



# Murphysboro Barbecue Cook-Off

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Sept. 23-25, 2021 • OFFICIAL ENTRY FORM



Official Team Name \_\_\_\_\_

Team Contact \_\_\_\_\_ Cell \_\_\_\_\_

Email \_\_\_\_\_

Address \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

**\$25,000 in cash prizes & trophies; paying down five places in both MBN & KCBS contests**

Teams may cook in one or both contests, each fee required, ribs & pork may be used for both contests.

**Dual Cook Contest \$595- a \$70 savings!** Ribs & pork may be used for both contests.

**Includes KCBS + your choice of any or all of these MBN categories:**

I will cook these MBN categories: {please select} Whole Hog  Pulled Pork  Pork Rib

**MBN Entry Fee:** 1-3 categories \$385 (Includes a \$15 MBN administrative fee)

I will cook in these categories {please select} Whole Hog  Pulled Pork  Pork Rib

**KCBS Entry Fee:** \$280 **KCBS #** \_\_\_\_\_

**Electrical & Water \$25 (1) 20 amp circuit**

**EXTRAS for all teams -- Fish & Wings contest on Thursday night. NO FEE!**

Fish {no fee; 5 lbs fish furnished}  Wings {no fee; 5 lbs wings furnished} -- **THURSDAY NIGHT**

I have enclosed \$100 for a Porta-John; \$125 for handicap-accessible

Electricity is limited. **NO rv/trailer hook-ups, please.**

Bring your own extension cords, water hoses, and generators necessary to run your equipment

### Payment Method:

\_\_\_ Shirt size {**One included in hospitality basket**} \_\_\_ additional shirts at \$15 each. List sizes \_\_\_\_\_

Check enclosed {payable to **Murphysboro Barbecue Cook-off**}

Credit Card \_\_\_ Visa \_\_\_ Mastercard \_\_\_ American Express Billing ZIP code \_\_\_\_\_

Card Number: \_\_\_\_\_ Expiration Date: \_\_\_\_\_ CCID \_\_\_\_\_

Amount \$ \_\_\_\_\_

• A check for the appropriate fee must be received with every application no later than September 1, 2021.

• The Barbecue Cook-off Committee reserves the right to reject any application.

**NO REFUNDS WILL BE MADE ONCE YOU HAVE BEEN ACCEPTED IN THE CONTEST.**

• Cooking sites are 30 x 30

• NO motorized vehicles such as golf carts, gators, 4-wheelers, rangers!

Please return this form along with a signed **TEAM AGREEMENT** to complete your application.



# Agreement & Waiver of Liability between Team & Murphysboro Barbecue Cook-off



In signing this agreement I understand that no money will be refunded and my team agrees to abide by the rules and regulations of MBN, KCBS, Murphysboro Barbecue Cook-off Committee and 17th Street BBQ.

Any team with a sponsor must be approved prior to acceptance (product or association). I understand that if I have sponsors who directly compete with M'boro Barbecue Cook-off sponsors I may be asked to display my sponsor materials inside my booth and not outside as a courtesy to the people who make the contest possible.

I grant permission to use any photos, videotapes, motion pictures or record of this event for any legitimate purpose.

I understand that I am responsible for my team's conduct. We agree to behave in a courteous and professional manner that upholds the spirit of barbecue. I understand that failure to comply with this rule may mean ejection from the contest or disqualification. **I understand that QUIET TIME starts at 12 midnight Friday; I will turn my music DOWN.**

Waiver of Liability: In consideration of accepting this entry, I the undersigned, agree to indemnify and hold harmless the Memphis Barbecue Network, Kansas City Barbecue Society, City of Murphysboro, 17th Street Bar & Grill and its employees, Mike Mills, the Murphysboro Barbecue Cook-off and committee and all sponsors including Budweiser-Venegoni Distributing Co., City of Murphysboro, Republic Services, Murphysboro Businesses, Murphysboro Chamber of Commerce, The Kroger Co., Hensen Sanitation, 17th Street Bar & Grill, Pepsi, Ole Hickory Pits, Silkworm, and Schwebel Printing. Including Officers, Directors, Servants, Agents and /or Employees. The Cook-off will in NO CASE be responsible for any loss, damage, or injury to the person, animals, or property of Exhibitor, or Exhibitor's Agents, Servants, Family, and/or Employees, regardless of how much loss damage or injury is occasioned and by whom. Chamber and Exhibitor further agree that Exhibitor will protect, indemnify and save harmless the "Cook-Off" from any/all claims, suits, and/or judgments (including the cost of defense of any loss, damage or injury to any person, animals or property occasioned by any action or inaction of Exhibitor either solely or in conjunction with the "Cook-Off" or anyone else).

I agree that I will be responsible for my own insurance and under this hold harmless clause that is made a part of this contract. I have carefully read and fully understand its contents. I am aware that this is a release of liability, hold harmless agreement and assumption of risk agreement and that it is a legally binding contract. I further understand that this release is binding on my heirs or anyone making a claim. I sign of my own free will.

This Agreement is executed for intended use in The State of Illinois, and the laws of that state shall govern the interpretation and effect. The parties agree Jackson County, Illinois shall be the appropriate forum for any action relating to this agreement. Parties hereto understand the legal effect of this Agreement and have sought or had opportunity to seek legal counsel prior to executing said agreement.

Signature of Head Cook \_\_\_\_\_

Date \_\_\_\_\_

## **MBN Rules Addendum 2021 – please see the website for a list of complete rules**

Whole hog entry 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 subsequently returned to the grill, prior to or during the cooking process except the feet, skin and/or head.

The entry must be cooked as one whole unit until it reaches a minimal internal temperature of 145 degrees Fahrenheit. After this point in the cooking process, the entry can be removed and/or separated and returned to the cooker if the cook wants to.

Pulled pork entry is defined by the Memphis Barbecue Network as a portion of the hog containing the arm 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, until it reaches a minimal internal temperature of 145 degrees Fahrenheit. After this point in the cooking process, the entry can be removed and/or separated and returned to the cooker if the cook wants to.

Pork rib entry is 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.

Teams may cook with any type of wood and/or charcoal. Flammables such as propane, compressed or liquid gas may be used ONLY to START the INITIAL fire. Once the meat has been placed within the cooker no type of flammables may be used. To make additional coals, flammables may be used outside and away from the cooker. Local fire and safety laws may dictate whether the use of any type of gas will be allowed.

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. Microwaves may be used to warm/heat sauces, but not to cook, warm, or reheat meat.

Meat for the contest may be UNCURED FRESH OR FROZEN pork meat. Prior to the official meat inspection, the pork for the contest may not be pre-cooked, sauced, spiced, injected, marinated or cured in any way, or otherwise pre-treated. Each team should prepare and cook their own meat on their own cookers on site. Any team who turns in sample meat that is not prepared and cooked on site will be disqualified from the contest.

Each team is responsible for maintaining the meat at a temperature below 40 degrees Fahrenheit prior to cooking, and at or above 140 degrees Fahrenheit after cooking. They must exercise good hygienic practices.

Date and time of Cooks' Meeting: Friday, September 24, 2021, at 4:00 p.m. It is the team's responsibility to have a team member at the cook's briefing. Any announcements or changes to the contest (if necessary) made at the cook's briefing will take precedence.