



30th Annual Southaven Spring Festival
Barbecue Cooking Contest
8710 Northwest Drive
Southaven, Mississippi 38671
ATTN: Springfest

PRIZE MONEY TO BE AWARDED:

Grand Champion \$1,200

Whole Hog	Shoulder	Ribs
1st - \$1,000	1st - \$1,000	1st - \$1,000
2nd - \$750	2nd - \$750	2nd - \$750
3rd - \$500	3rd - \$500	3rd - \$500
4th - \$300	4th - \$300	4th - \$300
5th - \$200	5th - \$200	5th - \$200

BACKYARD

Grand Champion \$300

Shoulder	Ribs
1st - \$100	1st - \$100
2nd - \$50	2nd - \$50
3rd - \$25	3rd - \$25

ANYTHING BUT PORK

Beef 1st - \$150	Poultry 1st - \$150	Seafood 1st - \$150	Hot Wings 1st - \$150
Beans 1st - \$50	Sauce 1st - \$50	Chili 1st - \$50	Dessert 1st - \$50



Southaven
Spring
Festival 2010



30th Annual Southaven Spring Festival Barbecue Cooking Contest April 22 - 24, 2010

OFFICIAL RULES AND REGULATIONS

1. Barbecue is defined by the MBN as meat (fresh and uncured) prepared on a wood or charcoal fire, basted or not, as the cook sees fit, with any non-poisonous substances and sauces as the cook believes necessary. There will be three categories in the contest - whole hog, pork shoulder, pork ribs (spare or loin). Meat for a contest entry may not be precooked, sauced, injected, marinated, or cured in any way prior to inspection at the beginning of the contest.
 - 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 removal of 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 the Memphis Barbecue Network as the portion containing the arm bone, shank bone, and a portion of the blade bone. The pork ham considered to be the shoulder entry contains the hind leg bone. Boston butts or picnic shoulders are not valid entries.
 - A pork rib entry is defined by the 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 containers or any other devices with heat producing electrical 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.

2. Each contestant shall supply all meat, seasonings, cooking utensils, barbecue grills and other equipment necessary to prepare samples for judging. The Spring Festival will provide a regulation cooking area. If a larger area is needed, special arrangements may be made (see entry form). Contestants must adhere to all Spring Festival, city, county, state or federal codes pertaining to fire and electricity.
3. No contestant's vehicle will be allowed to enter or exit the barricades for any reason after 3:00 p.m. on Friday, April 23. Contestants must make all deliveries of equipment, stoves, supplies and other paraphernalia between 8:00 a.m. Thursday, April 22 and Noon Friday, April 23. All equipment, cookers, etc. should be delivered and set up by midnight Friday. Parking of vehicles in areas other than that provided will result in their relocation to a collection point without prior notification. Parking rules and regulations will be issued with the application acceptance letter. Vehicles of any kind other than passenger cars or trucks are prohibited on festival grounds unless specifically approved by the festival committee or for the transportation of certifiably handicapped persons. Use of any prohibited vehicle by a contestant, team member or guest will be grounds for disqualification.
4. Each contestant may have as many assistants as are necessary for such chores as hauling wood, hoisting whole pigs and encouraging the cook. During contest judging only 4 assistants will be allowed in the cooking area (those listed on entry form). Any assistant who handles food in any way must comply with paragraph 5 of these rules.
5. Each contestant must comply with all applicable rules and regulations of the City of Southaven and DeSoto County Health Department including but not limited to the following:
 - a. Meat must be 40 degrees or less before cooking. Your coolers with ice will keep it cool enough.
 - b. After cooking, the meat must be maintained at 140 degrees or above in a covered container.
 - c. Aprons and hats must be worn by the cook and all food-handling assistants. Entry fee includes an apron for the cook. Assistants aprons and T-shirts may be purchased for an additional charge.
 - d. Smoking or chewing tobacco during judging times is prohibited.
 - e. Cleanliness of the cook, assistants and contestants is required.
 - f. No live animals (DOGS, PIGS, etc.) are allowed in the cooking area.
 - g. Dug pits are not permitted.
 - h. Beer, soft drinks, ice or vendor trucks prohibited from festival grounds unless authorized by festival directors. Major sponsor vehicles accepted.

