



Grill in the Ville

BBQ Competition

October 2-3, 2015

Team Application

Official Team Name: _____

Chief Cook: _____ Contact Person: _____

Phone Number: _____ Email: _____

Mailing Address: _____

City/State/Zip: _____

Payment for entry must be received with application to the address below. Applications submitted are not guaranteed entrance. The Grill in the Ville committee reserves the rights to reject any application after space is full. If your application is not accepted, your money will be refunded. However, no refunds will be made once you have been accepted into the contest.

Limited space is available so apply early to secure your admittance.

Any photos taken at the event become property of Grill in the Ville/FestiVille and may be used in promotional material.

I am entering this contest voluntarily and acknowledge that participation is a privilege, not a right. In exchange for the opportunity to participate in Grill in the Ville/FestiVille, I assume all risks and indemnify and release all sponsoring and/or hosting entities, including but not limited to the City of Jacksonville, Grill in the Ville/FestiVille and the Memphis Barbecue Network and their employees, agents and volunteers from any and all liability for personal injury arising out of my team's participation in this event.

Complete this form, review all rules and return with your registration fee to

Jacksonville Parks and Recreation
Attention—FestiVille Committee
P.O. Box 793
Jacksonville, AR 72078

I agree to abide by all of the rules and regulations of Grill in the Ville.

Signature: _____

Date: _____

Application (continued)

Official Team Name: _____

Prizes Per Category

- 1st Place \$125.00 and Trophy
- 2nd Place \$75.00 and Trophy
- 3rd Place \$50.00 and Trophy

Grand Champion: \$200.00 and Trophy
Chicken, Pork Butt/Shoulder and Beef Brisket

Categories & Fees

Teams must enter 2 categories to secure a cooking site.

Teams must enter all 3 categories to be eligible for the Patio Grand Champion.

Please check all categories that team will be participating in.

Chicken	\$50.00 entry	\$ _____
Pork Butt/Shoulder	\$50.00 entry	\$ _____
Beef Brisket	\$50.00 entry	\$ _____
Extras:		
Administrative Fee	\$10.00	
<i>Required for all cooking teams</i>		\$ _____
Total Entry Fees Enclosed:		\$ _____

Standard Area

The standard cooking area is 20' deep x 20' wide. The maximum space allowed is 40' wide. Requests for additional space must be justified by size of rig and/or equipment and must be made in advance on application.

Size of rig: _____

Space Requested: _____ x _____

All teams must check in with competition organizers, Dana Rozenski, Tara Smith or Laura Walker between 7:00 am and 2:30 pm on Friday, October 2, 2015, before setting up. Meat inspection will take place when teams check-in.

The chief cook's meeting will take place at a designated location at 6:00 pm on Friday, October 2.

Special requests for alternative set up time must be approved in advance by Dana Rozenski.

Estimated time of arrival on Friday: _____

For more information contact Dana Rozenski at 501-982-4171 or drozenski@cityofjacksonville.net

Grill in the Ville Rules & Regulations

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 may be used within the cooker once the meat has been placed on the cooker. Flammables may be used outside and away from the cooker to make additional coals. All contestants MUST adhere to all electrical, fire, and other city, county, state or federal codes. A working fire extinguisher must be present. 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.
2. Each team must comply with all applicable rules/regulations of the Pulaski County Department of Health. NO MEAT/ENTRY/PRODUCT MAY BE SOLD.
3. Meat for the contest may be uncured fresh or frozen. Meat may not be pre-cooked, sauced, spiced, injected, marinated, cured in any way, or otherwise pretreated prior to official meat inspection. Meat must be maintained at a temperature below 40°F prior to cooking, and at or above 155°F after cooking.
4. Each contestant competing must supply ALL of his own meat, cooking ingredients, individual cooking devices, utensils, preparation tables, etc. A regulation cooking area is provided (20'x20'). Additional space must be approved by committee upon submitting application.
5. All competition entries MUST be prepared and cooked on site.
6. COOKING IN PITS IS NOT ALLOWED.
7. Each team MUST check in with the Barbecue Chair prior to setting up. Set up will be between 7:00 am and 2:30 pm on Friday, October 2, when cooking area assignments will be issued. All teams must be set up by 6:00 pm on Friday. Teams MAY NOT TEAR DOWN BEFORE 6:00 PM. SATURDAY.
8. Vehicles in the cooking areas may not be moved after 7:00 am on Saturday, October 3.
9. Use of golf carts and ATVs is restricted to the Barbecue and Festival Committee. Team members and/or guests will not be allowed to use any type of vehicle (golf carts, ATVs, etc.) in the barbecue area or festival area! Bicycles, skateboards, etc. are prohibited during festival hours 9:00 am – 7:00 pm.

