



OFFICIAL RULES & REGULATIONS

OFFICIAL TEAM ENTRY FORM

Updated January, 2017

**MARCH 31 AND
APRIL 1, 2017
NANCY LANE PARK**

www.townofatoka.com

PRESENTED BY:



SANCTIONED BY:



SPONSORED BY:



2017 ATOKA BBQ FEST

OFFICIAL RULES AND REGULATIONS

I. LOCATION

The contest will be held at Nancy Lane Park located at Atoka Park Ave and Kimbrough Rd. BBQ teams will be set up in the grass lot on the south side of the park. The park can easily be accessed from 51 highway by traveling East on Kimbrough. A contest site map will be available at www.townofatoka.com/events approximately two weeks 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, 20' x 20' site, one apron, and access to water and electricity. Additional MBN categories are **\$75.00** each. **ANCILLARY CONTEST** entries are \$20/contest, there are seven different ancillary contests. There is no charge for entry into the Port-A-Potty decorating contest.

The Town of Atoka 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 GUARANTEED ENTRANCE TO THE CONTEST.** APPLICATIONS POST MARKED AFTER March 4th, 2017 **POTENTIALLY MAY NOT BE ACCEPTED.** Notification of acceptance will be sent via e-mail to each team accepted into the contest. Any rejected applications and payments will be returned promptly to the applicant.

III. PRIZE MONEY DISTRIBUTION

Grand Champion: \$1500 + Trophy

Whole Hog

1st Place: \$800 + Trophy
 2nd Place: \$700 + Trophy
 3rd Place: \$600 + Trophy
 4th Place: \$500 + Trophy
 5th Place: \$400 + Trophy
 6th Place: \$300 + Trophy
 7th Place: \$200 + Trophy
 8th Place: \$100 + Trophy

Pulled Pork

1st Place: \$800 + Trophy
 2nd Place: \$700 + Trophy
 3rd Place: \$600 + Trophy
 4th Place: \$500 + Trophy
 5th Place: \$400 + Trophy
 6th Place: \$300 + Trophy
 7th Place: \$200 + Trophy
 8th Place: \$100 + Trophy

Pork Ribs

1st Place: \$800 + Trophy
 2nd Place: \$700 + Trophy
 3rd Place: \$600 + Trophy
 4th Place: \$500 + Trophy
 5th Place: \$400 + Trophy
 6th Place: \$300 + Trophy
 7th Place: \$200 + Trophy
 8th Place: \$100 + Trophy

Ancillary Contests

1st Place: \$100 + Trophy
 (7 Food Categories)
 (Port-A-Potty Decoration)

IV. PRELIMINARY SCHEDULE

<u>FRIDAY, MARCH 31ST</u>		<u>SATURDAY, April 1ST</u>	
9:00am	Meat Inspections Begin	6:00am	Quiet Time Ends
5:00pm	Load-In Period Ends	8:00am	Judges Check-In
4:30pm	Cooks' Meeting	9:45 – 10:00am	Hog Turn-In
5:00pm	Sauce Turn-In	10:45 – 11:00am	Pulled Pork Turn-In
5:30pm	BBQ Side Turn-In	11:45 – 12:00pm	Ribs Turn-In
6:00pm	Chicken Turn-In	1:00pm	Finals Judges On Site
6:30pm	Beef Turn-In	2:00pm	Port-A-Potty Judging
7:00pm	Seafood Turn-In	3:30 – 4:30pm	Live Music
7:30pm	Bologna Turn-In	5:00pm	Awards Ceremony
8:00pm	Dessert Turn-In	6:00pm	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 of 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. MEAT CATEGORY DEFINITIONS AND SUGGESTED AMOUNTS

Whole Hog

Is an entire hog, whose dressed weight is 85 pounds or more prior to the optional removal of the head, feet, ribs and skin. The hog must be cooked as one complete unit on one grill surface.

1 whole hog is sufficient per contest

Pulled Pork

Is the portion of the hog containing the arm bone, shank bone, and a portion of the blade bone. The pork ham is considered to be a shoulder entry if it contains the leg bone. Boston butts or picnic shoulders are considered valid entries in accordance with MBN rules. (Revised 2017)

2 shoulders or butts are sufficient per contest.

Pork Rib

Is 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 least 6 sections of ribs and all pieces must fit inside the closed container provided.

5 slabs are sufficient per contest. This would be ½ slabs per finals judge.

VII. MBN JUDGING MEMPHIS STYLE BARBECUE CONTESTS

Memphis Barbecue Network contests consists of two rounds of judging (blind preliminary and on-site finals) depending on how well a BBQ team competing scores in relation to scores 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 judged 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)
On-site Finals	1:00 pm Finals judges on site

JUDGING CRITERIA

MBN has six judging criteria;

1. Area and Personal Appearance (on site finals only)
2. Presentation (on site finals only)
3. Appearance of Entry
4. Tenderness of Entry
5. Flavor of the Entry
6. Overall Impression

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 supplies 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. Finals 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 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 for 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 juices 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 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 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 reflecting on their general overall feeling of their judging experience when they have finished judging all 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. Contests are using Memphis Barbecue Network "trained" and/or "certified" judges.

