may not be precooked, sauced, spiced, injected, marinated, cured in any way, or otherwise pre-treated prior to official meat inspection. Meat must be maintained at a temperature below 40 degrees Fahrenheit prior to cooking, and at or above 140 degrees Fahrenheit after cooking. 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.

**MEAT
CATEGORY
DEFINITION
S**

Each team must have a designated head cook. The head cook is responsible for all team members/cooks and their cooking area. This includes, but is not limited to, the cleanliness of the cooking area, excessive use of alcohol, foul language, fighting, theft, cheating, and excessive noise.

It is the team's responsibility to have a team member at the cooks' briefing. Any announcements or changes to the contest (if necessary) made at the cooks' briefing will take precedence. Please refer to timeline for cooks' briefing time.

Quiet time is strictly enforced. Times are announced at the cooks' briefing.

VII. RULES VIOLATIONS

It is the intent of the Arlington BBQ Burnout that all contest rules are followed and adhered to in order to create a fair competitive environment for all contestants. However, the Arlington BBQ Burnout reps/officials cannot monitor all team activities. The responsibility of monitoring rules violations is shared among the teams/team members (self-regulation), the Arlington BBQ Burnout contest reps/officials, the contest organizer/judges chair, judges, and all contest attendees. The Arlington BBQ Burnout strongly encourages any team, team member, judge, contest organizer or contest attendee that observes a team violating any of the rules set forth by the Arlington BBQ Burnout to contact the Arlington BBQ Burnout Contest Organizer immediately.

If any team and/or team member violates any of the rules or procedures set forth by Arlington BBQ Burnout, they can be disqualified from the contest. If disqualified, they will forfeit any entry fees paid and points assigned to that meat category.

VIII. PRELIMINARY JUDGING

During the cook's meeting, teams will be informed about how they will get their containers for their blind sample, where, and at what time they will turn them in. In the preliminary round there are up to 6 judges at each table. Make sure there is enough samples in the box to feed 6 judges.

When teams receive their container, it will have a label on the top that has team name, the meat category and the time the sample is to arrive at the blind check-in area. 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 cup and containers that were issued may be used for sauce; no other container is allowed. Teams will turn them in with their blind container

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

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 being accepted.

The preliminary round of judging will consist of blind judging only. This round determines the 3 whole hog, 3 pulled pork and 3 rib teams that will advance to the finals round of judging

Teams are required to have their sample at the specified turn in area, at a certain time, within a 15-minute window. The sample must be delivered during this 15-minute window. If a team's sample is late, it will not be accepted, and this will result in disqualification for this category. There is no grace period. If the team member with the sample is not standing in line at the end of the window, the entry will not be accepted.

IX. ON-SITE FINALS JUDGING:

Final round judging is operated as a separate contest with nine 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 they spend with each team. There will be FIVE 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. When the teams are notified that they are in the finals, they are told approximately what time the final judges will arrive. Teams will be notified if there is a delay.

If there is a chance for an early arrival, teams will be asked if they can take the judges earlier. A team is not obligated to do this and will not be marked down if they cannot take the judges earlier than originally scheduled. Teams are required to provide their own plateware, etc for the finals judging round.

XI. JUDGING CRITERIA:

The Finals Round has six judging criteria:

1. Area and Personal Appearance & Presentation (on site finals only)
2. Appearance of Entry
3. Tenderness of Entry
4. Flavor of the Entry
5. Overall Impression

- 1. Area and Personal Appearance & Presentation (on-site finals only):** This section refers to the appearance of your team area and the members of your presentation team. Judges will not score based on how much money was spent on your setup, "rig," or clothing. Instead, they will look at how clean and organized your assigned area is. Your team space should be tidy and well maintained. All trash should be picked up, extra supplies should be neatly organized, and trash cans should either be removed from the area or properly covered. Each member of the presentation team should be clean and dressed in neat, clean clothing. Only presentation team members are allowed in the judging area during judging. You are welcome to add any small touches that enhance the overall appearance of your team and space.

