

Bartlett Annual Fall Festival & Barbecue Competition

Presented by City Of Bartlett

Sanctioned by Memphis Barbecue Network

Located at WJ Freeman Park

2629 Bartlett Boulevard



September 28 & September 29, 2018

Sanctioned by Memphis Barbecue Network

Friday September 28th

6 a.m. to 9:30 p.m.

Live Music
Mid-Way Carnival
Ancillary Competition Judging
Food Vendor

Saturday September 29th

10:00 a.m. to 7:30 p.m.

Freeman Marr Panther Pride 5k
Children's Activities
Live Music
Presentation of Barbecue Winners
Mid-Way Carnival
Arts/Crafts
Car Show





BBQ CONTEST PRIZES

GRAND CHAMPION \$600 + TROPHY + 140QT INSULATED COOLER

MSRP \$499.00

Pulled Pork

1st Place - \$500 + Trophy
2nd Place - \$400 + Trophy
3rd Place - \$300 + Trophy
4th Place - \$150 + Trophy
5th Place - \$125 + Trophy
6th Place - \$125 + Trophy
7th Place - \$125 + Trophy
8th Place - \$125 + Trophy

Ribs

1st Place - \$500 + Trophy
2nd Place - \$400 + Trophy
3rd Place - \$300 + Trophy
4th Place - \$150 + Trophy
5th Place - \$125 + Trophy
6th Place - \$125 + Trophy
7th Place - \$125 + Trophy
8th Place - \$125 + Trophy

BARTLETT BBQ FEST CONTEST PAYOUT

ANCILLARY CONTEST

<u>CATEGORY</u>	<u>1ST Place</u>	<u>2nd Place</u>	<u>3rd Place</u>
Chicken	\$100	Trophy	Trophy
Beef	\$100	Trophy	Trophy
Fish/Seafood	\$100	Trophy	Trophy
Dessert	\$100	Trophy	Trophy
BBQ Side	\$100	Trophy	Trophy
Sauce	\$100	Trophy	Trophy



26QT INSULATED COOLER MSRP \$269.00 FOR HIGHEST CUMULATIVE POINTS FOR ANCILLARY COOK TEAM

PRELIMINARY CONTEST SCHEDULE

FRIDAY SEPTEMBER 28, 2018

8:00 a.m.	Load in / Registration
8:30 a.m.-4:00 p.m.	Meat Inspection
4:00 p.m.	Cooks Meeting at Judging Area
4:30 p.m.	Load-in period ends (all vehicles exits)
5:45-6:00 p.m.	Ancillary BBQ side & sauce
6:00 p.m.	Ancillary BBQ side & Seafood Competition
6:45 -7:00 p.m.	Ancillary Seafood / Fish & Beef Turn In
7:00 p.m.	Ancillary Beef & Seafood / Fish Competition
7:45 – 8:00 p.m.	Ancillary Dessert and Chicken turn-in
8:00 p.m.	Ancillary Dessert and Chicken Competition

SATURDAY SEPTEMBER 29, 2018

7:00 – 7:30 a.m	Team Breakfast
9:30 a.m.	Judges Check-In
10 a.m.	Judges Briefing
10:45 – 11 a.m.	Pulled Pork Turn-In
11:00 a.m.	Pulled Pork Judging Begins
11:45-12:00 p.m.	Rib Turn-In
12:00 p.m.	Rib Judging Begins
2:30 p.m.	Awards
After Awards	Load-out begins (no load out until after Ceremony)

***Schedule subject to change



Bartlett BBQ Fest **Team Application**

Official Team Name _____

Head Cook _____

Contact Person _____

Mailing Address _____

City/State/Zip _____

Phone (Day) _____ (Evening) _____

E-Mail _____

Approximate Number in Group _____

**Payment for the entry fee must be received with application no later than Friday, September 14, 2018.
\$25 LATE FEE AFTER SEPTEMBER 14TH.**

Applications submitted are not guaranteed entrance. The City of Bartlett Committee reserves the right to reject any applications after deadline date and /or after spaces is full. 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.

Any photos taken at the event become property of the City of Bartlett BBQ Fest and may be used for promotional purposes. For any additional questions contact David Parsons, BBQ Chair, dparsonsconstruction@comcast.net or 901-859-3381

I am entering this contest voluntarily and acknowledge that participation is a privilege, not a right, in exchange for the opportunity to participate in Bartlett BBQ Fest. I assume all risk and indemnify and release all sponsoring and / or hosting entities, including but limited to the Bartlett BBQ Fest Committee, the City of Bartlett 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.

Complete this form and return it along with your registration fee no later than September 14, 2018

I verify that I have read all the rules and regulations and understand my responsibilities.
I agree to abide by all of the rules and regulations of the Bartlett BBQ Fest Barbecue Contest.

