TEAM APPLICATION GUIDE
MEMPHIS IN MAY INTERNATIONAL FESTIVAL
WORLD CHAMPIONSHIP BARBECUE COOKING CONTEST
MAY 12-15, 2021 | MEMPHIS, TN | TOM LEE PARK

CAPTAIN LOWANDSLOW
CHAMPION OF THE GRILL

★★★★★ OVER $125,000 CASH PRIZES!
TEAM APPLICATION DEADLINE: FEBRUARY 26TH
Welcome to the 2021 Memphis in May World Championship Barbecue Cooking Contest

Folks ‘round here have one thing on their minds and that’s Raisin’ Hell in Hog Heaven. That’s what we’ve been doing at the World Championship Barbecue Cooking Contest for the past 40+ years and make no mistake, it’s what we’ll do in 2021. We missed you last year because of the pandemic, but that just means double the smoke in 2021 even with the expected changes outlined in this application guide.

This guide acts as a “pig signal” telling you that applications for the 2021 World Championship Barbecue Cooking Contest are available. We know you’ve been waiting all year for this and to be honest, we have too.

Y’all call your ‘que-lovin’ buddies up and bring ‘em down to Tom Lee Park on the banks of the Mississippi River in Memphis, TN from May 12 through 15, 2021. Let's go ahead and call this one like it is – the greatest barbecue event on the planet, two years in the making!

What kind of competitors are we looking for in 2021? Well, if you love barbecue more than your mama, enjoy smokin’ pigs low n’ slow, believe there’s no sweeter honor than walking the stage in front of the barbecue greats and anticipate the middle of May every year, you’ll fit right in here.

It will be a bit different this year, but your chances of finishing in the chips and walking the stage will dramatically increase, because we’re projecting the contest will be limited to around 140-150 competition teams. Space is obviously going to be limited, so we mean it when we say do not wait!

The health and safety of our fans, performers, volunteers, staff, and the general public is our top priority, so safety will be of paramount importance this year. While it maybe somewhat smaller this year, it will still be a great time and one hell of a competition.

Just remember, avoiding the wait list means completing this application and turning in your entry fee real fast. Contest entry closes on February 26th. Once we receive all applications, we’ll notify each team of their involvement the week of March 8th. If you get the green light, it means you’ll be flying high with Captain Lowandslow and smokin’ all the meat in Downtown Memphis this May. There’s nothing better.

It’s time to get back to grilling!
COVID-19 CONTEST CHANGES

The COVID-19 pandemic will require several changes to the WCBCC, with many aspects yet to be determined. We are encouraged by the new vaccines being released and the numerous therapeutic treatments that are being developed. We are confident that the WCBCC can be presented next May in a safe manner for teams, vendors, patrons, volunteers, and participants.

Final safety protocols will be communicated as we get closer to the event at the Team Meeting to be held in April and in the final weeks leading up to the contest. Final safety protocols will be determined in cooperation with the local health department.

YOU SHOULD EXPECT THE FOLLOWING CHANGES IN 2021

• Social distancing: All patrons and participants will be required to maintain a 6’ distance while in the park and within team spaces.

• Mask requirements: All patrons and participants entering the park and in team spaces will be required to wear masks, except when eating or drinking.

• Capacity limitations will be in place in Tom Lee Park and in team spaces limiting daily attendance. It may be necessary to schedule team guest visitors on a timed basis, by using color coded wristbands with designated time periods.

• Tickets will be issued for a specific day, and teams will be limited in the number of tickets they may purchase each day. We currently anticipate teams will be limited to a maximum of 20 tickets per day.

• Team space capacity will be posted and monitored by COVID compliance officers to ensure participant and patron social distancing and capacity limits are adhered to by teams.

• Team participation at the contest will be limited to 140 to 150 teams.

• The Patio Porker division will not be held in 2021 but will return in 2022.

• Ms. Piggie Idol and the Cooker Caravan will not be held in 2021 but will return in 2022.
CATEGORIES OF PORK:
Barbecue is defined by Memphis in May 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. 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. The official meat categories for the Memphis in May World Championship Barbecue Cooking Contest are as follows:

WHOLE HOG is defined 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.

SHOULDER is defined as the portion containing the arm bone, shank bone, and a portion of the blade bone. The pork ham is considered a shoulder entry and contains the hind leg bone. Although the shoulder is sometimes divided into two parts, the Arm Picnic and the Boston Butt, only the whole shoulder is allowable. Boston Butts and Picnic Shoulders are not valid entries.