Presentation (on-site finals only): This section refers to your verbal presentation to the judges about your team, cooking area, grill or smoker, and your entry. Judges will score you on, how you introduce your team, information about your cooker, and your cooking process. The judges must see your meat on the grill. Garnishing of the grill IS ALLOWED.

- 2. Appearance of Entry:** This section refers to the appearance of the entry. Judges will evaluate whether the meat looks appealing and appetizing in the blind box, on the grill, or on the serving table. They are scoring the visual appeal of the meat itself. No garnish of any kind is allowed in the blind turn-in box. This rule helps prevent judges from identifying a specific team's entry. If an arrangement can be linked to a particular team, it will be marked down during preliminary judging. Judges will be told that a smoke ring or red layer may be visible on the surface or throughout the meat, and that this is normal. During blind judging, judges will score the appearance of the entry in the container. During finals, they will score the appearance on the grill.
- 3. Tenderness of Entry:** Judges will evaluate the texture and tenderness of the meat. The ideal texture is tender with slight firmness. The meat should separate easily but still hold its shape. Barbecue tenderness ranges from:
 - * Tough – undercooked
 - * Tender – cooked just right
 - * Mushy – overcooked

The entry should have some texture, be moist, and be easy to chew.
For ribs:

- 4. Taste of the Entry:** This section refers to the flavor of the meat. Sauce may be added before, during, or after cooking. If a team provides more than one table sauce, judges will choose the sauce they feel best complements the meat. The flavor score will be based on the meat and the sauce they select together. Up to two (2) containers of sauce may be submitted with your blind entry. Keep in mind, a team can have well-cooked meat but still receive a low score if the sauce does not pair well. The sauce should enhance and complement the meat—not overpower or cover up its flavor.
- 5. Overall Impression:** Overall impression is a judge's personal opinion of the entire experience. It is not an average of the other scores. In the preliminary round, judges base this score on their experience at the blind table. In the finals round, they consider both the sample and the team presentation.
- 6.** Judges are instructed not to consider money spent, trophies on display, the size of the cooker, or anything else that is not listed as an official judging criterion on the scorecard.

XII. ANCILLARY CONTESTS

Ancillary (Anything But) contests will be held in seven (7) categories: Seafood, Bacon, Chicken Wings, Beef, Sauce, Desserts, and Happy Hour Cocktail. All 2026 Ancillary (Anything But) categories will be run under the SCA (Steak Cook Off Association) Sanctioning body. SCA Rules Apply for all Ancillaries. We will be following the Anything____rules for all categories.

For further information on the SCA Rules, please visit their website

<https://steakcookoffs.com/resources/Documents/2026%20SCA%20Rules%20Combined%202.10.26%20v1.pdf>

for more information or reach out the contest organizer.

- **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 Entries MUST Be turned in the box provided by the contest.
- **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. Frog, turtle, snake, etc. are not considered SEAFOOD.
- **HAPPY HOUR COCKTAIL** entries must include as an ingredient at least one of the following: beer; wine; liquor; and/or liqueur. Entries will be judged on taste and presentation. Edible Garnish ONLY. And MUST be turned in the container proved by the contest.
- **Bacon** Teams will need to turn in 6 samples that bacon is the show of the dish.
- **WING** entries must be 5 drummies and 5 flats flavored and seasoned in the box. Whole wings NOT ACCEPTED.
- **BEEF** entries may include any portion of domestic cattle other than the ribeye cut may be prepared as the team sees fit.
- **Chicken entries may include any portion of the chicken (except for wings) prepared as the team sees fit. The chicken can stand alone on it's own or be a composed sample for the judges.**

All entries should be prepared on the contest site (except dessert and Happy Hour Cocktail), 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 Ancillary entries will be judged blind only with only one round of judging. Entries MUST be turned in the container provided. Entries must be turned into the judging tent on Friday evening according to the schedule.

