



Presents:



**September 10-11, 2021
Tylertown, Mississippi**

**Official Barbecue Team Application
for
MBN Championship Teams
&
MBN Patio Teams**

*sanctioned by the Memphis Barbecue Network
sponsored by Walthall County Chamber of Commerce
website: www.thesouthmsboucherie.com*

2021 Barbecue Team Application

Please check ONLY one:

MBN Championship (Pro) Team

MBN Patio (Amateur) Team

Official Team Name _____

Chief Cook _____

Contact Person _____

Mailing Address _____

City/State/Zip _____

Phone (Cell) _____ (Home) _____

Email _____

Estimated time of arrival on Friday: _____

Payment for the total entry fee must be received with application no later than August 31st, 2021. **A Late Entry fee will be required after September 1, 2021. Applications submitted are not guaranteed entrance. The Committee reserves the right to reject any application after deadline date and/or after spaces are 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. Limited space is available so apply early to secure your admittance.

Any photos taken at the event become the property of The South MS Boucherie and may be used for promotional purposes. For any additional information or questions contact Taylor Stringer, Barbecue Chair, at taylor@stringerind.com or 601-803-2075.

I am entering this contest voluntarily and acknowledge that participation is a privilege, not a right. In exchange for the opportunity to participate in The South MS Boucherie, I assume all risks and indemnify and release all sponsoring and/or hosting entities, including but not limited to the Town of Tylertown, Walthall County Chamber of Commerce, The South MS Boucherie, and the Memphis Barbecue Network as well as 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 August 31st, 2021**.

Send application and entrance fee to:

The South MS Boucherie

P.O. Box 311

Tylertown, MS 39667

Make checks payable to The South MS Boucherie

I verify that I have read all the rules and regulations and understand my responsibilities. I agree to abide by all rules and regulations of The South MS Boucherie and the MBN and understand that their decisions are final.

Signature (required): _____ Date: _____

CATEGORIES & FEES

FRIDAY, September 10, 2021

Anything But Division (open to Championship and Patio Teams, category also open to the public)

MULTIPLE ENTRIES ALLOWED IN THIS CATEGORY

CATEGORY	COST PER ENTRY	NUMBER OF ENTRIES	AMOUNT DUE
Steak	\$100*		

*\$100 entry fee includes (2) steaks provided by the Boucherie – see Official Judging Times on last page.

Anything But Fees..... \$ _____

SATURDAY, September 11, 2021

Patio Division (Amateur) (must enter 2 categories to reserve a cooking site – only 1 entry per category)

MUST cook all 3 meat categories to be eligible for Patio Grand Champion.

PLEASE CHECK PATIO CATEGORY ENTRIES – Each entry is a \$75 fee (\$225 for all three)

Pulled Pork Pork Ribs Pork Loin \$ _____

Championship Division (Professional) (only 1 entry per category)

PLEASE CHECK CHAMPIONSHIP CATEGORY ENTRIES – Each entry requires a \$125 fee (\$375 for all three)

Whole Hog Pulled Pork Pork Ribs \$ _____

Extras:

Late Entry Fee after September 1, 2021 - \$50 \$ _____

MBN/Admin Fee – Required for all cooking teams..... \$ 10.00

TOTAL ENTRY FEES ENCLOSED: \$ _____

Best Decorated Site – *No Entry Fee* People’s Choice – *No Entry Fee*

Team Members – 10 wristbands issued to team members staying on site from Midnight to 6 am.

(Please list all team members) _____

Standard Area: 20’ wide x 40’ deep for Patio Division

40’ wide x 40’ deep for Championship Division

Requests for additional space must be justified by size of rig and/or equipment and must be made in advance.

All requests must be approved by the Barbecue Chair.

Total Set-Up Size (trailer, cooker, tent, etc.): _____ Space requested: _____ Wide by _____ Deep

Registration: All teams must check-in with the Barbecue Chair between 8:00 am and 3:00 pm on Friday, September 10th before setting up at the Southwest Event Center 29 MS-48 Tylertown, MS 39667.

Special requests for alternative set up time must be approved in advance by Barbecue Chair.

50 amp RV plugs, Standard 20 amp outlets, and water hook-up are available at each site and costs are included in your entry fees; however, each team must provide its own water hose, water splitter, and extension cords.



