



2017 Esperanza Bonanza

25th Annual Backyard BBQ Contest – Team Packet

Marion Sports Complex, 3820 Complex Rd, Marion, Arkansas

May 11th , 12th , 13th ,2017

Chairpersons:

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\$5000+

In Cash & Prizes

Grand
Champions

\$1000 + Trophy



2017 ESPERANZA BONANZA
25th Annual Backyard BBQ Contest
OFFICIAL RULES AND REGULATIONS

I. Location

The contest will be held at Marion Sports Complex located in Marion, Arkansas. BBQ teams will be set up in a **grass** lot on the north side of the park. A contest map will be available at www.esperaznabonanza.org prior to the contest.

II. APPLICATION & ACCEPTANCE

Application fees are based on categories and contests entered. Minimum entry fee for participation in the **25th Annual Backyard BBQ CONTEST is \$125.00** which includes entry into Rib Category, a 20' x 40' site, an apron, 6 wristbands, 2 parking passes for team parking, and access to water and electricity. An additional 20' x 40' site may be purchased for \$100 each. No team will have more than 2 sites creating a 40' x 40' site.

The Esperanza Bonanza 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 in the contest, whether you appear or not. **DUE TO LIMITED SPACE, APPLICATIONS SUBMITTED ARE NOT GURANTEED ENTRANCE TO THE CONTEST. APPLICATIONS POST MARKED AFTER May 1st, 2017, **MAY NOT** BE ACCEPTED.** Notification of acceptance will be sent via e-mail or regular mail to each team accepted into the contest. Any rejected applications and payments will be returned promptly to the applicant.

III. PRIZE MONEY DISTRIBUTION

Backyard Grand Champion: \$1000 + Trophy

Backyard (Patio) Butt

1st Place: \$500 + trophy
2nd Place: \$400 + trophy
3rd Place: \$300 + trophy
4th Place: \$200 + trophy
5th Place: \$100 + trophy
6th – 8th Places: Cutting Boards

Backyard (Patio) Rib

1st Place: \$500 + trophy
2nd Place: \$400 + trophy
3rd Place: \$300 + trophy
4th Place: \$200 + trophy
5th Place: \$100 + trophy
6th – 8th Places: Cutting Boards

Ancillary Contests

Sauce & Cocktails: Winner takes all entries

Mystery, Brisket, Wing, and Dessert:

1st Place: \$100 + Cutting Board

2nd Place: Cutting Board

IV. Preliminary Schedule

Monday, May 8th

6:00 p.m.	Esperanza Bonanza Board Meeting at Hospitality Pavilion
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Friday, May 12th

9:00am	Meat Inspection Begin
4:00pm	Load-In Period Ends
4:30pm	Cooks' Meeting
5:30pm	Judges Briefing
5:45 - 6:00pm	Sauce Contest
6:45 - 7:00pm	Mystery Box Contest
7:45 - 8:00pm	Brisket Contest
5:30pm - 7:00pm	Best Booth Judging
11:30pm	Quiet Time Begins

Saturday, May 13th

6:00am	Quiet Time Ends
8:00am	Judges Check-In
8:30am	Judges Briefing
8:45am - 9:00am	Cocktail Contest
9:45am - 10:00am	Dessert Contest
10:45pm - 11:00am	Wings Contest
11:45pm - 12:00pm	Butt Contest
12:45pm - 1:00pm	Rib Contest
5:00 p.m.	Awards Ceremony

V. Backyard Divisions

The **Backyard (Patio)** division is specifically for the amateur cooks. The team or its head cook must not have competed in a MBN Divisions at previous contests. This does not include competing previously in a similar competition.

A **pulled pork entry** (shoulder or butt) is defined by MBN as the portion of the hog containing the arm bone, shank bone, and a portion of the blade bone. The pork ham considered to be a shoulder entry contains the hind leg bone. Boston butts or picnic shoulders may also be used. Judging container: Clam shell Styrofoam takeout

A **pork rib entry** as defined by MBN is the portion of the hog containing the ribs classified as a spare rib or loin rib portion. Country style ribs are not valid entries. Judging container: Clam shell Styrofoam takeout

Teams must cook with charcoal and/or wood only. No gas cooking is allowed. Charcoal will be **sold** on a first come first serve basis starting Wednesday. Supply will be limited.