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.

XIII. AWARDS CEREMONIES

All winners of the SCA and Ancillary categories and ancillaries will be announced at an awards ceremony held on Friday following completion of the SCA Judging, approximately 9PM.

All winners of the Pork BBQ categories will be announced at an awards ceremony held on Saturday following completion of the Finals Judging approximately 5pm.

XIV. 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 8:00am to 9:00pm on Thursday, October 1st and from 8:00am to 2:00pm on Friday, October 2nd If earlier load-in is required, please contact Michelle O'Guin at (901) 210-9252 prior to September 19th, 2026. No vehicles will be allowed to enter the event site for any reason after 2:00pm on Friday, October 3rd, 2026. 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 or camper must notify Michelle O'Guin prior to September 19th 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 inspection will take place beginning at 8:00 am on Friday October 2nd, 2026. A member of the Barbecue Committee must inspect your meat prior to cooking. Fire safety inspections will be conducted by a member of the Arlington Fire Department beginning Thursday.

WATER & ELECTRICAL: Each team will be provided a 20-amp circuit and can upgrade to 30 or 50 amp for an additional fee. Every effort will be made to ensure that every team is no more than 200 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. **THE USE OF**

GENERATORS ARE STRICTLY PROHIBITED.

XV. PARTICIPANT GUIDELINES FOR FIRE AND LIFE SAFETY (Distributed by the Arlington Fire Department)

In order to reasonably protect the safety of first responders, contestants and the public, the following are rules and regulations applicable to the Arlington BBQ cooking contest. These requirements are based upon current fire codes, and requirements of similar events.

Inspection of cookers, tents, and related components, as well as decorative and other materials, will be inspected by a fire department representative on the day of set up and prior to any cooking operations. A permit will be provided to the participant for the assigned location.

1. Tents and awnings used near cooking operations must be flame retardant. Flame retardant certificate must be attached to the tent or on the site.
2. Tents, canopies, awnings, etc. must be secured to the ground or other stationary object to prevent relocation during windy conditions. Extremely flammable decorations shall not be permitted. *Note:* Many vinyl's or plastic materials are especially flammable and produce deadly smoke.
3. No hay, straw or bamboo allowed within 35 feet of a tent or cooking site. Dirt and sand may be used to fill voids or ruts.
4. The use of candles or open flames is strictly prohibited in or near tents or awnings. Coleman type lanterns and stoves are permitted. Due to large crowds, including a lot of children and the close proximity, recreational and homemade fire pits must be covered with screens (spark arresters) to reduce flying embers.
5. All cooking operations shall have a minimum of one (1) fire extinguisher with a minimum 2A:10BC rating on site before any cooking fire is started. 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.
6. No cooking will be allowed near combustibles. Ashes must be disposed of properly and in a non-combustible container, away from or protected from other combustible material. Trash containers shall be emptied when full.
7. Wood chips are to be used only in the cooking operations; and they shall be stored away from any heat source. Wood chips are not to be spread on the ground in any manner. Sand may be used in wet areas. Wood, charcoal bags, plastic wood chip bags, etc. shall not be stored near cookers or other heat producing devices.
8. Displaying or use of fireworks by teams or individuals is strictly prohibited.
9. Fire lanes and emergency access shall be maintained at all times.
10. Open flame or other devices emitting flame, fire, or heat or any flammable or combustible liquids, gas, charcoal or other cooking device or any other unapproved devices shall not be permitted inside or located within 20 feet of the tent, canopy or membrane structure while open to the public unless approved by the fire code official in accordance with section 2404.7 of the 2009 IFC.