Each team will deliver the provided blind 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 cook's meeting, teams will be informed about how they will get their containers 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 teams deliver their blind sample to the judging area or a 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 timeline 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 onsite 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. 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 finals 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.

VIII. Ancillary Contests

Ancillary Contests will be held in seven (7) categories: Sauce, BBQ Side, Chicken, Beef, Seafood, Bologna, and Dessert. Each team may enter a maximum of one entry per category, therefore each team may submit up to seven (7) 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.
- BBQ Side entries are not to be store-bought items and MUST be beans, slaw or potato salad prepared as desired.
- Poultry entries may include any whole or portion of domestic chicken, prepared as the team sees fit.
- Beef entries may include any portion of domestic beef cattle, prepared as the team sees fit.
- Seafood entries may include any whole or portion of fresh or saltwater seafood, prepared as the team sees fit.
- Bologna entries may include any whole or portion of beef or pork bologna, prepared as the team sees fit.
- Dessert entries are not to be store-bought items and may be cooked or prepared offsite.

All cooked entries should be prepared on the contest site (with the exception of dessert), 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 only one round of judging. One first place winner will be chosen from each of the seven (7) categories. Entries must be turned into the judging tent on Friday evening according to the following schedule:

5:00pm	Sauce Turn-In
5:30pm	BBQ Side Turn-In
6:00pm	Chicken Turn-In
6:30pm	Beef Turn-In
7:00pm	Seafood Turn-In
7:30pm	Bologna Turn-In
8:00pm	Dessert 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.

Port-A-Potty Decorating Contest

Any team that rents a port-a-potty for use on their site is eligible to enter the decorating contest. There is no entry fee for the port-a-potty decorating contest. Contest entries will be judged by contest staff and one winner will be selected. The winner will receive a \$100 prize and a trophy.

IX. AWARDS CEREMONY

Winners in all contests and categories will be announced at an awards ceremony held on Saturday, April 1ST. The awards ceremony will begin at approximately 5:00pm.

X. LOAD-IN & SETUP

The entrance to Nancy Lane Park is located at 118 Atoka Park Ave in Atoka, TN. Teams may set up their rigs and site on Wednesday March 29th if your team needs to set-up prior to that date, please contact Cliff Evans at 901-837-5306 prior to M a r c h 29th. No vehicles will be allowed to enter the event site for any reason after 5:00pm on Friday, March 31st. Parking areas for teams and guests are located on the North and East side of the softball complex. 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 organizers or for the transportation of certifiably handicapped persons. **Any team bringing in an RV, camper, or large BBQ rig must notify Cliff Evans prior to March 11th 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 and fire inspections will take place beginning at 9:00 am 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.

XI. HOUSEKEEPING, LOAD-OUT, & CLEAN-UP DEPOSIT

All teams are required to pay a \$50 clean-up deposit which is refundable if your site is left clean, and in the same condition when you arrived. All sites are located on grassy park land, and ground conditions can vary depending on the weather. Every effort should be made to return your site to its original conditions prior to the contest. Weather considerations will be taken when refunding clean-up deposits. Failure to properly clean up your team area will result in forfeiture of the clean-up deposit.

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 result in forfeiture of the clean-up deposit and may disqualify the team from future participation. Teams are responsible for supplying their own trash receptacles within their team areas. 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 all equipment from your site. All equipment should be removed and sites thoroughly cleaned no later than Monday April 3RD. We do not require an inspection of your team site prior to load-out. Be courteous and use good judgement, if you are uncertain about a specific issue please speak with a contest representative.

AS A MATTER OF COURTESY TO TEAMS COMPETING IN THE FINALS, TEAMS WILL NOT BE PERMITTED TO BEGIN BREAKING DOWN THEIR AREAS WHILE FINALS JUDGING IS STILL IN PROGRESS. Finals judging will be completed prior to live music beginning on Saturday. No load-out will be allowed before the conclusion of the awards ceremony.

XII. 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 CIRCUMSTANCES 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 the 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 the team area. Live music is scheduled throughout the day on Friday and also on Saturday, take advantage of the live entertainment that is provided. 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 6:00 AM SATURDAY, NO EXCEPTIONS.

XIII. PARTICIPANT GUIDELINES FOR FIRE AND LIFE SAFETY

In order to reasonably protect the safety of first responders, contestants and the public, the following are rules and regulations applicable to the Atoka BBQ cooking contest. These requirements are based upon current fire codes, and requirements of similar events.

