



Greg Bland Memorial BBQ Shoot Out Entry Form

Team Name:	
Contact:	
Address:	
Phone Number:	
Email:	

Check one of the following:

☐ Patio Team

☐ MBN Event

All registration forms must be turned in by September 30, 2016. Applications submitted are not guaranteed entrance. Space is limited, so apply early to secure your admittance. If your application is not accepted, your money will be refunded. However, no refunds will be made once you have been accepted into the contest. Rules are included in this packet.

General Release

By signing below, I understand that I am entering into this contest voluntarily and acknowledge that participation is a privilege, not a right. In exchange for the opportunity to participate in the Greg Bland Memorial BBQ Shoot Out, I assume all risks and indemnify and release all sponsoring and/or hosting entities, including but not limited to the City of Lake Village, Lake Village Chamber of Commerce and the Memphis Barbecue Network and their employees, agents, and volunteers from any and all liability for personal injury arising out of my or my team's participation in this event.

Applicant Signature

Date

Mail completed application and entry fee payment to:
Lake Village Chamber of Commerce
P O Box 752
Lake Village, AR 71653



Competition Categories and Entry Fees

Patio Division

Category	Cost of Entry	Amount Due
Ribs	\$50.00	
Chicken	\$50.00	
Catfish	\$50.00	

- MBN Teams can enter any of the Patio Divisions.
- Your team may enter any of the Patio Divisions as many times as you desire.

MBN Division

Category	Cost of Entry	Amount Due
Ribs	\$125.00	
Pulled Pork	\$125.00	
Optional: Chicken	\$50.00	
Optional: Catfish	\$50.00	

- MBN Division: Only 1 entry per team
- Patio Teams must cook all three categories to be eligible for Grand Champion.
- MBN Teams will be determined from Pulled Pork and Ribs only.

MBN / Administrative Fee- Required for all teams

\$10.00

Total Amount Due / Enclosed

\$_____

Set up will start at 1:00PM to 5:00PM on October 21st. You must check in before setting up.

Electricity and water hook-ups are available on-site. However, each team must provide its own water hose (100 ft.), water valves, and extension cord (100ft.).



Contest Prizes

Patio Division

Category	First Place	Second Place	Third Place
Ribs	\$150.00	\$100.00	\$75.00
Chicken	\$150.00	\$100.00	\$75.00
Catfish	\$150.00	\$100.00	\$75.00

Patio Grand Champion

\$300.00 Cash and Custom Trophy

MBN Event

Category	First Place	Second Place	Third Place
Ribs	\$300.00	\$200.00	\$100.00
Pulled Pork	\$300.00	\$200.00	\$100.00

***MBN Teams can enter the Chicken and Catfish categories if they choose.

MBN Grand Champion

\$800.00 Cash, Custom Trophy, and Guaranteed Invitation to MBN Championship 2016

Schedule of Events

Patio Division

Category	Turn-In Time
Catfish	10:00AM
Ribs	11:00AM
Chicken	12:00AM

MBN Event

Category	Turn-In Time
Pulled Pork	11:00AM
Ribs	12:00AM



OFFICIAL RULES AND REGULATIONS

1. 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. **Teams may NOT remove competition meat from the site after inspection.**

Each team is responsible for maintaining the meat at a temperature below 40 degrees Fahrenheit prior to cooking, and at or above 155 degrees Fahrenheit after cooking. They must exercise good hygienic practices.

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 electrical coils are not allowed.

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.



Championship Division Meat Categories

2. The Championship official meat categories are Pulled Pork, and Pork Ribs.

a. A **pulled pork entry** is defined by Memphis Barbecue Network as 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 valid entries.

b. A **pork rib entry** is defined by Memphis Barbecue Network as the portion of the hog containing the ribs and classified as a spare rib or loin rib portion. Country style ribs are not a valid entry.

Patio Porker Division Meat Categories

3. The Patio Porker official meat categories are Pulled Pork, Pork Ribs and Pork Loin.

a. A **pork rib entry** is defined by Memphis Barbecue Network as the portion of the hog containing the ribs and classified as a spare rib or loin rib portion. Country style ribs are not a valid entry.

b. **Chicken:** A **chicken** entry is uncured, fresh or frozen chicken of any type (including organic, non-organic, kosher or Cornish hens). All pieces turned in must be the same (all thighs or legs or wings or breasts). No whole, half or quarter chickens can be turned in. All pieces must fit inside the 9x9 container and the lid must close.

c. **Catfish** category may bring gas fish cooker for this category only, must be filets, may have garnish, sauce, rice etc.

4. A Patio Porker team must cook at least two (2) of the three (3) categories to be eligible for a site. A team must cook all three (3) categories to be eligible for Patio Grand Champion.

5. All meat categories for the Championship Division and the Patio Porker Division must be inspected by the Official Meat Inspector for compliance with entry requirements.