Special Rules on Use of Propane

Fire Department policy will allow participants to use one (1) 20-pound bottle of propane for cooking purposes. The bottle must be secured and located no closer than 10 feet between the cooking unit and the propane bottle. All propane bottles must be D.O.T. approved for propane use and be equipped with a U.L. approved safety relief valve, a hose in good condition, and proper connections. Participants may have one (1) 20-pound bottle on the site to use as a spare, provided it is secured and located away from any heating unit or open flame. This policy applies only to barbeque contestants and will not subject vendors to any specific amount of propane bottles for their use provided the bottles are secured and used with reasonable care and a part of the normal operation of the vendors business.

Thank you for your cooperation. If you have any questions, please contact Asst. Chief Jim McMillen at 901-867-8905.

XVI. HOUSEKEEPING &LOAD-OUT

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.

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. Ashbins will be located onsite, we will notify you of location at the cooks meeting. It is imperative that your cleanup be thorough. Any area left in disarray or with loose or bundled trash and garbage will result in PERMANENT disqualification 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.

During load-out, you must remove all debris and fill in all holes & depressions in your site. You must remove all rented equipment unless your rental agreement specifies that the rental company will pick up their equipment. **FAILURE TO REMOVE ALL EQUIPMENT, INCLUDING RENTED EQUIPMENT, BY NOON OCTOBER 5th WILL RESULT IN POSSIBLE DISQUALIFICATION FOR FUTURE PARTICIPATION.**

IMPORTANT: 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 UNTIL AFTER

THE AWARD CEREMONY ON SATURDAY. TEAMS NOT ABIDING BY THE LOAD OUT PROCEDURE WILL BE SUBJECT TO DISQUALIFICATION FROM FUTURE CONTESTS.

XVII. 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 finals judging which starts at 1:00pm on Saturday. QUIET TIME IS 11:00PM FRIDAY TIL 6:00 AM SATURDAY.

XVIII. TERMS AND CONDITIONS

The Anything But, Pork BBQ Division, and any other competitions created by the Arlington BBQ Burnout are separate contests and will be judged as such. Cash prizes and trophies will be awarded for the category winners. All winners will be announced at the awards ceremonies. Decisions of the Barbecue Committee and Judges are final. 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@outlook.com. Any photos taken at the event become the property of Arlington BBQ Burnout may be used for promotional purposes.

XIX. 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 BBQ Burnout Committee, 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 Burnout 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 & return with entry fee or pay online. All entries must be postmarked by September 19, 2026 to be considered for acceptance into the contest.

\$25.00 LATE FEE FOR APPLICATIONS RECEIVED AFTER September 19, 2026

The BBQ Committee reserves the right to reject any application.

TEAM NAME: _____

BASE ENTRY FEE: Includes entry into 1 category, 30' x 30' site, 1 apron, 20A electrical & water. \$ 200.00

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

CATEGORIES: Pork Ribs Pulled Pork Whole Hog

ANCILLARIES: Sanctioned through Steak Cookoff Association (\$30.00 each) Team members register under their own names and each team can have multiple member in each REGISTER ONLINE at SCA WEBSITE

category. Per SCA Rules To register for Ancillaries go online to www.steakcookoffs.com

Bacon, Sauce, Beef, Chicken, Seafood, Dessert, Wings, Happy Hour Cocktail

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

Porta-John Rental _____ @ \$100.00 = \$ _____

Optional 40' x 40' Team Site Size Upgrade @ \$75.00 = \$ _____

Optional Electrical Upgrade: 30 Amp = \$50.00 50 Amp = \$75.00 \$ _____

\$25.00 LATE FEE (Required for applications post-marked after 9/19): \$ _____

TOTAL ENTRY FEE ENCLOSED: \$ _____

Team Contact: _____ Head Cook: _____

Team Contact Phone: _____ Head Cook Phone: _____

Team Contact & Head Cook E-Mail Addresses: _____

Submit payment **online** at www.arlingtonbbq.com/teams or by check payable to **ARLINGTON CHAMBER BBQ** mailed to:
Michelle O'Guin 10640 Chapel Hill Rd Lakeland TN 38002

I agree to abide by all Rules and Regulations of the 2026 Arlington BBQ Burnout. 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: _____