No restaurant affiliations are acceptable.

VI. Judging Rules

All judges will be “trained” and/or “certified” by Memphis Barbecue Network and the scoring and tallying will be handled by Memphis Barbecue Network. All judging will be blind sample only; **NO** on-site finals.

A. Judging Criteria

a. Appearance of Entry

This criterion refers to aesthetic, does the entry itself look appetizing at the table (or in the container for blind entries). This is the visual appeal of the entry itself. 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 on the service plate in on-site judging and in the blind container in blind judging. They will ask themselves – “Does this entry look appealing and appetizing?” You should make every effort that the judges see your product at its best.

b. Tenderness of Entry

In this criterion, the judge will be looking for the 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. When ribs are judged with the meat falling off the bone this sample is judged as overcooked. A mild shake of the rib should leave meat still attached. With loin ribs, one pull/bite should remove meat portion easily. With spare ribs, a bite should leave a half moon crescent in the meat.

c. Flavor of the Entry

This Criterion 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 be cooked with the meat juices to make a sauce. If a team does not offer a 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 and the flavor score is based on the combination of sauce chosen to go with particular entry. If a sauce is presented with the entry the judges are instructed to score the flavor of the entry based on the combination of sauce and entry.

B: Grand Champion Backyard

The team with the highest score in Ribs or Butts will win Grand Champions Backyard Division.

C: Ancillary Contests

Ancillary contests include Sauce, Cocktails, Mystery Box, Brisket, Dessert, and Wings. You may a maximum number of 2 entries in each category except, Mystery Box and Brisket and they both can only have 1.

- a. A **sauce** entry should be a barbecue sauce (tomato base, vinegar base, mustard base) and will be judge on flavor, spice compatibility, aroma and overall impression. Judging container: 6 oz **PINK** bowl with lid
- b. The **Mystery Box Challenge** will be passed will be provided by Esperanza Bonanza. We will pass all boxes leaving enough time for preparation and cooking. It will be judged on flavor, spice compatibility, aroma, and overall impression. Judging container: Clam shell Styrofoam takeout
- c. **Cocktail** entry will be judged based on flavor, spice compatibility, aroma and overall impression. Judging container: 32 oz Styrofoam cup with lid
- d. **Dessert** entry cannot be store-brought items and may be cooked off-site. Judging container: Clam shell Styrofoam takeout
- e. **Brisket** entry will be judged based on tenderness, flavor, aroma and overall impression. Judging container: Clam shell Styrofoam takeout
- f. A **wing** entry may either be a full wing, drummy portion, or wing portion and will be judged based on tenderness, flavor, spice compatibility, aroma, and overall impression. Judging container: Clam shell Styrofoam takeout

All cooked entries should be prepared on the contest site, 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 kills salmonella.

All Ancillary entries will be judged blind only with one round of judging. One first place winner will be chosen from each of the six (6) categories. Entries must be turned into the judging tent on Friday evening according to the following schedule:

Friday:	5:45pm - 6:00pm	Sauce Turn-In
Friday:	6:45pm - 7:00pm	Mystery Box Turn-In
Friday:	7:45pm - 8:00pm	Brisket Turn-In
Saturday:	8:45am – 9:00am	Cocktail Turn-In
Saturday:	9:45am – 10:00am	Dessert
Saturday:	10:45am – 11:00am	Wing

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.

VII. AWARDS CEREMONY

Winners in all contests and categories will be announced at an awards ceremony held on Saturday, May 13th. The awards ceremony will begin at approximately 5:00pm.

VIII. LOAD-IN & SETUP

The entrance to the Marion Sports Complex is located at 3820 Complex Road in Marion, Ar. Teams may set up their rigs on site Sunday, May 7th. No vehicles will be allowed to enter the event site for any reason after 4:00pm on Friday, May 12th. Parking areas for teams are located on the North side of the ball fields. Guest parking is at the school. Buses will be provided at no charge to bring guests to the gate. Parking of vehicles in areas other than those provided is prohibited. Vehicles of any kind are

prohibited on the grounds unless specifically approved by the organizer or for the transportation of certifiably handicapped persons. **Any team bringing an RV, camper, or large BBQ rig must notify Missi Norman prior to May 6th to ensure that layout of team areas can accommodate accordingly.** Utility vehicles or motorized vehicles of any kind (ATV, golf cart, etc) are not permitted for use by contestants, team members, or guests. **Use of utility vehicles will be permitted for Contest Staff only.** Use of any prohibited vehicle by a contestant, team member or guest will be grounds for disqualification and/or removal from the park.

