



2018 Esperanza Bonanza

MBN Conquistador Challenge – Team Packet

Marion Sports Complex, 3820 Complex Rd, Marion, Arkansas

March 9th & 10th, 2018

Chairpersons:

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\$7000+

In Cash & Prizes

Grand
Champions

\$1500 + trophy



2018 ESPERANZA BONANZA
MBN Conquistador Challenge
OFFICIAL RULES AND REGULATIONS

I. LOCATION

The contest will be held at Marion Sports Complex located in Marion, Arkansas. BBQ teams will be set on gravel lots (as many as possible) 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, 5 over-night wristbands 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 February 28th, 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

MBN Grand Champion: \$1500 + Trophy

Whole Hog

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

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

Pork 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 contest winner receives 90% of entry fees.

Chili & Wings:

1st Place: \$100 + Cutting Board
2nd Place: Cutting Board

Backyard Rib

1st Place: \$300 & trophy
2nd Place: \$200 & trophy
3rd Place: \$100 & Cutting Board

IV. PRELIMINARY SCHEDULE

Friday, March 9th

9:00am	Meat Inspection Begin
4:30pm	Cooks' Meeting
5:00pm	Load-In Period Ends
5:30pm	Judges Briefing
5:45pm - 6:00pm	Sauce Contest
6:30pm - 6:45pm	Chili Contest
7:30pm - 7:45pm	Wing Contest
11:00pm	Quiet Time Begins

Saturday, March 10th

6:00am	Quiet Time Ends
8:30am	Judges Check-In
9:45 - 10:00am	Hog Turn-In
10:45 - 11:00am	Pulled Pork Turn-In
11:45 - 12:00pm	Ribs Turn-In
12:45 - 1:00pm	Backyard Rib Turn-In
1:00pm	Finals On-Site Judging
TBA	Awards Ceremony
Immediately After Awards	Load Out

V. THE BASICS OF ALL MBN CONTESTS

MBN sanctioned contests offer three official pork categories: Whole Hog, Pulled Pork (pork butts or shoulders, and Pork Ribs. At the majority of MBN contests all three categories are offered and teams may enter as many or as few categories as they wish. 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. BACKYARD CONTEST – Ribs Only

A backyard Rib only contest has been added this year. A minimum of 10 teams is required to make the contest. All teams will be staged on gravel with reasonable access to water and electricity.

VII. MEAT CATEGORY DEFINITIONS AND SUGGESTED AMOUNTS

Whole Hog

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 subsequently returned to the grill, prior to or during the cooking process except the feet, skin and/or head.

The entry must be cooked as one whole unit 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.

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: <*enter time here> 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.

VIII. MBN JUDGING MEMPHIS STYLE BARBECUE CONTESTS

Memphis Barbecue network consists of two rounds of judging (blind preliminary and on-site finals) depending on how well a BBQ team competing scores in relation to score from other teams in the same category.

The preliminary round consists of blind judging that identifies which teams in each category will move to the finals round for on-site only judging. Preliminary rounds are judge by category. Finals competitors will be judged with all categories being judged collectively.

STANDARD JUDGING TIME LINE

Hog 10:00 am (Turn in 9:45am-10:00am)

Pulled Pork 11:00 am (Turn in 10:45am-11:00am)

Rib	12:00 pm (Turn in 11:45am-12:00pm)
Backyard Rib	1:00 pm (Turn in 12:45pm – 1:00pm)
On-Site Finals	1:00 pm Finals judges on-site

JUDGING CRITERIA

1. Area and Personal Appearance (on-site finals only)

This refers to the appearance of the team area and members of the presentation team. Finals judges are not to score on dollars spent on the area or table setting, the “rig”, clothing, etc., but rather the area you are charged with judging is clean and organized. Each member of the presentation team should be clean and be wearing clean, neat clothing.

The area should have all trash picked up, extra supplied organized neatly and trash cans clear from the area or covered. Anyone that is not a part of the presentation team should not be in the judging area. Any other little touches that you feel will add to the appearance of your team or area is acceptable.

2. Presentation (on-site finals only)

This refers to the verbal introduction of and information about the team, area, grill and the entry. Final judges are instructed to score you on the introduction of your team, information about your cooker, what you do to prepare the meat before you put it on, how long you cook it and at what temperature, and what do you do to the entry while it is cooking.

At this time, you should show the judge the meat on the cooker. The meat should be in a whole state-before it is chopped, pulled, or sliced.

Remember, this is the first time the judge will see your product and will also be scoring the appearance. No garnish on the grill will be permitted. With that done, it is normally time to escort the judge to the table to discuss any sauce(s) you might offer. During this time, a team member should be getting the entry ready for the judge.

3. 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?”

4. 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.

5. 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.

6. **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.

