

OFFICIAL TEAM ENTRY FORM

Please complete this form in its entirety and return with entry fee. Only cashier checks or money orders accepted. All entries must be postmarked by February 26, 2010 to be considered for acceptance into the contest. Late registration fee \$25. All choices below are final and cannot be changed.

Your entry fee covers: Entry into Memphis Barbecue Network categories per your selections (AT LEAST ONE MBN CATEGORY IS REQUIRED FOR ENTRY). A 20' x 40' area (approximate); all contestant areas will be on grass; no expansion into easements allowed. Electricity, water and one (1) official "Que'in on the Red" apron.



**MARCH 19 - 20, 2010
NORTH LEVEE PARK**

Official Team Name _____

MBN CATEGORIES (1 REQUIRED)	COST	THE MATH
FIRST CATEGORY (select only one)		
<input type="checkbox"/> Whole Hog <input type="checkbox"/> Shoulder <input type="checkbox"/> Ribs	\$125	_____
ADDITIONAL CATEGORY (select only one)		
<input type="checkbox"/> Whole Hog <input type="checkbox"/> Shoulder <input type="checkbox"/> Ribs	\$100	_____
ADDITIONAL CATEGORY (select only one)		
<input type="checkbox"/> Whole Hog <input type="checkbox"/> Shoulder <input type="checkbox"/> Ribs	\$100	_____
ANYTHING BUT CONTESTS		
<input type="checkbox"/> Beef	\$30	_____
<input type="checkbox"/> Poultry	\$30	_____
<input type="checkbox"/> Barbecue Sauce	\$30	_____
AMENITIES/OTHER		
Porta-John	\$80	_____
Aprons Quantity _____ x	\$15	_____
Late Fee	\$25	_____

TOTAL ENTRY FEE ENCLOSED

Team Contact _____ Chief Cook _____
 Address _____
 City _____ State _____ Zip _____
 Home Phone _____ Work Phone _____
 Email Address _____

**Please make cashier checks or money orders payable to ALEXANDRIA FESTIVAL ASSOCIATION and mail to:
 ALEXANDRIA FESTIVAL ASSOCIATION - Division of Community Services o P.O. Box 71 o Alexandria, LA 71309**

RELEASE AND INDEMNITY AGREEMENT: In consideration of the granting of the right to participate, entrants, participants and spectators, by execution of this form, release the Alexandria Festival Association, City of Alexandria, and their officers, directors, and any representative or workers, or property owners, or occupiers, or sponsors connected with the presentation of the Que'in on the Red 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.

I agree to abide by all Rules and Regulations of the 2010 Que'in on the Red. I also agree to encourage my team members and other visitors to my cooking area to abide by the contest rules to the best of my ability.

SIGNATURE: _____ **DATE:** _____

Que'in on the Red

March 19-20, 2010

Presented by the Alexandria Festival Association



GENERAL INFORMATION & PRELIMINARY SCHEDULE

LOCATION The contest will be held at the North Levee Park (500 North 3rd Street) in Downtown Alexandria. Traveling on I-49 North take exit 85B. From I-49 South, take Exit 85A.

PRELIMINARY SCHEDULE OF EVENTS

Friday, March 19

3:00 pm Load-in period ends
4:00 pm Festival Gates Open
5:00 pm Official Cooks' meeting (25 mins.)
7:30 pm Anything But Judging begins

Saturday, March 20

8:00 am MBN Judges Check-In
10:00 am Whole Hog Judging begins
11:15 am Shoulder Judging begins
12:00 pm Festival Gates Open
12:30 pm Rib Judging begins
1:45 pm Finals
5:30 pm Awards

PRIZES TO BE AWARDED

Grand Championship: \$2500, 2011 Memphis Barbecue Network Championship entry, Trophy and "Que'in on the Red" Championship Banner

Place: 1st - 5th Place for EACH - Whole Hog Category, Shoulder Category and Rib Category
1st: \$1000 & Trophy; **2nd:** \$800 & Trophy; **3rd:** \$400 & Trophy; **4th:** \$200 & Trophy; **5th:** \$100 & Trophy

Anything But Prizes: 1st Place - 3rd Place: Trophy

OFFICIAL RULES AND REGULATIONS

1. Barbecue is defined by Memphis Barbecue Network as pork meat, FRESH OR FROZEN AND UNCURED, prepared only 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.
 - **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 a shoulder entry, contains the hind leg bone. Boston butts or picnic shoulder alone are not valid entries.
 - **A pork rib entry** is defined by Memphis Barbecue Network as that portion of the hog containing the ribs, and further classified as a spare rib or a loin rib portion. Country style ribs are not a valid entry.

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.

