

2010 MARIANNA ARTS FESTIVAL AND BBQ COOK-OFF

APRIL 16 AND 17

2010 BBQ CONTEST RULES

**Please read the rules that govern the BBQ Contest.
Keep this page for your reference.**

Festival Hours

Friday, April 16
Noon until 10 p.m.
Saturday, April 17
9 a.m. until 7 p.m.

Contest Fees

Professional:	\$250 For all 3
The Ultimate Hamburger Challenge	\$25 Each
People's Choice:	\$50 Each

Entry Deadline

April 1, 2010

Location

Citizens' Lodge Park
4577 Lodge Drive
(off of Caverns Road)
Marianna, Florida 32446

Information

Complete the
BBQ Contest Application
and mail with entry fee to:
Marianna Arts Festival, Inc.
P.O. Box 300
Marianna, FL 32447

A **whole hog entry** is defined by 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 which must be cooked as **one** complete unit on **one** grill surface. No portion or portions of the whole hog may be separated or removed, and subsequently returned to the grill, prior to or during the cooking process.

A **pork shoulder entry** is defined by Memphis Barbecue Network 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 are not valid entries.

A **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.

Barbecue is defined by Memphis Barbecue Network as pork meat, FRESH or FROZEN and UNCURED, prepared on a wood and/or charcoal fire, basted or not, as the cook sees fit, with any consumable substances and sauces as the cook believes necessary. Meat for the contest may not be pre-cooked, sauced, spiced, injected, marinated or cured in any way, or otherwise pre-treated prior to official meat inspection. Each team is responsible for observing required temperature control and good hygienic practices. Meat must be maintained at a temperature below 40 degrees Fahrenheit prior to cooking and at or above 155 degrees Fahrenheit after cooking.

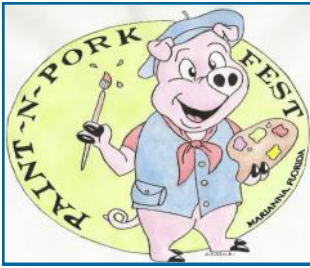
Other flammables (propane, compressed or liquid gas) may be used within the cooker ONLY to START the INITIAL fire. No type of flammables may be used within the cooker once the meat has been placed there. Flammables may be used outside and away from the cooker to make additional coals. Local fire and 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 other devices with heat producing electrical coils are not allowed.



For additional information regarding the
BBQ Contest, contact:

Richard Kunde at 850-209-2959
or bbqcontest@mariannaartsfestival.com



Marianna Arts Festival 2010 BBQ CONTEST APPLICATION

**Please complete the information listed below.
Mail this form along with entry fee to the address listed below.**

Entries received after April 1, 2010, must pay an additional \$50 processing and late application fee. No entries will be accepted after April 11, 2010. Only the first 25 qualifying teams will be accepted.

Official Team Name:

(Team Name cannot be changed once accepted.)

Team Contact:

Address:

City:	State:	Zip:
Phone Numbers: Day: ()	Eve: ()	Fax: ()

E-Mail Address:

Taxpayer I.D. (if applicable):

Please indicate the categories in which you will compete.

Professional Category (MBN Qualifier) \$250 for all three categories		
Whole Hog		\$250
Pork Shoulder		fee
Pork Ribs		for all

The Ultimate Hamburger Challenge \$25 fee each		
5 lbs of hamburger meat will be provided. *See note below.		\$25 fee

Entry Deadline
April 1, 2010

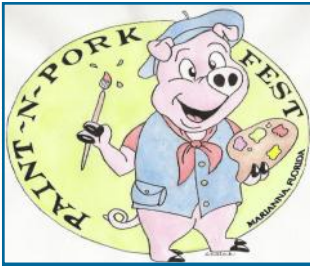
Amount Enclosed
\$

People's Choice		
10 lbs of chopped and sauced meat (MEAT PROVIDED)		\$50 fee

NOTE: Regarding The Ultimate Hamburger Challenge, each participant will be provided 5 lbs of hamburger meat by the Festival/BBQ committee. Each participant will furnish condiments, buns, grill, charcoal, etc. as needed for cooking and presenting of hamburger.

Information

For additional information regarding the BBQ Contest, contact: Richard Kunde at 850-209-2959 or bbqcontest@mariannaartsfestival.com	Complete the BBQ Contest Application and mail with entry fee(s) to: Marianna Arts Festival, Inc. P.O. Box 300, Marianna, FL 32447
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Marianna Arts Festival 2010 BBQ PRIZE LISTING AND EVENT SCHEDULE

PROFESSIONAL CATEGORY

Grand Champion	\$2,000 and trophy
First Place	\$500 and trophy
Second Place	\$400 and trophy
Third Place	\$300 and trophy
Fourth Place	\$200 and trophy
Fifth Place	\$100 and trophy

THE ULTIMATE HAMBURGER CHALLENGE

One Winner	\$100
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PEOPLE'S CHOICE

One Winner	\$200
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Questions?

Contact: Richard Kunde at 850-209-2959
Or e-mail him at
bbqcontest@mariannaartsfestival.com

EVENT SCHEDULE

Thursday, April 15	
All Day	Optional load-in
Friday, April 16	
7:30 a.m.	Check-in begins
4:00 p.m.	Meeting: Teams
6:30 p.m.	DUE: Ultimate Hamburger Challenge
7:30 p.m.	Tabulation/Verification of scores for Ultimate Hamburger Challenge category
Saturday, April 17	
8:00 a.m.	Judges' Registration Teams receive blind containers
9:00 a.m.	Judges' Orientation and Assignment
9:30 - 10:00 a.m.	DUE: People's Choice entries
9:45 - 10:00 a.m.	Blind Samples Turn-In: Whole Hog
10:00 a.m.	Judging: Whole Hog
10:30 a.m. - 2 p.m.	Judging: People's Choice entries
11:00 - 11:15 a.m.	Blind Samples Turn-In: Shoulder
11:15 a.m.	Judging: Shoulder
12:15 - 12:30 p.m.	Blind Samples Turn-In: Rib
12:30 p.m.	Judging: Rib
1:45 p.m.	Final judges assemble in designated area for briefing
2:00 - 2:15 p.m.	Final Judging Begins
5:30 p.m.	Final scores are tallied and verified
6:30 p.m.	Awards presented on Main Stage
All times are Central Standard Time.	