



OFFICIAL RULES & REGULATIONS
OFFICIAL COOKING TEAM ENTRY FORM

MAY 31- June 1, 2019
COBB PARR PARK
www.covingtontn.com

PRESENTED BY:

CITY OF COVINGTON

SANCTIONED BY:



2019 COVINGTON BBQ FESTIVAL OFFICIAL RULES AND REGULATIONS

A. LOCATION:

The 47th Annual Covington “World’s Oldest” BBQ Festival will be held at Cobb Parr Park in Covington, Tennessee. The over 100 acre park can easily be accessed from Highway 51 at Bert Johnston Avenue, traffic light number 8.

B. COOKING TEAM APPLICATION:

Team registration fees will vary. The minimum entry fee a team must pay to compete is \$150.00. This fee includes entry into one MBN Sanctioned BBQ contest category, a 30’ x 30’ cooking site, one (1) 20 amp electricity outlet and access to water hook up. Teams may elect to take part in any additional categories for a fee of \$75.00 each. Ancillary Competitions are \$20.00 per entry.

The City of Covington and the Covington BBQ Festival Committee reserve the right to reject any application. If your application is not accepted, your fees will be refunded by mail. No refunds of application fees will be made once you have been accepted in the contest. Due to limited space, teams are not guaranteed a cooking site. Teams may submit applications until May 24, 2019 by mail or in person. Applications received after this date **MAY NOT** be guaranteed a cooking site.

C. PRIZE MONEY DISTRIBUTION:

Grand Champion: \$1000 + Trophy and entry in 2020 BBQ Festival

<u>Whole Hog</u>	<u>Pulled Pork</u>	<u>Ribs</u>
1st Place - \$800 + Trophy	1 st Place - \$800 + Trophy	1 st Place - \$800 + Trophy
2nd Place - \$700 + Trophy	2 nd Place - \$700 + Trophy	2 nd Place - \$700 + Trophy
3rd Place - \$600 + Trophy	3 rd Place - \$600 + Trophy	3 rd Place - \$600 + Trophy
4th Place - \$500 + Trophy	4 th Place - \$500 + Trophy	4 th Place - \$500 + Trophy
5th Place - \$400 + Trophy	5 th Place - \$400 + Trophy	5 th Place - \$400 + Trophy

ANCILLARY CONTESTS

Sauce - \$200
Dessert - \$200
Anything But Pork - \$200

D. THE CONTEST:

There will be three categories: Whole Hog, Pulled Pork and Pork Ribs. You must enter one of the pork categories to be in the contest.

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.

Each team is responsible for maintaining the meat at a temperature below 40 degrees Fahrenheit prior to cooking, and at or above 140 degrees Fahrenheit after cooking. They must exercise good hygienic practices. **Any team found to serve a judge competition meat that was not prepared and cooked on-site, by them, will be disqualified.**

Any photos taken at the event become the property of Covington’s World Oldest BBQ Festival and Memphis Barbecue Network and may be used for promotional purpose.

E. PRELIMINARY SCHEDULE:

Thursday, May 30th

Setup/Registration 8:00 am – 4:00 pm

Friday, May 31st

Team Setup Begins 8:00 am
Meat Inspection Begins 9:00 am
Head Cooks' Meeting 4:00 pm – Mandatory Meeting in the Judging Tent
Sauce Turn-In 4:45 pm
Anything But Turn-In 5:15 pm
Dessert Turn-In 5:45 pm

Saturday, June 1st

Quiet Time Ends 6:00 am
Judges Check-In 8:30 am
Judges Briefing 9:00am
Whole Hog Judging 10:00 am
Pulled Pork Judging 11:00 am
Ribs Judging 12:00 (noon)
On-Site Finals Judging to begin 1:00 pm
Awards Ceremony @ Main Stage 5:00 pm

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Each team is responsible for maintaining the meat at a temperature below 40 degrees Fahrenheit prior to cooking, and at or above 140 degrees Fahrenheit after cooking. They must exercise good hygienic practices. **Any team found to serve a judge competition meat that was not prepared and cooked on-site, by them, will be disqualified.**

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G. MEAT CATEGORIES AND DEFINITIONS:

Whole hog entry 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.

Pulled pork entry 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. No portion of the pulled pork entry may be separated or removed, and returned to the grill, prior to or during the cooking process.

Pork rib entry is 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.

Teams may cook with any type of wood and/or charcoal. 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 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. 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 is responsible for maintaining the meat at a temperature below 40 degrees Fahrenheit prior to cooking, and at or above 140 degrees Fahrenheit after cooking. They must exercise good hygienic practices.

Head Cooks' meeting is scheduled for Friday, May 31st, at 4pm, in the judging tent. It is the team's responsibility to have a team member at the cook's briefing. Any announcements or changes to the contest (if necessary) made at the cook's briefing will take precedence.