7. **Preliminary Judging**

Preliminary judging is the judging of all teams and all entries in the contest. Teams are judged one meat category at a time, using blind judging. The purpose of the preliminary round is to identify the top three entries in each meat category and to rank the rest of the entries. The top three entries in each meat category will advance to the final round of on-site judging.

The contest officials have invited and selected judges to judge the contest. Contest is using Memphis Barbecue Network "trained" and/or "certified" judges.

Each team will deliver the provided container with their entry to the designated blind drop off area, specified by the contest at the cooks meeting, during the turn in time period. Entries delivered late to the check-in area will be disqualified by the MBN reps for the contest.

8. **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.

9. Finals Judging

Final round judging is operated as a completely new contest with nine separate entries: three whole hog, three pulled pork, and three rib teams. **NO** finals judging for Backyard Ribs. All judging in the final round is on-site. Final judges are escorted by a contest official that will monitor the time they spend with each team. No scores from the preliminary round are carried over to the finals round of judging.

There will be four finals judges traveling in a group, judging all nine entries. They are responsible for ranking the nine teams without regard to meat category and identifying the Contest Champion. The Grand Champion of the MBN contest will be the team receiving the highest total points in any single meat category in the Championship round of judging.

They will judge the meat categories in the same order as the preliminary judging round. When the teams are notified that they are in the finals, they are told what time the final judges will arrive. Teams will be notified if there is a change in the schedule.

If there is a chance for an early arrival, teams will be asked if they can take the judges earlier. A team is not obligated to do this, and will not be marked down if they cannot take the judges earlier than originally scheduled.

Each team will be judged independently even though the judges are traveling in a group.

Final judges are not announced prior to judging, and teams do not have the right of refusal of a final judge prior to finals.

If a team is in the final round in more than one meat category, the judges will visit that team area once for each category. Teams cannot serve judges more than one meat category

during a visit. Teams will make their complete presentation each time. A team's preparation and cooking methods would not be the same for each category.

The final judges will spend a minimum of 10 minutes to a maximum of 15 minutes with each team in each category. Teams will be presenting and feeding four people, the presentation must still fit the 15 minute limit.

IX. ANCILLARY CONTESTS

Ancillary Contests will be held in four (3) categories; Sauce, Chili, and Wings. Each team may enter a maximum of one entry per category; there each team may submit up to four (3) total Ancillary entries.

- **Sauce** entries should be a barbecue sauce (tomato base, vinegar base, mustard base, etc) and will be judged based on flavor, spice compatibility, aroma and overall impression.
- **Chili** entries will be judged based on flavor, spice compatibility, aroma, and overall impression.
- 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.

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 four (4) categories. Entries must be turned into the judging tent on Friday evening according to the following schedule:

5:45pm - 6:00pm	Sauce Turn-In
6:45pm - 7:00pm	Chili Turn-In
7:45pm - 8:00pm	Wings 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.

X. AWARDS CEREMONY

Winners in all contests and categories will be announced at an awards ceremony held on Saturday, March 10th. The awards ceremony will begin as soon as possible at the latest 5:00 pm.

XI. 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 gravel. Teams may set up their rigs on site Thursday, March 8th. If your teams needs to set-up prior to that date, please contact Missi Norman at 901-647-3391 prior to March 5th. No vehicles will be allowed to enter the event site for any reason after 5:00pm on Friday, March 9th. 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 March 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.

XII. 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.

AS A MATTER OF COURTESY TO TEAM COMPETING IN THE FINALS, TEAMS WILL NOT BE PERMITTED TO BEGIN BREAKING DOWN THEIR AREAS WHILE FINALS JUDGING IS STILL IN PROGRESS. No load-out will be allowed before the conclusion of the awards ceremony.

XIII. 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 DISTRIBUTED (GIVEN AWAY OR SOLD) TO THE GENERAL PUBLIC BY TEAMS. The Contest Staff requests and requires 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.

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.

XIV. 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 bba@esperanzabonanza.org or 901-647-3391.

XV. 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 February 28th, 2018 to be considered for acceptance into the contest. All choices made below are **FINAL** and cannot be changed on site.

Team Name: _____

MBN SANCTIONED BBQ CONTEST

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

Additional MBN Categories (2nd \$100.00, 3rd \$75.00) **\$ _____**

CATEGORIES: HOG PULLED PORK PORK RIBS

BACKYARD RIB CONTEST (Backyard/Patio teams only)

ENTRY FEE: Includes entry into Ribs, 10 x 10 site, 1 apron, water/electricity **\$ 100.00**

ANCILLARY CONTESTS, MERCHANDISE, SITE UPGRADES:

ANCILLARY CONTESTS: (\$20/entry – max 1 entry per category)

Sauce Chili 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 2018 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:** _____