6. Each team must check in at the cooks' meeting on Monday. At that time contestant numbers, cooking area assignments, and vehicle passes will be issued. If you fail to make the cooks' meeting your packet will be available on site Friday morning at 10:00.m. Final meat inspection will take place beginning at 10:00 a.m. on Friday. A member of the Barbecue Committee must inspect your meat prior to cooking. Cooking may not begin until meat is inspected on Friday. Whole hog judging begins at 10:00 a.m. Saturday, whole shoulder judging at 11:15 a.m. and rib judging at 12:30 p.m.
7. Judging will be on site and blind. There will be a brief explanation of judging procedure at the Contestants' meeting. Contestants' scores will be mailed to all competitors within 30 days after the contest.
8. (a) Contestants may enter and compete in all three categories. Categories must be stated in advance on the Entry Form. Changes can only be made in writing to the Barbecue Co-chairman. No changes can be made after the cooks' meeting.
(b) Each team must have its own cooker.
9. Application fees are based on category entered. They are \$100.00 for each division. The Selection Committee reserves the right to reject any application. If your application is not accepted, your fees will be refunded by mail. No refunds of the application fees will be made once you have been accepted into the contest, whether you appear or not. All checks should be made payable to Southaven Spring Festival.
10. **DUE TO LIMITED SPACE, APPLICATIONS SUBMITTED ARE NOT GUARANTEED ENTRANCE TO THE CONTEST. APPLICATIONS POSTMARKED AFTER APRIL 14, 2010 MAY NOT BE ACCEPTED.** Applications must be mailed to **EXCEPT AS NOTED:**

8710 NORTHWEST DRIVE, SOUTHAVEN, MS 38671, ATTN: SPRINGFEST

11. The Southaven Spring Festival 2010 Barbecue Cooking Contest will be held in Southaven, Mississippi.
12. **A letter of acceptance will be mailed to each qualifying team notifying you of a meeting to be held at 6:00 p.m. on Monday, April 19, 2010 at Southaven City Hall, 8710 Northwest Drive, Southaven, MS. Rules, regulations, and other necessary information will be discussed. Team cooking, locations, and check-in times will be assigned at this time. Attendance is not mandatory, but it is encouraged as no changes of area locations will be made after this meeting.**
13. It is the responsibility of each contestant to see that the contest area is kept clean and that the area is cleaned and policed following the contest. **ALL FIRES MUST BE PUT OUT**, concrete blocks hauled away and all equipment moved from the site. It is imperative that our cleanup be thorough. Any space left in disarray or with loose or bundled trash and garbage **WILL DISQUALIFY THE TEAM FROM FUTURE PARTICIPATION**. Trash receptacles will be supplied. The Barbecue Committee requests that all contestants cooperate in the disposal of trash and keeping the area clean.
14. The Chief Cook will be held responsible for the conduct of his team and guests. Excessive 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 CONTESTANTS.** The Contest Committee requests and requires that good taste be used - not only in your barbecue but in your behavior as well. We want each team to have a good time, and we want a good atmosphere for those who attend.
15. Contestants may not give or sell any food to the general public but are encouraged to reward the staff workers with generous supplies.
16. **THE BACK YARD, SAUCE, ANYTHING BUT, CHAMPIONSHIP COOKING AND ANY OTHER COMPETITION THE SPRING FESTIVAL MAY CREATE ARE SEPARATE CONTESTS AND WILL BE JUDGED AS SUCH. RULES, REGULATIONS, AND TIMES FOR NON-CHAMPIONSHIP COMPETITION WILL BE AVAILABLE BY CALLING OR WRITING THE SPRING FESTIVAL OFFICE. CASH PRIZES WILL BE ANNOUNCED FOR ALL CONTESTS. THE WINNERS IN THE ABOVE CONTESTS WILL BE ANNOUNCED AT THE AWARDS CEREMONY ON SATURDAY EVENING.**
17. No live bands, combos, etc. will be allowed in individual cooking areas without written consent of the Southaven Spring Festival Coordinator.
18. **QUIET TIME 12:00 MIDNIGHT FRIDAY TIL 6:00 A.M. SATURDAY.**
19. **OPEN FIRES ARE PROHIBITED:** Fires for the purpose of making coals must be contained in an appropriate fire box, screened, and placed well away from pedestrian areas to protect the runway.
 - (a) Beer trucks, etc. other than those of the sponsoring brands will not be allowed on the contest grounds.
 - (b) No fireworks of any kind are permitted in the contest area. Contestants using fireworks or allowing others to use them in their area are subject to disqualification. If you have any problems in this regard contact the Barbecue Committee immediately.
 - (c) The Barbecue Committee is not responsible for tents, cookers, or other equipment left unattended either before, during or after the contest.
20. The Barbecue Committee reserves the right to make additional regulations as the situation warrants.
21. Decisions of the Barbecue Committee Chairman are final.
22. Violation of Rules and Regulations of the Contest may result in disqualification, expulsion from the grounds and/or disqualification from future participation.
23. Be sure to **READ and KEEP** the Rules and Regulations for the Southaven Spring Festival 2010. (Copies of the Rules and Regulations are available by writing to 8710 Northwest Dr., Southaven, MS 38671, ATTN: Springfest.)
24. If you have questions, need to make advance arrangements or if you have been accepted and then for any reason cannot attend, please write to us at **8710 Northwest Dr., Southaven, Mississippi 38671, ATTN: Springfest**, or contact The Spring Festival coordinator at 1-877-TOP OF MS (867-6367) or email us at southavenspringfest.com.
25. The use of gas (L. P. etc.) at the grill is strictly prohibited except for the starting of one initial fire for the contest. All gas must then be disconnected from the grill for the duration of the contest.
26. **No load out before 5:00 p.m., Saturday night.**

