



2018 Esperanza Bonanza

26th Annual Backyard BBQ Contest – Team Packet
Marion Sports Complex, 3820 Complex Rd, Marion, Arkansas
May 10th , 11th, 12th ,2018

Chairpersons:

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\$7000+

In Cash & Prizes

Grand
Champions

\$1000 + Trophy



2018 ESPERANZA BONANZA
26th Annual Backyard BBQ Contest
OFFICIAL RULES AND REGULATIONS

I. LOCATION

The contest will be held at Marion Sports Complex located in Marion, Arkansas. All Backyard, Youth, and Steak teams will be set in the grass 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 **MBN SANCTIONED BBQ CONTEST is \$125.00** which includes entry into one MBN Category, a 20' x 40' site, an apron, 6 wristbands, 2 parking passes and access to water and electricity. All parking will be on the grounds of Esperanza Bonanza. 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 April 30th, 2018, 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 BBQ Grand Champion: \$1000 + Trophy

Pulled Pork

1st Place: \$500 + trophy
2nd Place: \$400 + trophy
3rd Place: \$300 + trophy
4th Place: \$200 + trophy
5th Place: \$100 + trophy
6th Place: cutting board
7th Place: cutting board
8th Place: cutting board

Ribs

1st Place: \$500 + trophy
2nd Place: \$400 + trophy
3rd Place: \$300 + trophy
4th Place: \$200 + trophy
5th Place: \$100 + trophy
6th Place: cutting board
7th Place: cutting board
8th Place: cutting board

Ancillary Contests

Sauce & Bloody Mary contest winner receives 90% of entry fees.

On a Stick, Brisket, One Bite, and Dessert:

1st Place: \$100 + Cutting Board

2nd Place: Cutting Board

IV. PRELIMINARY SCHEDULE

Friday, May 11th

9:00am	Meat Inspection Begin
4:00pm	Load-In Period Ends
4:30pm	Cooks' Meeting
5:30pm	Judges Briefing
5:45pm - 6:00pm	Sauce Contest
6:00pm – 7:00pm	Judging of Decorated Port-a-John
6:45pm – 7:00pm	On-a-Stick Contest
7:45pm – 8:00pm	Brisket Contest
11:00pm	Quiet Time Begins

Saturday, March 12th

6:00am	Quiet Time Ends
7:30am	Cooks Meeting/Steak Selection
8:00am	BBQ Judges Check-In
8:30am	BBQ Judges Briefing
8:45am - 9:00am	Bloody Mary Contest
9:45am - 10:00am	Dessert Contest
10:45am – 11:00am	One Bite Contest
11:45am - 12:00pm	Pulled Pork (Butt) Contest
12:45am – 1:00pm	Backyard Rib Turn-In
1:00pm	Finals On-Site Judging
1:30pm	Steak Judges Briefing
2:00pm – 2:30pm	Steak Contest
3:00pm – 3:15pm	Youth Anything But Contest
3:45pm – 4:00pm	Youth Pork
5:00pm	Awards Ceremony
Immediately After Awards – Load out (Must be on North side of the grounds; otherwise you can't leave until park closes at 12:00 am)	

V. THE BASICS OF ALL MBN CONTESTS

For specialty contests, the contest organizer will supply the teams with a list of rules for that particular contest; the rules required by the Memphis Barbecue network are the same for each sanctioned contest.

The contests will usually provide only a regulation space for teams to set up and cook in the event. Teams are required to provide all their own assistants, utensils, meat, sauce, charcoal, wood, cookers, tents, tables, chairs, disposable dinnerware, and/or anything else they may need to compete and serve their entries.

VI. MEAT CATEGORY DEFINITIONS

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.

Pulled Pork

Pulled pork entry is defined by the Memphis Barbecue Network as a portion of the hog containing the arm 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, until it reaches a minimal internal temperature of 145 degrees Fahrenheit. After this point in the cooking process, the entry can be removed and/or separated and returned to the cooker if the cook wants to.

Pork Rib

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 that do not generate heat such as rotisseries, fans and delivery systems for approved fuels (e.g., Traeger grills) may be used within the cooker. Electric smokers, holding ovens or other devices with heat producing electrical coils are not 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, May 12, 2018 at 4:30pm. 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.

VII. JUDGING CRITERIA

1. 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 garnishes of any kind are 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?"

2. 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.

3. 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 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 the 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 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.

4. 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 reflection on their general overall feeling of their judging experience when they have finished judging all the 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.

Finals judges are instructed not to judge dollars spent, trophies displayed. Size of the cooker or anything else not designated as a judging criteria on the scorecard.

5. Blind Judging

During the Cooks' Meeting, teams will be informed about how they will get their container for their blind sample, where and at what time they will turn them in. The MBN reps are responsible for getting containers to the teams. Contests require that team deliver their blind sample to the judging area or specified check-in area. You should have enough team members to accomplish this task.

Teams are required to have their sample at the specified area, at a certain time, within a 15-minute window. The sample must be delivered during this 15 minute window. Please refer to standard judging time-line 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, 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.

Once 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 on-site judging will be notified.

Special Rules on Use of Propane

Participants are allowed 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.

VIII. ANCILLARY CONTESTS

Ancillary contests include Sauce, Bloody Mary, One Bite, Brisket, Dessert, and On-a-stick. You may a maximum number of 2 entries in each category except Brisket.

- 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. **On-a-Stick** entry must be turned in on a stick or skewer. It will be judged on flavor, spice compatibility, aroma, and overall impression. Judging container: Clam shell Styrofoam takeout
- c. **Bloody Mary** 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 **One-Bite** entry must have 2 single bite servings 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	On-A-Stick Turn-In
Friday:	7:45pm - 8:00pm	Brisket Turn-In

Saturday: 8:45am – 9:00am	Bloody Mary Turn-In
Saturday: 9:45am – 10:00am	Dessert Turn-In
Saturday: 10:45am – 11:00am	One-Bite 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.

IX. AWARDS CEREMONY

Winners in all contests and categories will be announced at an awards ceremony held on Saturday, March 12th. The awards ceremony will begin as soon as possible at 5:00 pm.

X. LOAD-IN & SETUP

The entrance to the Marion Sports Complex is located at 3820 Complex Road in Marion, Ar. All teams will be set up on grass. Teams may set up their site beginning May 6, 2018. However, security will not be overnight until Wednesday May 9th. No vehicles will be allowed to enter the event site for any reason after 5:00pm on Friday, March 11th. Parking areas for teams and guests will in the parking lot across from the ground. Parking of vehicles in areas other than that 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 5th 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 inspection 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.

XI. 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. All equipment should be removed and sites thoroughly cleaned no later than Monday, March 13th. 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.

No load-out will be allowed before the conclusion of the awards ceremony. Only teams on the north side of the park will be permitted to leave after awards. All Steak Teams will be located on the north side.

XII. 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 BY TEAMS. 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 12:00pm FRIDAY TIL 6:00am SATURDAY, NO EXCEPTIONS.**

XIII. 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.

XIV. 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 26th annual Backyard Blitz 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 April 30, 2018 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) **\$ _____**

CATERGORIES: PULLED PORK PORK RIBS

ANCILLARY CONTESTS, MERCHANDISE, SITE UPGRADES:

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

Sauce On-A-Stick Brisket Bloody Mary
 Dessert One Bite **\$ _____**

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:** _____