

Professional Team Registration
Official BBQ Cook-Off Application
Entry deadline March 10, 2009

Please note: Entries received after 5:00pm on March 10 MUST pay an additional \$50 processing and late application fee. No entry will be accepted after the March 1, 2009 cut-off date. We will only be able to accept a limited number of teams in this contest; therefore the first 45 qualifying teams will be accepted.

Official Team Name: _____
(Name cannot be changed once accepted.)

Please indicate the categories in which you will compete:

Professional Category (MIM Qualifier)	_____ Anything But (\$25)
_____ Whole Hog (\$125)	_____ Stew (\$25)
_____ Pork Shoulder (\$125)	_____ Poultry (\$25)
_____ Pork Ribs (\$125)	_____ Bloody Mary (\$25)
_____ People's Choice (\$25) (10 pounds of chopped & sauced meat.)	_____ Sauce (\$25)

Team Contact: _____

Phone #: W(_____) _____ H(_____) _____ Fax(_____) _____

Email: _____

Taxpayer ID # (if applicable) _____

Address: _____

City: _____ State: _____ Zip: _____

Cook Team:

1. _____ 2. _____
3. _____ 4. _____

Corporate Sponsor: _____

Space Assignments are 30x30. Some oversized spaces are available at 30x50, these assignments will be made as the applications are received. 20 AMP Power for \$25 (each); 30 AMP Power for \$50 (each).

Smokin Pork n Butts - Memphis Barbecue Network Apron order:

_____ Aprons \$15 each for a total of : \$_____

Final Billing:

\$_____ Category Entry Cost (\$125 per for Professional)

\$_____ Ancillary Entry Cost (\$25 per category)

\$_____ Apron Cost (\$15 per)

\$_____ Additional Space Request - Time Sensitive (No Cost)

\$_____ Electricity Cost (20 AMP Power for \$25 (each); 30 AMP Power for \$50 (each))

\$_____ Potty Rental Cost (\$50)

\$_____ Total Cost - Make check or Money Order payable to:
Smokin Pork n Butts BBQ

Due to space constraints we are required to limit acceptance into the Smokin Pork n Butts BBQ cook-off to **45 professional Teams**. On request, we will be happy to put a team on a waiting list. If your application is not accepted, your entry fee will be returned to you by mail with your notification that the event is closed. No refunds of the entry fee will be made once a team has been accepted into the contest.

The Exchange Club of Jackson or Smokin Pork n Butts County Festival may use any photographs or videos authorized or taken by the Exchange Club of Jackson or the Smokin Pork n Butts County Festival of a team site, as well as responses to questions in this application for promotional purposes.

A whole hog entry is defined by Memphis Barbecue Network as an entire hog, whose dressed weight is 85 pounds or more prior to 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 may be separated prior to or during the cooking process.

A pork shoulder entry is defined by Memphis Barbecue Network as the portion containing the arm bone, shank bone, and a portion of the blade bone. The pork ham is considered to be a shoulder entry if it contains the hind leg bone. Boston butts or picnic shoulders are not valid entries.

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

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. Flammables may be used outside and away from the cooker to make additional coals. Local fire and safety laws may prevent the use of any type of gas anywhere on the grounds at any time, and, if so, these laws shall prevail.

Electrical devices may be used within the cooker as long as they do not directly 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.

Meat for the contest may be fresh or frozen. Meat may not be pre-cooked, 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 after cooking.

Event Schedule:

Thursday, April 2nd

All Day Optional Load-In

Friday, April 3rd

7:30 am Check in begins
5:00 pm Team Meeting
5:30 pm Ancillary Judges meeting
6:00 pm Ancillary **Stew** entries due
6:00 pm Ancillary **Sauce** entries due
6:30 pm Ancillary **Poultry** entries due
7:00 pm Ancillary **Anything But** entries due
7:30 pm Tabulation / Verification of scores for Ancillary Categories

Saturday, April 4th

8:00 am Judges registration / Teams receive blind containers
8:30 am Ancillary **Bloody Mary** entries due
9:00 am Judges Orientation & Assignment
9:30 am Turn in People's Choice entry
9:45 am **Whole Hog** blind samples start coming in
10:00 am Judging begins for the Whole Hog category
10:00 am Smokin Pork n Butts Festival Opens
10:45 am **Shoulder** blind samples start coming in
11:00 am Judging begins for the Shoulder category
11:45 am **Rib** blind samples start coming in
12:00 pm Judging begins for Rib category
1:15 pm Final judges assemble in designated area for briefing
1:30 pm **Final Judging** begins
(Approx)

5:30 pm **Awards on Main Stage**

Sunday, April 5th

Load Out

Mail Application to:
Smokin Pork n Butts C/O
Exchange Club of Jackson
PO Box 803
Jackson GA, 30233

Please return only the first two pages.