

# Back Yard BBQ Cook Off Presented by:



MIDSOUTH BARBQUE CHAMPIONSHIP
OCTOBER 10-11, 2008

## OFFICIAL ENTRY FORM

ASU Stadium, Jonesboro, AR October 10-11, 2008

Arkansas State University's Red Wolf Club, Jazz in Jonesboro / Mid-South BBQ Championship, October 10-11, is officially sanctioned by the Memphis Barbeque Network and has been declared the "Official Mid-South BBQ Championship" by a proclamation signed by the former Governor of Arkansas, Mike Huckabee. The contest offers cash and prizes to teams competing in the First Commercial Bank- Jazz in Jonesboro Back Yard division. Categories include: Boston Butts and Pork Ribs.

Jazz in Jonesboro / Mid-South BBQ Championship will be held at ASU Stadium on Friday and continue through Saturday prior to the football game which pits ASU against Sun Belt Conference foe LA-Monroe.

Remember, the ASU Red Wolf Club is a non – profit organization. All proceeds will go to support the student-athletes at Arkansas State University.

**Cash and Prizes:** The back yard event will host two categories (Boston Butts and/or Pork Ribs). The Prizes will be as follows: **Overall Winners From All Both Categories:** 

1<sup>st</sup> Place = \$250 2<sup>nd</sup> Place = \$150 3<sup>rd</sup> Place = \$75 Trophies will be given to first through third place in each category

\*Each Team will get 2 tickets to game on October 11th to see ASU vs. LA-Monroe\*

#### THE CONTESTS

- 1. 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 other than wood or charcoal 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 gas anywhere on the grounds at any time, and, if so, these laws prevail.
- 2. 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. Electric smokers, holding ovens or containers or any devices with heat producing electrical coils are not allowed.
- 3. There will be two categories, Pork Shoulder, and Pork Rib. Meat must be cooked on-site at the contest from a raw state whether fresh or frozen. Meat for all categories may not be pre-cooked, sauced, injected marinated, cured in any way, or otherwise pre-treated prior to the official meat inspection. Meat must be maintained at a temperature below 40 degrees Fahrenheit prior to cooking, and at or above 140 degrees during and after cooking.

Judging of the competition will be blind judging. Each team will be provided a box to place the entry into and one team member will be responsible for bringing the entry(s) to the judging tent.

Saturday Judging Times: TBA depending on game time.

**Entry Fee** will be \$50 for each category before September 19: \$50 for Boston butt and \$50 for pork rib. After September 19, the entry fee goes to \$75 per category.

## CONTESTANT RESPONSIBILITIES

Each contestant competing shall supply ALL of his/her own meat, cooking ingredients, individual cooking devices (portable stoves, wood, or charcoal, etc., No Gas) utensils, preparation tables, etc.

The only thing provided to the contestants is a regulation size cooking area. All contestants MUST adhere to all electrical, fire, and other codes set forth in the acceptance packet.

#### WATER AND ELECTRICITY

Water will be available in selected locations. You will be required to have in your area a bucket of chlorinated water for sterilization. Please bring bleach for this. Electricity will not be provided for contestants for the First Commercial Bank Back Yard BBQ Cook Off.

### **ACCEPTANCE**

The initial entry fee includes a 10' x 20' team space, entry into category(s) for the First Commercial Bank Back Yard BBQ Cook Off. See attached entry form for additional categories, team spaces, and corresponding clean up deposits.

WE WILL ACCOMMODATE COOKING RIGS AND TRAPPING BASED ON SPACE AVAILABILITY.

CHECKS should be made payable to: ASU Red Wolf Club

DEADLINE to enter is October 3, 2008. Anything received after the stated date will be handled on an individual basis.

All spaces are given out on a first come, first served basis
Applications will be accepted until October 3, 2008 by mail at this address

#### ASU Red Wolf Club PO Box 2219 State University, AR 72467

Within one week of receipt of valid application, verbal or written acceptance / non acceptance will be given to designated chief cook. Acceptance packets will be mailed to each team.

THE BARBEQUE STEERING COMMITTEE RESERVES THE RIGHT TO MAKE ADDITIONAL REGULATIONS AS THE SITUATION WARRANTS. ALL DECISIONS OF THE BARBEQUE CHAIRMAN, COMMITTEE, AND JUDGES ARE FINAL.

VIOLATIONS OF THE RULES AND REGULATIONS OF THE CONTEST MAY RESULT IN DISQUALIFICATION, EXPULSION FROM THE GROUNDS AND/OR DISQUALIFICATION FROM FUTURE PARTICIPATION.

If you have any questions, problems, need to make advance arrangements, or if you have been accepted and for some reason cannot attend, please contact Brad Pietz at: (870) 972-2401 OR Kent Keith 501-351-0808 or email us at <a href="mailto:bpietz@astate.edu">bpietz@astate.edu</a> or <a href="mailto:keith@yahoo.com">kent.keith@yahoo.com</a>.

\* Friday night's Chili Cook-off is open to all teams and this is your chance to compete against the 'professional' cooking teams. There are no real rules to it; you can start your pot at any time you want with any ingredients you want (except pork) and must have a pot of chili to the VIP Tent by 7:30 pm. Cost is \$25 per team with winner taking **50% of entry fees** and the *Jazz in Jonesboro* Chili Trophy. You can sign up as you check in on Thursday or Friday. Judging will be done by a panel of MBN judges and celebrity judges. Winner will be announced during the entertainment, approximately 9:30 p.m.

#### **APPLICATION FORM BELOW:**



### First Commercial Bank Back Yard BBQ Cook Off October 10-11, 2008

Team Name:Business Name, Student Origination, or Individual Team Name							
Chief Cook:							
Phone #:		_EMAIL: _					
ADDRESS:S	treet / PO Box City State Zip	<del> </del>		<del> </del>			
2nd Contact:							
Phone #:		EMAIL:					
ADDRESS:	Street / PO Box City State Zip						
	n Sponsor (if any):						
	.0.		Pork Rib	\$50*			_
			Boston Butt	\$50*		<del> </del>	_
1 Total		Friday nigh	nt Chili Cook-off	\$25			_
			TOTAL: _				
*After Sept. 19, the entry fee goes to \$75 per category							
Check Payable to: ASU F						U Red Wolf	Club
**** One entry includes a 10' x 20' Tea						Team space	e ****
Mail this form and						d your chec	k to:
	ARBQUE CHAMPIONSHIP				AS	SU Red Wolf	Club
UCTO	BER 10-11, 2008					PO Box	2219

State University, AR 72467