



**25th ANNUAL
ARLINGTON BBQ BURNOUT**

OFFICIAL RULES & REGULATIONS

OFFICIAL TEAM ENTRY FORM

Revised: July 28, 2021

**OCTOBER 15th & 16th, 2021
DOUGLASS ROAD PARK
ARLINGTON, TN
WWW.ARLINGTONBBQ.COM**

PRESENTED BY



SANCTIONED BY



2021 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 **Memphis Barbecue Network (MBN)** Sanctioned event is **\$175.00** which includes entry into one MBN category, 30' x 30' site, one apron, and access to water and electricity. Additional MBN categories are **\$75.00** each. Ancillary Contest (Anything But) entries are \$25.00 for each category.

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 17, 2021 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: \$100.00 + Trophy (in each category)

IV. PRELIMINARY SCHEDULE

<u>FRIDAY, OCTOBER 15</u>	<u>SATURDAY, OCTOBER 16</u>
8:00am Meat Inspections Begin	6:00am Quiet Time Ends
2:00pm Load-In Period Ends (All Vehicles Exit)	8:00am MBN Judges Check-In
3:15 - 3:30pm Sauce/Dessert Turn-In	8:30am MBN Judges Meeting
4:00 - 4:15pm Seafood/Bloody Mary Turn-In	9:45 – 10:00am Whole Hog Turn-In
4:30pm MBN Cooks Meeting	10:45 – 11:00am Pulled Pork Turn-In
5:15 – 5:30pm Sliders/Poultry Turn-in	11:45a – 12:00pm Ribs Turn-In
6:00 – 6:15pm Beef/Wings Turn-In	1:00pm Finals Judging Begins
6:30pm Live Music Starts	5:00pm (Approx.) Awards Ceremony Begins
11:00pm Quiet Time Begins	AFTER Awards Team Load Out

V. THE BASICS OF ALL MBN CONTESTS

MBN sanctioned contests offer three official pork categories: Whole Hog, Pulled Pork (pork butts or shoulders), and Pork Ribs. At the majority of MBN contests all three categories are offered, and teams may enter as many or as few categories as they wish.

The contests will usually provide only a regulation space for teams to set up and cook in the event. Teams are required to provide all of their own assistants, utensils, meat, sauce, charcoal, wood, cookers, tents, tables, chairs, disposable dinnerware, and/or anything else they may need to compete and serve their entries.

VI. MEAT CATEGORY DEFINITIONS & SUGGESTED AMOUNTS

Whole Hog: Whole Hog 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. Portions of the ham, shoulder and loin must be present and identifiable in the blind box. No other portions of the whole hog are allowed in the blind box. All meat in the blind box MUST come from the whole hog cooked as a complete unit. No other meat or garnish of any kind is allowed in the blind box.

The blind box must contain, at a minimum, enough pork for 6 judges to sample each of the entries (ham, shoulder, loin). All portions must fit inside the closed container provided and must be in serving size pieces since the judges will not have utensils to cut or divide the entry. No garnish of any kind is allowed in the blind box.

During finals judging, other portions of the whole hog may be presented to on site judges in addition to the ham, shoulder and loin. However, these portions will not be judged/scored by the finals judges. No garnish is allowed on the grill.

1 whole hog is sufficient per contest.

Pulled Pork: Pulled Pork is defined by the Memphis Barbecue Network as a portion of the hog containing the arm bone, hind leg bone, shank bone, and/or a portion of the blade bone. A whole shoulder, a picnic shoulder, a ham, or a Boston Butt are all considered to be valid entries if they contain a portion of the bone as mentioned above. The entry must be cooked as one whole unit, bone included. Once cooked, the entry can be removed and/or separated and returned to the cooker if the cook wants to.

The blind box must contain, at a minimum, enough pulled pork for 6 judges to sample the entry. All portions must fit inside the closed container provided and must be in serving size pieces since the judges will not have utensils to cut or divide the entry. No garnish of any kind is allowed in the blind box. You will also need additional portions to present to the judges if you make the finals round. However, no garnish is allowed on the grill.

A minimum of 2 shoulders or butts is sufficient per contest

Pork Rib: Pork Ribs are 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.

The blind box must contain, at a minimum, 6 sections of ribs for 6 judges to sample the entry. All portions must fit inside the closed container provided and must be in serving size pieces since the judges will not have utensils to cut or divide the entry. No garnish of any kind is allowed in the blind box. You will also need additional portions to present to the judges if you make the finals round. However, no garnish is allowed on the grill.

