



# Official Team Application Philadelphia, MS April 17-18, 2020

Team Name: \_\_\_\_\_

Team Contact: \_\_\_\_\_

Address: \_\_\_\_\_

Phone #: \_\_\_\_\_ Alt. Phone Number: \_\_\_\_\_

Email: \_\_\_\_\_

### Mark All that Apply

\_\_\_\_\_ Hog \$120.00      \_\_\_\_\_ Pulled Pork \$120.00      \_\_\_\_\_ Ribs \$120.00

\_\_\_\_\_ Port -O-Let \$100.00

**MBN Admin Fee (REQUIRED) - \$10**

TOTAL: \_\_\_\_\_

I agree to follow all MBN rules and regulations along with any festival requests while competing in the Philadelphia Ham Jam and will be responsible for the conduct of all Team members and visitors.

Team Contact: \_\_\_\_\_ Date: \_\_\_\_\_

Please make all checks, cashier's checks, or money orders payable to Philadelphia Main Street.  
Mail completed application to Scottie Chunn, PO Box 152, Philadelphia, MS 39350.  
Scottiechunn@yahoo.com



## 2020 Philadelphia Ham Jam BBQ Contest Rules

- Each Team shall consist of a Contact Member and Team Members. The Contact Member is responsible for turning in a completed Official Team Application, including all fees, no later than the due date provided by the Contest.
- The Contest will provide a regulation space for Teams to set up and cook in the event.
- The Contest will provide access to electricity, water, and ice. Teams must provide a water hose splitter and a heavy duty extension cord.
- Teams are required to provide all of their own team members, utensils, meat, sauce, char- coal, wood, cookers, tents, tables, chairs, dinnerware, and/or anything else they may need to compete and serve their entries. This equipment must be able to fit in the space provided by the Contest.
- Teams cannot share members, space, or cooking equipment.
- Each Team is responsible for observing required temperature control and safe hygiene of competition meat. Meat must be maintained at a temperature below 40 degrees Fahrenheit prior to cooking and at or above 145 degrees Fahrenheit after cooking.
- No meat preparation is allowed until after meat inspection for that Team is completed. After meat inspection, competition meat cannot be removed from the Team cooking area except for the delivery to the blind judging area.
- Meat for the contest may be fresh or frozen. Meat may not be precooked, sauced, spiced, injected, marinated, cured in any way, or otherwise pre-treated prior to the meat inspection. Meat must be maintained at a temperature below 40 degrees Fahrenheit prior to cooking, and at or above 145 degrees Fahrenheit after cooking. All meat must be inspected at the times set by contest organizers and prior to preparing, seasoning or cooking in any way.
- Competing Teams must adhere to all local fire and safety laws, codes, and ordinances. Fires must be of wood, wood pellets, or charcoal.
- Electrical devices may be used within the cooker if they do not directly generate heat. Approved devices include rotisseries, fans, and delivery systems for approved fuel (i.e., pellet grills). Electric smokers, holding ovens or containers or any 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.
- Any photos taken at the event become the property of Philadelphia Ham Jam and Memphis Barbecue Network and may be used for promotional purposes.
- All Teams must be set up in their assigned space by 4:00pm on Friday, April 17, 2020. All Team Cooks must attend the MBN Cooks Meeting at 5:00pm on Friday, April 17, 2020.
- Schedule for Saturday 04/18/20:

<b>Judges' Check In</b>	<b>8:30 am</b>
Judges' briefing	9:00 am
Whole Hog Turn In	9:45 – 10:00 am
Whole Hog judging	10:00 am
Pulled Pork Turn In	10:45 – 11:00 am
Pulled Pork judging	11:00 am
Rib Turn In	11:45 – 12:00pm
Ribs Judging	12:00 pm
Finals Judging	1:00 pm
Awards	5:00 pm

## MEAT CATEGORY DEFINITIONS

### Whole Hog

Whole Hog 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 returned to the grill, prior to or during the cooking process.

Portions of the ham, shoulder and loin must be present and identifiable in the blind box. No other portions of the whole hog are allowed in the blind box. All meat in the blind box MUST come from the whole hog cooked as a complete unit. No other meat or garnish of any kind is allowed in the blind box.

The blind box must contain, at a minimum, enough pork for 6 judges to sample each of the 3 entries (ham, shoulder, loin). All portions must fit inside the closed container provided and must be in serving size pieces since the judges will not have utensils to cut or divide the entry. No garnish of any kind is allowed in the blind box.

During finals judging, other portions of the whole hog may be presented to on site judges in addition to the ham, shoulder and loin. However, these portions will not be judged/scored by the finals judges. No garnish is allowed on the grill.

### Pulled Pork

Pulled Pork is defined by the Memphis Barbecue Network as a portion of the hog containing the arm bone, hind leg 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. No portion of the pulled pork entry may be separated or removed, and returned to the grill, prior to or during the cooking process.

The blind box must contain, at a minimum, enough pulled pork for 6 judges to sample the entry. All portions must fit inside the closed container provided and must be in serving size pieces since the judges will not have utensils to cut or divide the entry. No garnish of any kind is allowed in the blind box.

You will also need additional portions to present to the judges if you make the finals round. However, no garnish is allowed on the grill.

A minimum of 2 shoulders/Boston Butts and/or hind legs is sufficient per contest (one for the preliminary blind box and one for finals). It is up to the team whether you use all shoulders, Boston Butts, hind legs or a combination as long as it meets the criteria described above.

### Pork Rib

Pork Ribs are 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.

The blind box must contain, at a minimum, 6 sections of ribs for 6 judges to sample the entry. All portions must fit inside the closed container provided and must be in serving size pieces since the judges will not have utensils to cut or divide the entry. No garnish of any kind is allowed in the blind box.

You will also need additional portions to present to the judges if you make the finals round. However, no garnish is allowed on the grill.

A minimum of 5 to 6 slabs are sufficient per contest.

# Prizes Professional Category

**Grand Prize**

**\$1000**

**1st Place in each Category**

**\$600**

**2nd Place in each Category \$400**

**3rd Place in each Category \$200**

**4th Place in each Category \$75**

**5th Place in each Category \$50**



*And uniquely designed trophies  
for Grand and 1st Place such as the ones above  
as well as trophies for 2-5 places.*