Signature (required) _____

Date _____



CATEGORIES AND FEES

**ANCILLARY CONTEST FRIDAY SEPTEMBER 28, 2018
MULTIPLE ENTRIES ALLOWED IN THE 5 CATEGORIES**

CHICKEN @ \$20 Per Entry.....	# of entries_____	\$_____
BEEF @ \$20 Per Entry.....	# of entries_____	\$_____
FISH/SEAFOOD @ \$20 Per Entry	# of entries_____	\$_____
DESSERT @ \$20 Per Entry	# of entries_____	\$_____
BBQ SIDE @ 20 Per Entry	# of entries_____	\$_____
SAUCE @ 20 Per Entry	# of entries_____	\$_____
TOTAL ANCILLARY FEES ENCLOSED:		\$_____

MBN SANCTIONED BACKYARD CONTEST SEPTEMBER 29, 2018

Base entry \$145 includes one entry into one category. To enter both categories \$195. Entry fee includes one 20x20 sites, one t-shirt, and water nearby. Quiet Generators allowed, noise level must not exceed 60 to 75 decibels. Includes \$10 MBN fee.

One Free T-shirt per Application: M___ L___ XL___ 1XL___ 2XL___

RIBS_____ PULLED PORK_____ BOTH_____ = \$_____

MUST ENTER BOTH CATEGORIES TO BE ELIGIBLE FOR GRAND CHAMPION

EXTRAS

PERSONAL PORT-A-JOHN \$100 \$_____

LATE FEE (required applications post marked after 9/14/18) \$25 \$_____

LARGER SITE 30'w x 30'd \$50 \$_____

T-SHIRTS M___L___XL___1XL___2XL___@ Total shirts \$12 each = \$_____

TOTAL ENTRY FEE ENCLOSED \$_____

Registration: all teams must register with Barbecue Chair between 8 a.m. & 4 p.m. on Friday before setting up. Special request for alternative set-up time must be approved in advance by BBQ Chair.

Estimated time of arrival: _____

Please make checks payable to City of Bartlett BBQ and mail to:

Bartlett BBQ Fest, Box 392 Ellendale, TN 38029

If you have any questions go to

www.bartlettbbqfest.com or email BartlettBBQContest@cityofbartlett.org 901-859-3381



OFFICIAL RULES AND REGULATIONS

1. Teams may cook with any type of wood and/or charcoal. Other flammable (propane, compressed, or liquid gas, etc.) may be used within the cooker only to start the initial fire. No type of flammable may be used within the cooker once the meat is on the cooker. Flammables may be used outside/away from cooker to make coals. All contestants MUST adhere to all electrical, fire, and other city, county, state or federal codes. A Fire Extinguisher must be in good condition, properly tagged by a certifying agency, or have been purchased within the last year and receipt must be available for review by the fire code official. Electrical devices may be used within the cooker as long as they DO NOT generate heat. Approved devices include rotisseries, fans and delivery systems for approved fuels (e.g. Traeger grills). Electric smokers, holding ovens or any other devices with heat producing electric coils are not allowed.
2. Each team must comply with all applicable rules/regulations of the Shelby County Health Department. No Meat/Entry/Product May Be Sold.
3. Meat for the contest may be frozen or fresh. Meat may not be pre-cooked, sauced, injected, marinated, cured in any way, or otherwise pre-treated prior to meat inspection. Must be maintained below 40 F degrees prior to cooking and at/above 155 F after cooking. Teams may not remove from site after inspection.
4. Each contestant competing must supply ALL of his own meat, cooking ingredients, individual cooking devices, utensils, preparation tables, etc. ALL COMPETITION ENTRIES MUST BE PREPARED AND COOKED ON SITE AT THE BARTLETT BBQ FEST.
5. No live animals/pets (dogs, pigs, etc.) are allowed in the cooking area.
6. Official Meat Categories are PULLED PORK and PORK RIBS. No GARNISH allowed in the blind boxes.
 - a. A PULLED PORK entry (shoulder or Boston butt) is defined by MBN as the portion of the hog containing the arm, bone, shank bone and the portion of the blade bone. The pork ham, considered to be a shoulder entry, contains the hind leg bone. Boston butt or picnic shoulders are considered a valid entry. The blind box must contain enough pulled pork to give a bite size sample for 6 judges and all pieces must fit inside closed container (9"x9") container provided.
 - b. A PORK RIB entry defined by the MBN as the portion of the hog containing the ribs, and classified as a spare rib or loin rib portion. Country style ribs and rib tips are not a valid entry. The blind box must contain at least 6 sections of ribs and all pieces must fit inside closed (9"x9") container provided.
7. Competition will be only one round of BLIND judging with GRAND CHAMPION determined by the highest cumulative score of the 2 Official Meat Categories. During the cook's meeting, teams will be informed about how they will get their containers for their blind sample. The MBN reps are responsible for getting containers to the teams. Contests require that teams deliver their blind sample to the judging area or a specified check in area. You should have enough team members to accomplish this task. When a container arrives at the judging area, the label will be removed and a code number assigned by the judging program will be written on the meat and sauce containers. When judges actually get the sample, it will be in a container just like everyone else's,

with only a code number on it. The order that samples are received has no bearing on any team's table placement. The contest officials have invited and selected judges to judge the contest. Contests are using Memphis Barbecue Network "trained" and/ or "certified judges.

Each team will be independently judged based on:

APPEARANCE OF ENTRY - This refers to aesthetics; does the entry itself look appetizing in the container. This is the visual appeal of the entry itself. No garnishes of any kind are allowed in a team's blind turn in box.