Mandatory Judging Time/Schedule:

Judges' check in no later than 8:30 am

Judges' briefing at 9:00 am

Whole hog judging at 10:00 am

Pulled pork judging at 11:00 am

Ribs judging at 12:00 (noon) pm

Finals judging to begin at 1:00 pm

Any photos taken at the event become the property of Covington's World Oldest BBQ Festival and the Memphis Barbecue Network and may be used for promotional purposes.

JUDGING CRITERIA:

MBN has six judging criteria;

- Area and Personal Appearance (on-site finals only)
- Presentation (on-site finals only)
- Appearance of entry
- Tenderness of entry
- Flavor of entry
- 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. Finals judges are not to score on the amount of money spent on the area or table setting, cooking rig/trailer, clothing, etc. A clean, well-organized cooking area will be considered during judging. The cooking area should be free of trash. The presentation team should be the only members of the team present with the judges during the presentation of the cooking entry.

2. Presentation (on-site finals only)

This refers to the verbal introduction of and information about the team, area, grill and the cooking entry. Finals 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.

At this time, you should show the judge the meat on the cooker. The meat should be in a whole state before it is chopped, pulled or sliced.

Remember, this is the first time the judge will see your product and will also be scoring for appearance. No garnish on the grill will be permitted. With that done, it is normally time to escort the judge to the table to discuss any sauce you might offer. During this time, a team member should be getting the entry ready for the judge.

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 garnish of any kind is 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 mushy (cooked past tender). There should be some texture, but the entry should be moist and easy to chew.

5. Flavor of the Entry

This refers to the flavor of 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 the 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. 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. Then the flavor score is based on the combination of the sauce chosen and how it complements that particular entry. 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.

6. 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 samples at the blind table. This is the only criterion where the 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.

7. Preliminary Judging

Preliminary judging is the judging of all teams and all entries in the contest. Teams are judged one meat category at a time, using blind judging. The purpose of the preliminary round is to identify the top three entries in each meat category and to rank the rest of the entries. The top entries in each meat category will advance to the final round of on-site judging.

On-site officials have been selected to judge the contest. The contest uses Memphis Barbecue Network "trained" and/or "certified" judges. Each team will deliver the provided blind container with their entry to the designated blind drop off area, specified by the contest at the cooks' meeting, during the turn in time period. Entries delivered late to the check in area will be disqualified by the MBN reps for the contest.

8. Blind Judging

During the cook's meeting, teams will be informed about how they will get their containers for their blind sample, and at what time they will turn them in. 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.

Teams are required to have their sample at a specified area, at a certain time, within a 15-minute window. The sample must be delivered during this 15 minute window. Please refer to a standard judging timeline for times. If your sample is late, it will not be accepted at the check-in table and will be disqualified by the MBN contest rep.

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 the judges actually get the sample, it will be in a container just like everyone else's sample, with only a code number on it. The order that samples are received has no bearing on any team's table placement. 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. All of the scores from the blind judging in each category are entered into the judging program and tabulated, the top three teams advancing to the final round of onsite judging will be notified.

9. Finals Judging

Final round judging is operated as a complementary 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 they spend with each team. No scores from the preliminary round are carried over to the finals round of judging. 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 identifying the contest champion. The **grand champion of the MBN contest** will be the team receiving the highest total points in any single meat category in the championship round of judging.

Judges 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 what time the final judges will arrive. Teams will be notified if there is a change in the schedule. 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.

Each team will be judged independently even though the judges are travelling in a group. Final judges are not announced prior to judging, and teams do not have the right of refusal of a finals judge prior to finals. If a team is in the final round in more than one meat category, the judges will visit that team are once for each category. Teams cannot serve judges more than one meat category during a visit. Team will make their complete presentation each time. A team's preparation and cooking methods would not be the same for each category.

The final judges will spend a minimum of 10 minutes to a maximum of 15 minutes with each team in each category. Teams will be presenting and feeding four people, the presentation must still fit the 15-minute limit.

I. **ANCILLARY CONTEST**

Ancillary contests will be held in three (3) categories: Sauce, Anything But Pork and Dessert.

- 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
- Beef and poultry entries in the "Anything But Pork" category may be any portion of the beef cattle or chicken, prepared as the team sees fit
- Dessert entries are not to be store-bought items and may be cooked or prepared offsite

All cooked entries should be prepared on the contest site (with the exception of dessert), 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 kill salmonella.

All ancillary entries will be judged blind only with only one round of judging. One first place winner will be chosen from each of the three (3) categories. Entries must be turned into the judging building on Friday evening according to the following schedule:

4:45 pm	Sauce Turn-In
5:15 pm	Anything But Turn-In
5:45 pm	Dessert Turn-In

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.