OFFICIAL RULES AND REGULATIONS (Page 1 of 5)

2021 Contest Category Prizes

Anything But Prizes

Category	1 st Place	2 nd Place	3 rd Place	4 th Place	5 th Place
Steak	\$300 + Trophy	\$200 + Trophy	\$100 + Trophy	Trophy	Trophy

Patio Team Prizes

Category	1 st Place	2 nd Place	3 rd Place	4 th Place	5 th Place
Pulled Pork	\$150 + Trophy	\$125 + Trophy	\$100 + Trophy	\$75 + Trophy	\$50 + Trophy
Pork Ribs	\$150 + Trophy	\$125 + Trophy	\$100 + Trophy	\$75 + Trophy	\$50 + Trophy
Pork Lion	\$150 + Trophy	\$125 + Trophy	\$100 + Trophy	\$75 + Trophy	\$50 + Trophy

**MBN Patio Grand Champion - \$500 and Trophy
+ Free Full Entry in the 2022 South MS Boucherie**

MBN Championship Team Prizes

Category	1 st Place	2 nd Place	3 rd Place	4 th Place	5 th Place
Whole Hog	\$500 + Trophy	\$400 + Trophy	\$300 + Trophy	\$200 + Trophy	\$100 + Trophy
Pulled Pork	\$500 + Trophy	\$400 + Trophy	\$300 + Trophy	\$200 + Trophy	\$100 + Trophy
Ribs	\$500 + Trophy	\$400 + Trophy	\$300 + Trophy	\$200 + Trophy	\$100 + Trophy

**MBN Championship Grand Champion - \$1,000 and Trophy
+ Free Full Entry in the 2022 South MS Boucherie**

Best Decorated Site

Special Plaque

People's Choice

Special Plaque



OFFICIAL RULES AND REGULATIONS (Page 2 of 5)

1. 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.

Date and time of Cooks' Meeting: **Friday, September 10th, 5:00 pm at the Southwest Event Center.** 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.

Championship Division Meat Categories

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

a. A **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 returned to the grill, prior to or during the cooking process.

b. A **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.

c. A **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.

Patio Division Meat Categories

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

a. A **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.

b. A **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.

c. A **pork loin entry** is defined as bone in or without bone. Loin must weigh at least 5 pounds at time of meat inspection. No stuffing is allowed.

4. A Patio 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 Division must be inspected by the Official Meat Inspector for compliance with entry requirements.**



OFFICIAL RULES AND REGULATIONS (Page 3 of 5)

Anything But Division Categories

6. Category is steak. Entrants will be provided with (2) steaks per entry. Entrants are allowed multiple entries in this category only. A fee is required for each entry. Entrants can only win one place in a category regardless of the number of entries. This division is open to all teams – Championship and Patio. This category is also open to the public.

Judging

8. **ANYTHING BUT JUDGING** will be held on Friday, September 10th. Blind judging only and garnish is allowed. *These contests are open to all teams (Championship and Patio).*

9. **CHAMPIONSHIP DIVISION JUDGING** will occur on Saturday, September 11th. Preliminary blind judging and finals on-site judging rules of the Memphis Barbecue Network will be used. Preliminary blind judging will begin at 10:00 a.m. for Whole Hog division; 11:00 a.m. for Pulled Pork division; and 12:00 p.m. for Pork Rib division. Finals judging will be on-site and begin at approximately 1:00 p.m.

a. **WHOLE HOG ENTRIES** - Portions of the ham, shoulder and loin must be present in the preliminary round blind box. No other portions of the whole hog are allowed in the blind box. The blind box must contain enough of each portion 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. During finals judging, other portions of the whole hog may be presented to the 4 finals on-site judges in addition to the ham, shoulder and loin. However, these portions will NOT be judged.

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.

10. 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, hind legs 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.

11. **PATIO DIVISION JUDGING** will occur on Saturday, September 11th. Blind judging rules of the Memphis Barbecue Network with **one preliminary judging round** (see Item 12) only will be used for each contest. The Patio Grand Champion will be determined by the highest cumulative score from all 3 categories (pulled pork, pork ribs, and pork loin).

12. Each Patio team should cook enough to provide bite size samples of pulled pork and pork loin for 6 judges and 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.

13. **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 Division will determine the winners in each meat category. These scores are then combined for a cumulative score to determine the Patio Grand Champion.

14. In the Preliminary Judging there are 6 judges per table with 3 to 6 samples at each table and the lowest score in each criterion is 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.



OFFICIAL RULES AND REGULATIONS (Page 4 of 5)

15. 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.

16. 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.

17. 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 being accepted.

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

19. **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.

20. 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.

21. 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. Teams will be provided “official finals MBN placemats” that must be used during finals judging.

22. 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

23. Contestants’ category(ies) **must be stated on entry form.**

24. **All competition entries for all divisions must be prepared and cooked on site. Any team (Championship and/or Patio) found to serve judge competition meat that was not prepared and cooked on-site, by them, WILL be disqualified.**

25. All teams should review the current MBN General Rules and Regulations found on the website www.mbnbbq.com.

26. Each team must comply with all applicable rules/regulations of the Walthall County Health Department.

NO MEAT/ENTRY/PRODUCT MAY BE SOLD.