Official Team Name: _____



Entry Fees: Areas are all approximately 40' W x 40' D. No on-site expansion into easements.
 Additional space available: 40' W x 40' D = \$100.00 Limit one extra lot per team if available.

PORK COMPETITION	COST
Whole Hog	\$100
Shoulder	\$100
Rib	\$100
Additional Space 40' x 40'	\$100

THE MATH

\$ _____
 \$ _____
 \$ _____
 \$ _____

BACKYARD

1 Entry - Ribs or Shoulder	\$75
2 Entries - Ribs and Shoulders	\$125

\$ _____
 \$ _____

Must enter both categories to be able to win Backyard Grand Champion

**ANCILLIARY FOOD CONTESTS:
 ANYTHING BUT PORK**

Categories:

Beef	\$50
Poultry	\$50
Seafood	\$50
Hot Wings	\$50
Sauce	\$10
Beans	\$10
Chili	\$10
Dessert	\$10

\$ _____
 \$ _____
 \$ _____
 \$ _____
 \$ _____
 \$ _____
 \$ _____
 \$ _____

	Quantity	
Porta John (regular)	_____	\$75 each
(handicapped)	_____	\$125 each
Apron	_____	\$10 each
Electricity	_____	\$15 each

\$ _____
 \$ _____
 \$ _____
 \$ 15.00

TOTAL ENTRY FEE ENCLOSED
 (Make payable to City of Southaven Tourism)
 8710 Northwest Drive, Southaven, MS 38671
 ATTN: Springfest

\$ _____

Official Team Name: _____

ASSISTANT COOKS

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

FULL TEAM NAME (Required) _____

ADDRESS (Required) _____

CITY _____ **STATE** _____ **ZIP** _____

RESPONSIBLE PERSON _____ **PHONE** _____
 (Required) Home Work

ARE THERE any other considerations the Committee needs to know about? _____

A check for the appropriate fee must be received with every application no later than April 16, 2010. No entries will be received after April 16, 2010. I agree to abide by all Rules and Regulations for the Southaven Spring Festival 2010 Barbecue Cooking Contest.

RELEASE AND INDEMNITY AGREEMENT

In consideration of the granting of the right to participate, entrants, participants and spectators, by execution of this form, release of the City of Southaven and their officers, directors, and any representative or workers, or property owners, or occupiers, or sponsors connected with the presentation of the Southaven Spring Festival of and from any claims, injuries, losses, damages or judgements that may be suffered by the entrant, participant, or spectator to his person or property and agree to indemnify the aforesaid parties any loss, liability, expenses, or payment resulting from any such injury to person or property.

CHIEF COOK _____ **DATE** _____

Signature Required