J. TEAM SETUP

1. Cooking site setup will start Thursday, 8:00 am, May 30th
2. No vehicles will be allowed in the cooking area between 4:00 pm, Friday, May 31st and 5:00 pm Saturday, June 1st. There will be a 2 hour time limit on loading and unloading.

K. SUPPLIES

1. Electricity (one 20 amp outlet) is included with paid entry. Additional 20 amp outlets can be purchased at \$25 per outlet. Contestants will not be permitted to use electric generators unless approved by the BBQ committee. Only grounded extension cords (12 gauge minimum) can be used.
2. Port-A-Johns will be available at a \$100.00 charge. Orders must be turned in on the official team entry form. All Port-A-Johns must be ordered through the Covington BBQ Festival Committee. No sanitary hookups are available.
3. A water hookup will be available for each site. Each team must supply their own water hose.

L. ADDITIONAL INFORMATION

1. Each team is responsible for keeping their area clean during and after the contest. Any space left in disorder or with loose or bundled trash will disqualify the team from future participation.
2. Decisions of the Covington BBQ Festival Committee and the judges are FINAL.
3. No live bands or entertainment will be allowed in the individual cooking areas. Speakers must be turned so that the amplified music or sounds are playing inward toward the team area. No amplified music or sounds will be permitting from the stage or cooking areas during the judging which starts at 9:00 am on Saturday. **Quiet time is 11:30 pm each night until 6:00 am the following morning.**
4. The Chief Cook will be held responsible for the conduct of his team and guests at all times.
5. The local Health Department has stated that the contestants **MAY NOT SELL ANY FOOD TO THE GENERAL PUBLIC.**
6. Cooking areas will be assigned based on registration and payment to the City of Covington.
7. Alcohol in any form cannot be sold or given to minors. Any team serving alcohol to any underage person will be disqualified.
8. The City of Covington reserves the right to make additional regulations as the situation warrants.

M. FIRE REGULATIONS ESTABLISHED BY THE COVINGTON FIRE DEPARTMENT

1. All cooking areas will be inspected.
2. All cooking teams will have a minimum of a 5 Ib. ABC fire extinguisher with a current inspection. Extinguisher must be in good condition and properly tagged by a certifying agency.
3. All tent or canopy material used over cooking area shall be of flame retardant material. Certificate or label is required.
4. No hay, straw, bamboo or shavings shall be used within 20' of cooking site.
5. No fireworks or unauthorized open flames shall be allowed.
6. 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. Fire lanes and emergency access will be maintained at all times



2019 Official Cooking Team Entry Form MBN Sanctioned BBQ Contest



Team Name _____

Head Cook _____ Address: _____

City _____ State _____ Zip _____

Cell Phone Number _____ Email Address _____

COOKING CATEGORIES: **WHOLE HOG** _____ **PULLED PORK** _____ **RIBS** _____

BASE ENTRY FEE: Includes One 30' X 30' cooking area, One (1) cooking category, One (1) 20 amp electrical outlet and One Water Hook-up

ENTRY FEES

Base Entry Fee	\$150	\$	<u>150.00</u>
MBN Fee (Required)	\$10	\$	<u>10.00</u>
Additional MBN Category	Qty _____ @ \$75	\$	_____

ANCILLARIES (1 entry per category)

Dessert	\$20	\$	_____
Sauce	\$20	\$	_____
Anything But Pork	\$20	\$	_____

UPGRADES

Additional 20 amp electrical hook up(s)	_____ x \$25	\$	_____
Additional 30 amp electrical hook up	_____ x \$40	\$	_____
Additional 50 amp electrical hook up	_____ x \$50	\$	_____
40' x 30' Site	\$50	\$	_____
Port-A-Potty	100	\$	_____

TOTAL ENTRY FEE ENCLOSED

\$ _____

Make checks payable to City of Covington and mail to:

Covington BBQ Festival – Karen Griffin
100 West Washington Avenue
Covington, TN 38019

I agree to the rules and regulations of the 2019 Covington “World’s Oldest” BBQ Festival.

HEAD COOK SIGNATURE: _____ **DATE:** _____

Cooking sites will be on first come, first serve basis and will be assigned based upon our receipt of registrations and payment. Cooking sites with larger amp electrical hook ups are limited and will be assigned based upon our receipt of registrations and payment. Please complete this form in its entirety and submit with the entry fee. All entries must be postmarked by May 24, 2019 to be considered for acceptance into the contest. All choices made are final and cannot be changed.

Organizer Contact Information: Karen Griffin

kgriffin@covingtontn.com

901.475.7139 Work 901.485.3075 Cell