Meat and fire inspections will take place beginning at 9:00am on Friday. A member of the Contest Staff must inspect your meat prior to cooking. Cooking may not begin until inspections have been completed.

WATER & ELECTRICAL: Reasonable access to both water and electrical service will be provided. Every effort will be made to ensure that every team is no more than 150 feet from the nearest water or power source. Teams should bring plenty of electrical extension cords, water hoses, and hose splitters in order to reach the nearest tie-in point.

IX. HOUSEKEEPING & LOAD-OUT

It is the responsibility of each team to ensure that the cooking area is kept clean and that the area is supervised during the contest. ALL FIRES MUST BE PUT OUT and all equipment moved from the site. It is imperative that your clean-up be thorough. Any area left in disarray or with loose or bundled trash and garbage will be assessed a clean-up fee and may disqualify the team from future participation. The City of Marion will provide each team with a trash receptacle. We strongly request that all contestants cooperate in the disposal of trash and keeping the area clean.

TRASH PICKUP: Teams are to place their bagged garbage outside of their immediate team area. Contest staff will pick up bagged trash throughout the evening on Friday and on Saturday morning. Trash crews are not permitted to enter your team area to pick up your trash. Trash must be bagged and placed outside your area.

During load-out, please remove equipment from your site. Our normal load-out day is Sunday, May 14th, should you need to leave after awards please contact Missi Norman prior to May 1st; your team will be assigned a spot on the north side of the park along the Rodeo Road. All equipment should be removed and sites thoroughly cleaned no later than Monday, May 15th. We do not require an inspection of your team site prior to load-out. Be courteous and use good judgment, if you are uncertain about specific issues please speak with a contest representative.

X. TEAM & VISITOR CONDUCT

The Head Cook will be responsible for the conduct of his/her team and guests. Excessive use of alcoholic beverages, profane or abusive language, or loud music will be grounds for disqualification. UNDER NO CIRCUMSTANCE ARE ALCOHOLIC BEVERAGES TO BE DISTRUTED (GIVEN AWAY OR SOLD) TO THE GENERAL PUBLIC OR **ANYONE UNDER THE AGE OF 21** BY TEAMS AND/OR GUESTS. The Contest Staff requests and required that good taste be used, not only in your barbecue but in your behavior as well. Contestants may not give or sell any food to the general public but are encouraged to reward staff workers with generous supplies.

NO LIVE BANDS OR ENTERTAINMENT will be allowed in individual cooking areas. Playing music on your site is allowed, but it should be limited to your immediate team area. No amplified music or sounds should be projected out of your team area. There will be absolutely no entertainment or loud music

allowed during the judging which starts at 10:00am on Saturday. QUIET TIME IS 11:00pm FRIDAY TIL 6:00am SATURDAY, NO EXCEPTIONS.

XI. PARTICIPANT GUIDELINES FOR FIRE AND LIFE SAFETY

In order to reasonably protect the safety of first responders, contestants, and the public, the following are rules and regulations applicable to the Esperanza Bonanza BBQ cooking contests. These requirements are based upon current fire codes, and requirements of similar events.

Fire & Safety Rules and Regulations

1. Tents and awnings used near cooking operations must be flame retardant.
2. No hay, straw or bamboo allowed within 20 feet of a tent or cooking site. Dirt and sand may be used to fill voids or ruts.
3. The use of candles or open flames is strictly prohibited in or near tents or awnings. Coleman type lanterns and stoves are permitted. Due to large crowds, including a lot of children and the close proximity, recreational and homemade fire pits must be covered with screens (spark arresters) to reduce flying embers.
4. All cooking operations shall have a minimum of one (1) fire extinguisher with a minimum 2A:10BC rating on site before any cooking fire is started. Extinguisher must be in good condition, properly tagged by a certifying agency, or have been purchased within the last year and receipt must be available for review by the fire code official.
5. No open flame cooking will be allowed near combustibles. Ashes must be disposed of properly and in a non-combustible container, away from or protected from other combustible material. Trash containers shall be emptied when full.
6. Wood chips are to be used on in the cooking operations; and, they shall be stored away from any heat source. Wood chips are not to be spread on the ground in any manner. Sand may be used in wet areas. Wood, charcoal bags, plastic wood chip bags, etc. shall not be stored near cookers or other heat producing devices.
7. Fire lanes and emergency access shall be maintained at all times.
8. 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.