27. Each contestant competing shall supply all of his own meat, cooking ingredients, individual cooking devices, utensils, preparation tables, etc. A regulation cooking area (20’ by 20’) is provided. All contestants must adhere to all electrical, fire and other city, county, state or federal codes. A fire extinguisher must be in each cooking area.

28. Each contestant must check in at the Barbecue Headquarters. Set up begins at 7:00 a.m., Friday, September 10th, when cooking area assignments will be issued. All teams must be set up by 3:00 p.m. Cooking may begin any time after meat inspection.

29. All deliveries of equipment and supplies, etc. must arrive before 3:00 p.m. on Friday, September 10th. **All vehicles must be removed from the area by 3:00 p.m., Friday. No vehicles are allowed to remain in the cooking areas.**

30. A team may have as many assistants as are necessary. All cooks and assistants that handle food in any way must comply with all applicable rules and regulations of the Walthall County Health Department.

31. No live animals, including pets (dogs, pigs, etc.), are allowed in the cooking area. Cooking in pits is not allowed.

32. **All teams are required to send a representative to the Cooks’ meeting on Friday at 5:00 pm.** Location will be at the Southwest Events Center.

33. It is the responsibility of each contestant to see that the contest area is kept clean. All fires must be put out and all equipment, garbage, etc. removed from site. Any site not properly cleaned will result in disqualification from future participation.

34. The chief cook will be held responsible for the conduct of his team and guests. Any disturbances or altercations as a result of team members, guests or individuals in the team’s area are grounds for disqualification and expulsion from future contests. **No glass containers are allowed.**



OFFICIAL RULES AND REGULATIONS (Page 5 of 5)

35. The use of golf carts and ATVs is restricted to the Barbecue Committee. **Team members and/or guests are NOT allowed to use any type of vehicle (golf carts, ATVs, etc.) in the festival area. Violations will result in disqualification.**

36. No live bands, combos, etc. will be allowed in the individual cooking areas at any time during the event. **All entertainment and music must end at Midnight on Friday. Please be respectful of the community between the hours of Midnight, Friday and 6:00 a.m. Saturday. Only team members with wristbands are allowed to stay on-site in their cooking areas from Midnight, Friday to 6:00 a.m. Saturday.**

37. Standard cooking area is 20' x 20' for Patio and 20' x 40' for Championship. Special requests must be stated on the application and must be approved in advance by the Barbecue Chair. Water and electricity (50 amp) are included in application fees. **Requests for additional space and electricity must be made in advance with BBQ Chair.** Additional electricity will require an additional fee. RV parking will be allowed in the 20' x 40'. There is no septic hookup at the individual sites but there is one that is available for on the way out.

38. Reserved parking for contestants is within walking distance of the cook sites.

39. Applications submitted are not guaranteed entrance. Accepted applicants will be contacted and entry fees will be deposited. Accepted applicants will be contacted with information regarding the judging process, registration and parking.

40. The Barbecue Committee reserves the right to reject any application. If your application is not accepted, your fees will be refunded by mail. No refunds will be made once you have been accepted into the contest whether you appear or not.

41. All checks should be made payable to The South MS Boucherie and mailed to P. O. Box 311, Tylertown, MS 39667.

42. Any photos taken at the event become the property of The South MS Boucherie and the Memphis Barbecue Network and may be used for promotional purposes.

43. The South MS Boucherie Committee reserves the right to make additional regulations as the situation warrants. Violations of rules and regulations will result in disqualification, expulsion from grounds, and/or disqualification from future participation.

44. Decisions of **The South MS Boucherie** Committee Chair, Co-Chairs and judges are final.

For other information or to make advance arrangements, contact Taylor Stringer, BBQ Chair, at 601-803-2075 / taylor@stringerind.com.

Contest website: <http://www.thesouthmsboucherie.com>

Category	Official Judging Times	
	Check-in Time	Judging Time
Steak	Friday, 7:15-7:30 pm	7:30 pm
Championship Whole Hog (preliminary)	Saturday, 9:45-10:00 am	10:00 am
Championship Pulled Pork (preliminary)	Saturday, 10:45-11:00 am	11:00 am
Championship Pork Ribs (preliminary)	Saturday, 11:45-12:00 pm	12:00 pm
Patio Pulled Pork	Saturday, 9:45-10:00 am	10:00 am
Patio Pork Ribs	Saturday, 10:45-11:00 am	11:00 am
Patio Pork Loin	Saturday, 11:45-12:00 pm	12:00 pm
Championship On-Site Finals Begin		1:00 pm