



Official Team Application Philadelphia, MS April 20 – 21, 2012

Team Name: _____

Team Contact: _____

Address: _____

Telephone Number: _____

Alternate Telephone Number: _____

Email: _____

Circle All that Apply

Hog - \$120 Shoulder - \$120 Ribs - \$120

Port-O-Let - \$100

If payment is mailed after April 6, 2012, or paid on-site, NON-Refundable Late Fee - \$50

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 Madonna Green May, Ham Jam BBQ, 12931 Road 624, Philadelphia, MS 39350.



2012 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, charcoal, 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 155 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 not be pre-cooked, sauced, spiced, injected, marinated, cured, or otherwise pre-treated prior to official meat inspection.

Competing Teams must adhere to all local fire and safety laws, codes, and ordinances.

Fires must be of wood, wood pellets, or charcoal.

Gas or electric may be used as fire or charcoal starters only. No gas or electric heat sources are permitted for holding bins or cooking.

Meat Category Definitions and suggested amounts

Whole Hog

This is 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.

1 whole hog is sufficient per contest

Pork Shoulder

This is 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 if it contains the leg bone. Boston butts or picnic shoulders are not valid entries.

5 – 6 shoulders are sufficient per contest.

Blind box build

3- On-site judging

Finals judging

Pork Rib

This 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.

1 case of ribs is sufficient per contest

Prizes

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*