5 slabs are sufficient per contest. This would be ½ slab per finals judge.

VII. 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.

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. Cooks/Team members can cook for different MBN teams, but they can only present for one MBN team during a BBQ season. Special exceptions can be made on a per contest basis. A team and/or cook/team member can only get one exception per BBQ season. Approval must be granted by the MBN contest representatives prior to start of the finals round. Contests outside MBN do not matter. A team cannot cook in more than one MBN contest using the same name on the same date.

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.

VIII. RULES VIOLATIONS

It is the intent of the Memphis Barbecue Network that all contest rules are followed and adhered to in order to create a fair competitive environment for all contestants. However, the MBN reps/officials cannot monitor all team activities. The responsibility of monitoring rules violations is shared among the teams/team members (self-regulation), the MBN contest reps/officials, the contest organizer/judges chair, judges, and all contest attendees.

The MBN 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 MBN to contact the MBN Contest Rep immediately. The claimant should document the violation with physical or vision proof or provide a second witness to the violation. The claimant and/or claimants will be required to sign a written affidavit stating the details of their claim are not fabricated.

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

IX. 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 6 judges at each table with 3 to 5 samples at each table. No scores are dropped.

When teams receive their container, it will have a label on the top that has the 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. The check-in volunteers will put a code number on all the containers.

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.

The judges do not know what number any team is assigned before, during or after judging. The code numbers and corresponding team names are not published or divulged to anyone at any time.

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.

X. 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 four 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.

They will judge the meat categories in the same order as the preliminary judging round. 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.

XI. JUDGING CRITERIA:

MBN has six judging criteria:

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

- 1. Area and Personal Appearance (on-site finals only):** This refers to the appearance of the team area and members of the presentation team. Judges will not score on the amount of dollars spent on the area, the “rig”, clothing, etc., but rather the area you are charged with is clean and organized. Each member of the presentation team should be clean and be wearing clean, neat clothing. The area should have all trash picked up, extra supplies organized neatly, and trash cans clear from the area or covered. Anyone that is not part of the presentation team should not be in the judging area. Any other little touches that you feel will add to the appearance of your team or area is acceptable.
- 2. Presentation (on-site finals only):** This refers to the verbal introduction of and information about the team, area, grill, and the entry. Judges are instructed to score you on the introduction of your team, information about your cooker, what you do to prepare the meat before you put it on, how long you cook it and at what temperature, and what you do to the entry while it is cooking. Meat must be presented on the cooker/smoker that the product was prepared on. No cookers/smokers just for show allowed. No garnish is allowed on/in the cooker/smoker during finals presentation. You can only use paper and plastic supplies in a finals presentation. China, linen, and glass/ crystal settings for judges are not allowed. This does not apply to platters or items used by the team. Tablecloths (fabric/linen) are allowed.
- 3. Appearance of Entry:** This refers to aesthetics: does the entry itself look appetizing in the container (or on the grill and at the table). This is the visual appeal of the entry itself. No garnishes of any kind are allowed in a team’s blind turn in box. This is to keep judges from being able to identify a particular team’s entry. Arrangements that can be identified as to a particular team will be marked down during preliminary judging. The judges will be informed of the possibility of a smoke ring or red layer on the top surface of the meat entry, or throughout the entry. Judges are instructed to score the appearance of the entry in the blind container during blind judging or on the serving plate in on-site finals. They will ask themselves – “Does this entry look appealing and appetizing?”
- 4. Tenderness of Entry:** The judge will be looking for some firmness but easy separation of the meat. There is a range in barbecue from tough (not cooked), to tender (just right), to too mushy (cooked past tender). There should be some texture, but the entry should be moist and easy to chew. Ribs with meat “falling off the bone” will be judged as overcooked. A mild shake of the ribs should leave meat still attached. With loin ribs, one pull/bite should remove meat portion easily. With spare ribs, a bite should leave a half moon crescent in the meat.
- 5. Flavor of the Entry:** This criterion refers to the flavor of the meat sample. Sauce can be added before, during, or after the cooking process. If a team serves more than one table sauce, the judges are instructed to choose the sauce that, in their opinion, best complements the entry and the flavor score is based on the combination of the sauce chosen to go with that particular entry. Only two (2) containers of sauce may accompany your blind entry. It is possible for a team to have good meat and get a poor score because of their sauce. Remember, the sauce should complement the meat entry, not cover it up.
- 6. Overall Impression:** Overall impression is a subjective score based on the judge’s opinion of the total experience of judging the sample in the preliminary round and judging the team and sample in the finals round and is not an average of the other scores. Judges will reflect their general overall feeling of their judging experience when they have finished judging all samples at the blind table and as they leave the area in the finals round. This is the only criterion where preliminary judges can use a decimal in their score. This is the area where factors can be taken into consideration that have an effect on the judge’s decision, but the judge does not feel the team rates a whole number score lower than another team in the same criterion. The judge can deduct a tenth, or two, or three, here without costing the team a whole point or more. The judges are instructed not to judge dollars spent, trophies displayed, size of the cooker or anything else not designated as a judging criteria on the scorecard.