TENDERNESS OF ENTRY- The judges will be looking for some firmness but easy separation of the meat. There is a range in barbecue from tough (no cooked) to tender (just right) to mushy (cooked past tender). There should be some texture, but the entry should be moist and easy to chew.

FLAVOR OF ENTRY- This refers to the meat sample with the sauce. The sauce can be added before, during, or after the cooking process. Dry rubs and marinades may cook with meat juices to make a sauce. If a team offers no table sauce, the judges are instructed to score the flavor of the entry based on the sauce made by the rubs/spices added before or during cooking. Only two (2) containers of sauce may accompany your blind entry. It is possible for a team to have a great entry and get a poor score because of their sauce. Remember, the sauce should complement the meat entry, not cover it up.

OVERALL IMPRESSION- Overall impression is a subjective score based on the judge's opinion of the total experience of judging the team's entry, and is not an average of the other scores. Judges will be reflecting on their general overall feeling of their judging experience when they have finished judging all the samples at the blind table. This is the only criterion where the judges can use a decimal point.

8. There will be 6 Ancillary contests: BBQ Side, Chicken, Beef, Seafood/Fish, and Dessert and Sauce. 1st, 2nd, and 3rd places in each category will be announced during Award Ceremony on Saturday September 29, with 1st place receiving \$100. Clam shall containers will be distributed on Friday Afternoon for the Ancillary entries. You may garnish in the Ancillary contest or use your own containers but you must submit enough products for 6 judges to sample and you will be responsible for picking them up at the judge's tent after judging is complete.
 - * BBQ Side entries are not to be store –bought items and must be beans, slaw or Potato salad prepared as desired.
 - * Poultry entries may include any whole portion of domestic chicken, prepared as the team sees fit.
 - * Seafood entries may include any whole or portion of fresh or saltwater seafood, prepared as team sees fit.
 - * Beef entries may include any portion of domestic beef cattle, prepared as team sees fit.
 - * Dessert entries are not to be store-bought items and may be cooked or prepared offsite.
 - * Sauce entries should be a barbecue sauce (tomato base, vinegar base, mustard base, etc.) and will be judged based on flavor, spice compatibility, aroma, and overall impression.

Scoring System

There are six Ancillary Contest provided for Competition. The categories are: BBQ side item, Chicken, Fish/Seafood, Dessert, Sauce, and Beef. In the Ancillary Contest the tenderness of entry criteria is subjective and may include other criteria such as thickness, or consistency of sauce, flakiness of fish, etc.

9. No inspection of the entry is necessary prior to judging. Each team is responsible for observing prudent temperature control and good hygienic practices, bearing in mind that an internal temperature of 137 degrees kills trichinosis, and 165 degrees kill salmonella.

10. Sample containers (9"x9" claim shell box) and sauce cups with lids are provided by the contest officials. No other containers are allowed for sample turn-in other than Ancillary contest. Each team is responsible for delivering their sample entries to a designated location announced at the cooks meeting. **A mandatory cooks meeting will be held on Friday at 4:00 p.m.**
11. It is the responsibility of each team to keep the contest area clean. All fires must be put out and all equipment, garbage, etc. removed from site and placed in City Of Bartlett trash can. **All Trash must be bagged.** Failure to clean up will result in disqualification from next year's contest. Ash bins will be located by the parking lot. The Barbecue Committee request that all contestants cooperate in the disposal or trash keeping the area clean. No 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. **NO GLASS BOTTLES ALLOWED**
12. The Chief Cook is responsible for the conduct of his team and guest. Any disturbances or altercations as a result of a team members, guest or individuals in the team area are grounds for disqualification and expulsion from future contest. No live entertainment will be allowed in the individual cooking areas. Quit time is 11:00 p.m. Friday till 6:30 a.m. Saturday.
13. Winners in all contest and categories will be announced at an awards ceremony held on Saturday at **Approximately 2:30 p.m.** Teams are not to load-out until awards Ceremony has concluded.
14. Reasonable access to water service will be provided. Teams should bring plenty of electrical cords, water hose, and hose splitters in order to reach the nearest tie-in point. Quiet generators allowed noise level must not exceed 60 to 75 decibels.
15. All teams must load-in and set-up from the park entrance off Bartlett Boulevard. No entry allowed from front entrance of Park. If earlier load-in is required, please contact David Parsons at 901-859-3381 prior to September 21st. After 4:30 p.m. on September 28th parking passes will be required, please stop by Judges Tent to receive. All rigs must be in place and all supporting vehicles must be out of the park by 4:30 p.m. Friday. Parking of vehicles in areas other than provided is prohibited. Any team bringing in a RV, camper, or large BBQ rig must notify David Parsons prior to September 21st to ensure that layout of team areas can be accommodated accordingly. Utility vehicles or motorized vehicles of any kind (ATV, golf cart, etc.) are not permitted for use by contestants, team members, or guest. Use of motorized vehicles will be permitted for contest staff only. Use of any prohibited vehicle by a contestant, team member or guest will be grounds for disqualification and/or removal from park.
16. 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.