Inspection of cookers, tents and related components, as well as decorative and other materials, will be inspected by a fire department representative on the day of set up and prior to any cooking operations. A permit will be provided to the participant for the assigned location.

Fire & Safety Rules and Regulations

1. Tents and awnings used near cooking operations must be flame retardant. Flame retardant certificate must be attached to the tent or on the site.

2. No hay, straw or bamboo allowed within 20 feet of a tent or cooking site. Dirt and sand may be used to fill voids or ruts.
3. The use of candles or open flames is strictly prohibited in or near tents or awnings. Coleman type lanterns and stoves are permitted. Due to large crowds, including a lot of children and the close proximity, recreational and homemade fire pits must be covered with screens (spark arresters) to reduce flying embers.
4. All cooking operations shall have a minimum of one (1) fire extinguisher with a minimum 2A:10BC rating on site before any cooking fire is started. Extinguisher must be in good condition, properly tagged by a certifying agency, or have been purchased within the last year and receipt must be available for review by the fire code official.
5. No open flame cooking will be allowed near combustibles. Ashes must be disposed of properly and in a non-combustible container, away from or protected from other combustible material. Trash containers shall be emptied when full.
6. Wood chips are to be used only in the cooking operations; and, they shall be stored away from any heat source. Wood chips are not to be spread on the ground in any manner. Sand may be used in wet areas. Wood, charcoal bags, plastic wood chip bags, etc. shall not be stored near cookers or other heat producing devices.
7. Fire lanes and emergency access shall be maintained at all times.
8. Open flame or other devices emitting flame, fire or heat or any flammable or combustible liquids, gas, charcoal or other cooking device or any other unapproved devices shall not be permitted inside or located within 20 feet of the tent, canopy or membrane structure while open to the public unless approved by the fire code official.

Special Rules on Use of Propane

Fire Department policy will allow participants to use one (1) 20-pound bottle of propane for cooking purposes. 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 D.O.T. approved for propane use and be equipped with a U.L. 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, provided it is secured and located away from any heating unit or open flame. This policy applies only to barbeque 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 a part of the normal operation of the vendors business.

Thank you for your cooperation. If you have any questions regarding this matter, you may contact Lieutenant Bill Scott, Fire Inspector at 901.331.2099.

XIV. TERMS AND CONDITIONS

The Ancillary contests, MBN sanctioned contest, and any other competitions created by the Atoka BBQ Fest 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 C l i f f E v a n s at cevans@townofatoka.com or 901-837-5306.

XV. RELEASE AND INDEMNITY

In consideration of the granting of the right to participate, entrants, participants and spectators, by execution of this form, release the Town of Atoka, Town of Atoka staff, Board of Mayor and Aldermen, and any representative or workers, or property owners, or occupiers, or sponsors connected with the presentation of the Atoka BBQ Fest 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 entry fee. All entries must be postmarked by March 4th, 2017 to be considered for acceptance into the contest. All choices made below are final and cannot be changed.

TEAM NAME: _____

MBN SANCTIONED BBQ CONTEST:

BASE ENTRY FEE: Includes entry into one category, 20' x 20' site, 1 apron, water/electricity \$ 125.00
 Additional MBN categories (\$75.00 each) \$ _____

CATEGORIES: HOG PULLED PORK PORK RIBS

ANCILLARY CONTESTS, MERCHANDISE, SITE UPGRADES:

ANCILLARY CONTESTS: (\$20.00/ entry – max 1 entry per category) \$ _____

Sauce BBQ Side Chicken Beef Seafood Bologna Dessert

MERCHANDISE T-Shirts: 2XL_____XL_____L_____M_____ @ \$12 each = \$ _____

Aprons: Qty_____ @ \$15 each = \$ _____

Hats: Qty_____ @ \$12 each = \$ _____

Commemorative Pin: Qty_____ @ \$3 each = \$ _____

UPGRADES: Port-A-Potty Rental 1 @ \$ 100 = \$ _____

Site – (30'x30' @ \$50) or (40'x40' @ \$100) _____ = \$ _____

MBN FEE (Required): \$ 10.00

Mandatory Refundable Cleaning Deposit: \$ 50.00

TOTAL ENTRY FEE ENCLOSED: \$ _____

Team Contact: _____ Address: _____ Email: _____

City: _____ State: _____ Zip: _____

Mobile Phone: _____ Home/Work Phone: _____

Please make check payable to **Town of Atoka** and mail to:

Atoka BBQ Fest
 PO Box 505
 Atoka, TN 38004

I agree to abide by all Rules and Regulations of the 2017 Atoka BBQ Fest. I also agree I am responsible for the behavior and conduct of myself, my team members, guests, and other visitors to my cooking area.

SIGNATURE: _____ DATE: _____