XII. ANCILLARY CONTESTS

Ancillary (Anything But) contests will be held in eight (8) categories: Poultry, Seafood, Sliders, Chicken Wings, Beef, Sauce, Desserts, and Bloody Mary's. Each team may enter a maximum of two (2) entries per category, therefore each team may submit up to sixteen (16) total ancillary entries.

- **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.
- **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.
- **BLOODY MARY** entries must include vodka as an ingredient and will be judged on taste and presentation.
- **SLIDERS** entries may include meat of any variety (except pulled pork) prepared on individual slider buns prepared as the team sees fit. Teams need to turn in at least 6 sliders.
- **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. .
- **WING** entries shall be any piece of the chicken wing: drummie, flat or a full-wing cooked, flavored and seasoned.
- **BEEF** entries may include any portion of domestic cattle may be prepared as the team sees fit.

All entries should be prepared on the contest site (except dessert and margarita), 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 may be placed in any container; however, no distinguishable marked containers will be permitted with the name of the team or team logo. IF you use your own container you must also turn in the provided container with your entry. One first place winner will be chosen from each category. Entries must be turned into the judging tent on Friday evening, 15th 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 MBN categories and ancillaries will be announced at an awards ceremony held on Saturday following completion of the MBN Finals Judging.

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 14th and from 8:00am to 2:00pm on Friday, October 15th. If earlier load-in is required, please contact Paige Ford at (901) 488-7822 prior to October 9th. No vehicles will be allowed to enter the event site for any reason after 2:00pm on Friday, October 15th. 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 Paige Ford prior to October 9th 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. 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: 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 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 IS 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, & CLEAN-UP DEPOSIT

All teams are required to pay a \$50 cleanup 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 cleanup 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.**

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 by the restroom pavilion. 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 cleanup 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.

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 cleanup 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. **FAILURE TO REMOVE ALL EQUIPMENT, INCLUDING RENTED EQUIPMENT, BY NOON OCTOBER 18th WILL RESULT IN FORFEITURE OF THE CLEAN UP DEPOSIT.**

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 FORFEIT THEIR CLEANING DEPOSIT AND 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, MBN 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 MBN category winners. All winners will be announced at the awards ceremonies. 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@outlook.com. Any photos taken at the event become the property of Arlington BBQ Burnout and the Memphis Barbecue Network and 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 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 17, 2021 to be considered for acceptance into the contest.

\$25.00 LATE FEE FOR APPLICATIONS RECEIVED AFTER SEPTEMBER 25, 2021

The BBQ Committee reserves the right to reject any application.

TEAM NAME: _____

BASE ENTRY FEE: Includes entry into one category, 30' x 30' site, 1 apron, water/electricity \$ 175.00

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

CATEGORIES: Pork Ribs Pulled Pork Whole Hog

ANCILLARIES: Quantity per category; max 2 entries per category (\$25.00 each) _____

Poultry Sliders Beef Seafood
 Wings Sauce Dessert Bloody Mary

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

T-Shirts: M _____ L _____ XL _____ 2XL _____ 3XL _____ @ \$12.00 each = \$ _____

(NOTE: Add \$2 per each shirt for 2XL & 3XL)

Porta-John Rental _____ @ \$85.00 = \$ _____

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

MBN FEE (Required for all MBN teams): \$ 15.00

\$25.00 LATE FEE (Required for applications post-marked after 9/25): \$ _____

TOTAL ENTRY FEE ENCLOSED: \$

Mandatory Refundable Cleaning Deposit (Send SEPARATE CHECK; see rules) \$ 50.00

Team Contact: _____ Head Cook: _____

Cell Phone: _____ Add'l Phone: _____

E-Mail Address: _____

Submit payment **online** at www.arlingtonbbq.com/teams or by check payable to **ARLINGTON CHAMBER BBQ** mailed to:
Paige Ford, 12035 Campbell St., Arlington, TN 38002

I agree to abide by all Rules and Regulations of the 2021 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: _____