Special Rules on Use of Propane

Fire Department policy will allow participants to use one (1) 20-pound bottle of propane for cooking purposes, ancillary only. The bottle must be secured and located no closer than 10 feet between the cooking unit and the propane bottle. All propane bottles must be DOT approved for propane use and be equipped with a UL approved safety relief valve, a hose in good condition, and proper connections. Participants may have one (1) 20-pound bottle on the site to use as a spare, provide it is secured and located away from any heating unit or open flame. This policy applied only to barbecue contestants and will not subject vendors to any specific amount of propane bottles for their use provided the bottles are secured and used with reasonable care and part of the normal operation of the vendors business.

XII. TERMS AND CONDITIONS

The Ancillary contests, MBN sanctioned contest, and other competitions created by Esperanza Bonanza are separate contests and will be judged as such. Cash prizes and trophies will be awarded for Ancillary contests and the MBN sanctions contest as described in this document. All winners will be announced at the awards ceremony on Saturday evening. Decisions of the Contest Staff, MBN Judges, and Ancillary Judges are final. Contestant's scores will be made available to all competitors within 30 days after the contest. Violation of Rules and Regulations of the Contest may result in disqualification, expulsion from the grounds and/or disqualification from future participation. Be sure to READ and KEEP these rules for future reference. If you have questions, need to make advance arrangements or if you have been accepted and for any reason cannot attend, please contact Missi Norman at bbq@esperanzabonanza.org or 901-647-3391.

XIII. RELEASE AND INDEMNITY

In consideration of the granting of the right to participate, entrants, participants, and spectators, by execution of this form release Esperanza Bonanza board, the City of Marion, Board of Mayor and Aldermen, the County of Crittenden, and any representative or workers, or property owners, or occupiers, or sponsors connected with the presentation of the Esperanza Bonanza Conquistador Challenge or Esperanza Bonanza 25th annual Backyard BBQ Contest of and from any claims, injuries, losses, damages, or judgments 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.



OFFICIAL TEAM ENTRY FORM

Please complete this form in its entirety and return with your entry fee. All entries must be postmarked by May 1st, 2017 to be considered for acceptance into the contest. All choices made below are **FINAL** and cannot be changed on site.

Team Name: _____

BASE ENTRY FEE: Includes entry into one category, 20' x 40' site, 1 apron, water/electricity **\$ 125.00**

Additional Categories (2nd category \$75.00) **\$ _____**

CATEGORIES: PULLED PORK PORK RIBS

ANCILLARY CONTESTS, MERCHANDISE, SITE UPGRADES:

ANCILLARY CONTESTS: (\$20/entry – max 2 entries per category, except Mystery Box & Brisket)

Sauce Mystery Box Brisket Cocktail

Dessert Wings **\$ _____**

Merchandise Additional Aprons: Qty _____ @ \$15 each = **\$ _____**

Upgrades Port-a-John Rental: Qty _____ @ \$80 each = **\$ _____**

Additional 20' x 40' spot (max is 1 additional) Qty _____ @ \$100 each = **\$ _____**

MBN FEE (REQUIRED) **\$ 10.00**

TOTAL ENTRY FEE ENCLOSED: **\$ _____**

Team Contact: _____

Address: _____

Email: _____

City: _____ State: _____ Zip: _____

Cell #: _____

Home/Work Phone: _____

Please make checks payable to **Esperanza Bonanza** and mail to:

Esperanza Bonanza
P O Box 1327
West Memphis, AR 72303

I agree to abide by all Rules and Regulations of the 2016 Esperanza Bonanza. I also agree I am responsible for my behavior and conduct of myself, my team members, guests, and other visitors to my cooking area.

Signature _____ **Date:** _____