

Back Yard Teams Rules and Regulations

Due to space constraints we are required to limit acceptance into the Smokin Pork n Butts BBQ cook-off to 10 Back Yard 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 Smoking 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.

Pulled pork entry is defined as a portion containing a pork ham, a pork shoulder or a Boston butts.

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.