10. Official meat categories are **CHICKEN, BEEF BRISKET, and PORK BUTT/SHOULDER**. Any meat prepared to compete in these 3 categories **MUST** be inspected by the Official Meat Inspector for compliance with the entry requirements stated below. **NO GARNISH** allowed in these categories.
- a. **A CHICKEN** entry may contain any portion of the chicken as long as the box will close. Cornish hens are a valid entry.
 - b. **A BEEF BRISKET** entry must **NOT** be cured in any way (e.g. corned beef).
 - c. **A PORK BUTT/SHOULDER** entry (shoulder or Boston 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 butt or picnic shoulders are considered a valid entry. The blind box must contain enough pulled pork to give bite size samples to 6 judges and all pieces must fit inside the closed container (9"x9") provided.
11. Alcohol may only be used in a pre-mixed marinade which must be made off-site and prior to competition.
12. **JUDGING:** Judging will begin at 3:00 pm on Saturday.

Judging times will be as followed:

Chicken	3:00 pm
Pork Butt/Shoulder	4:00 pm
Beef Brisket	5:00 pm

The Grand Champion will be determined by the highest cumulative score from all categories. **ANY TEAM FOUND TO SERVE A JUDGE COMPETITION MEAT THAT WAS NOT PREPARED AND COOKED ON-SITE, BY THEM, WILL BE DISQUALIFIED AND WILL NOT BE ALLOWED TO PARTICIPATE IN FUTURE EVENTS.** Each team must put enough meat in the box for 6 judges to each get samples. This applies to all categories.

13. Teams are required to respect their neighboring teams and not play loud music as to interfere with their participation and enjoyment.

ALL ENTERTAINMENT AND MUSIC MUST END AT 11:00 PM FRIDAY NIGHT.

14. Wristbands (8) will be provided to each team and must be worn by team members who stay on site on Friday night, October 2. Dupree Park will close at 11:00 pm Friday. Anyone not spending the night in the camping area must leave. Quiet time begins at 11:00 pm.
15. The park will re-open at 6:00 am Saturday morning, October 3. All BBQ team members and guests must have a wristband in order to enter the designated cooking area. It is the team's responsibility to provide appropriate team members and guests with wristbands.

16. It is the responsibility of each team to keep the contest area clean. All fires must be put out and all equipment, garbage, etc., removed from site.

***CAUSES FOR DISQUALIFICATION:

- a. Foul, abusive, or unacceptable language by a team, its members and/or guests.
- b. Excessive noise.
- c. Use of gas or other auxiliary heat sources inside the pit. In addition to disqualification, the team and its members.
- d. Will be banned from competing in future events.

17. ONLY REGISTERED BBQ COMPETITORS ARE ALLOWED PERSONAL COOLERS, GRILLS OR COOKERS AT THE FESTIVAL. ALL OTHERS ARE PROHIBITED.

18. Electricity (110 outlet). Water will be available, just not in each team area. Teams should bring water hoses and splitters in the event that water must be shared.

19. Applications submitted are not guaranteed entrance. Accepted applicants will be contacted by the Barbecue Chair and entry fees will be deposited.

20. The Barbecue Committee reserves the right to reject any application. If your application is not accepted, your fees will be refunded by mail. NO REFUNDS will be made once you have been accepted into the contest whether you appear or not.

21. The Grill in the Ville Barbecue Committee reserves the right to make additional regulations as the situation warrants. Violations of rules/regulations of the contest will result in disqualification, expulsion from grounds and/or both. Decisions of the Barbecue Chair and judges are final.

***First aid will not be provided, except at the election of the contest organizer.

***Judging will start at 3:00 pm on Saturday, October 3.

***There should be enough meat in the container for 6 judges to sample adequately.

Scoring is as follows:

***Marking or sculpting of any kind of the meat or container will not be tolerated. No aluminum foil or stuffing is allowed in the container. No toothpicks, skewers, foreign material or stuffing is permitted.

Please complete application and return with payment made payable to:

City of Jacksonville
Attention—FestiVille Committee
P.O. Box 793
Jacksonville, AR 72078

DL#, phone number, address and date of birth must be included on checks

For additional information contact Dana Rozenski at 501-982-4171