OFFICIAL RULES AND REGULATIONS, cont.

Judging

6. **CHAMPIONSHIP DIVISION JUDGING** will occur on Saturday, October 21 Preliminary blind judging and finals on-site judging rules of the Memphis Barbecue Network will be used. Preliminary blind



judging will begin at 11:00 a.m. For Pulled Pork division 11:00 am. For Pork Rib division 12:00 p.m. Finals judging will be on-site and begin at approximately 1:00 p.m.

b. **PULLED PORK ENTRIES** - The preliminary round blind box must contain enough pulled pork to give bite size samples to 6 judges and all pieces must fit inside the closed container (9"x9") provided. No garnish of any kind is allowed in the blind box.

c. **PORK RIBS ENTRIES** - The blind box must contain at least 6 sections of ribs and all pieces must fit inside the closed container (9"x9") provided. No garnish of any kind is allowed in the blind box.

7. Each Championship team must cook enough to provide bite size samples to 6 judges in the preliminary blind judging [all pieces must fit inside the closed container (9"x9") provided] and have enough to provide for 4 finals on-site judges if the team qualifies for the final round. It is recommended that Championship teams entering the pulled pork division cook a minimum of two (2) butts or shoulders. Teams entering the Championship pork rib division should cook a minimum of five (5) slabs of ribs. It is not necessary to cook more than one hog.

8. **PRELIMINARY BLIND JUDGING** is the "blind" judging of all teams (Championship and Patio Porkers) and all entries in a secure location where judges do not know which team submitted the samples. The purpose of preliminary blind judging in the Championship Division is to identify the top three (3) entries in each meat category and to rank the rest of the entries. The top three (3) entries in each meat category in the Championship Division will advance to the final round of on-site judging. The preliminary blind judging in the Patio Porker Division will determine the winners in each meat category. These scores are then combined for a cumulative score to determine the Patio Grand Champion.

9. In the Preliminary Judging there are 6 judges per table and no scores are dropped. Teams should pay special attention to the way their meat is prepared for the blind judges. There are no sharp knives in the judging area, so it is recommended that teams cut or "pull" their entries into small enough sections to easily fit into the 9"x9" container provided by the contest.

10. 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 containers and lids that were issued by the contest may be used for sauce; no other container is allowed. Teams will turn in the sauce container with their blind box sample container. DO NOT put the sauce container inside the sample box.

11. 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 check in volunteer will mark that container as "hot". If marks are on the container, the sample(s) will be put in replacement containers.

12. 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 be accepted.

13. The Preliminary Blind Judging Criteria - Appearance of Entry, Tenderness of Entry, Flavor of Entry and Overall Impression.

14. **FINALS ON-SITE JUDGING** is done only in the Championship Division. This round is operated as a completely new contest with nine separate 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 (minimum of 10 minutes and maximum of 15 minutes) they spend with each team. No scores from the preliminary round are carried over to the finals round of judging.

15. There will be four (4) 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. Each team will be judged independently even though the judges are traveling in a group. Even though teams will be presenting and feeding four (4) people, the presentation must still fit in the 15-minute window.

16. NO garnish is allowed on the grill surface or presenting platter in finals judging. Foil is permitted on the grill surface. Only disposable plates, napkins, bottled water/cups, etc. must be used during finals judging. It is the team's discretion as to what they present the sample/entry on at the table. Cloth table cloths and decorations in the team area are acceptable.

17. The Finals On-Site Judging Criteria – Area and Personal Appearance, Presentation, Appearance of Entry, Tenderness of Entry, Flavor of Entry and Overall Impression. Judges are required to use decimals in all criteria.

General Information to all Teams

1. Meat will be inspected at 5:30pm Oct.21st
2. All judging is Blind Box no garnish (PATIO) Top 3 Winners On Site Judging (MBN EVENT)
3. Private port a johns for cooking teams.
4. 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. Each team is responsible for delivering their sample entries to a designated location announced at the cooks meeting. **A mandatory cooks meeting will be held on Friday, Oct 21st at 6:15pm**
5. 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. Failure to clean up will result in disqualification and expulsion from future contest.
6. 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.
7. Decisions of the Barbecue Chair and judges are final. Violations of rules/ regulations of the contest will result in disqualification, expulsion from grounds and/ or both.
8. Set up will begin at 1:00pm Friday, Oct 21st
9. Water and electric will be provided



- 10.** Each team bring splitter and water hose
- 11.** Space will be assigned in advance based on availability. You must check in before setting up.
- 12.** All team coolers must be on site by the start of competition Friday night. No coolers will be allowed after 5pm. All alcoholic beverages must be poured in cups. Security will be on hand to enforce this rule and teams must comply or be disqualified.
- 13.** Electricity and water hook-ups are available on-site. However, each team must provide its own water hose (100 ft.), water valves, and extension cord (100ft).
- 14.** For more information contact the Lake Village Chamber Office (870)265-5997.