RIB is defined as the portion containing the ribs and further classified as a spare rib, loin rib, or a baby back rib. Country style ribs are not valid entries in the Memphis in May WCBCC. They are cut from the blade end of the loin close to the pork shoulder. They contain no rib bones, but instead contain parts of the shoulder blade.

Teams may enter into ONLY one pork category.
TOTAL PRIZE MONEY $86,500 (Top 10 awarded in Whole Hog, Shoulder and Ribs)

ANCILLARY CONTESTS & EVENTS:
ANYTHING BUT
Unleashing the creativity of team cooks, this competition is judged as a separate contest. Teams get a chance to show off their culinary skill in the following categories: Beef, Poultry, Seafood, Exotic and Turkey Smoke. Judging will be by blind scoring.
TOTAL PRIZE MONEY $15,000 (Top 4 awarded in each category)

CATTLEMEN’S SAUCE
This event is one of our most hotly contested competitions. Teams can enter their best sauces in the following categories: Tomato, Vinegar or Mustard. All-blind judging ensures the most unbiased assessment of the simple to the complex.
TOTAL PRIZE MONEY $9,600

FRANK’S RED HOT HOT WINGS
When pigs fly! Whoever said that pigs and poultry can’t coexist? Brace yourself for the hottest...and we mean hottest... contest to ever invade your grill.
TOTAL PRIZE MONEY $4,000

HOME DEPOT BEST BOOTH
Areas will be judged on design, originality and connection with the honored country, Ghana.
TOTAL PRIZE MONEY $4,500

T-SHIRT DESIGN CONTEST
The shirt will be judged on design, originality and connection with Ghana.
TOTAL PRIZE MONEY $1,750

KINGSFORD TOUR OF CHAMPIONS
Teams who have placed in the top 20 of the pork categories are eligible to participate. Patrons will have the privilege of judging the best of the best by visiting a select number of the participating teams at their team booths. At the end of the tour, patrons judge on their favorites.
TOTAL PRIZE MONEY $3,250

BIG GREEN EGG VIPIT PASS TOUR
Teams who have placed in the top 10 in the whole hog, rib and shoulder categories qualify to participate. This ultimate behind-the-scenes guided tour takes place Thursday and Friday of the competition week. Teams are expected to host 2 tour groups for a minimum of one half hour each and provide food, beverages, and presentation. Each tour group will have 25-40 patrons. Team booths must be large enough to accommodate these groups.
TEAM MEETING:
At least one representative from each team will be **required to attend** the Team Meeting. At the Team Meeting you will pick up your Team Packet, team wristiks and loading passes, and any pre-ordered tickets. This will also be your last chance to order tickets at a discounted rate, add any additional ancillary contests, or make any changes to your application (with the exception of booth size and pork category). The Team Meeting will serve to communicate all the necessary information and updates to the 2021 World Championship Barbecue Cooking Contest. Representatives of Memphis In May, Memphis Police Department, City of Memphis Code Enforcement, electrical, and rental vendors will be there to present you with the necessary details you will need for the contest.

ENTRY FEES AND BOOTH SIZES
Due to limited space, requests for size and riverview may not be possible. All special requests will be reviewed and will be filled with the preference given based on date the application and payment is received. Order the size space you need, no on-site expansions are permitted. Any team found intentionally expanding outside of their purchased booth space will be subject to penalties or disqualification. Memphis In May reserves the right to withhold the team's security deposit and prize money up to the amount of outstanding balance. All spaces larger than 20'x27' must note how many levels will be constructed within your booth. Team booth space will be determined after event sponsors and vendors have been placed. Once accepted into the contest, all team spaces are final.

SCAFFOLDING PLEASE NOTE: No load bearing floors will be allowed to be built higher than 16 feet from the ground. All teams wishing to use a scaffolding structure must submit a drawing of the structure, listing the dimensions and load ratings, along with your scaffolding contractors contact information to Memphis In May no later than the Team Meeting. Any structure that is not approved by Memphis In May will not be allowed to be built.

WHAT YOU GET
Your entry fee is based on the size of the team space requested and includes the following:
- Entry in 1 (one) pork category
- (15) 24-hour wristiks for Championship teams
- Commemorative Cook's Apron
- Commemorative Poster
- 2 vehicle load-in passes

SECURITY DEPOSIT AND PARK RESTORATION FEE
Teams are required to pay a $300 security deposit, which is refundable for teams that leave their space clean and do not have any outstanding balances with Memphis In May. Team competing in the Pork Championship division (Ribs, Shoulders, or Whole Hogs) must pay a $300 non-refundable park restoration fee and special events permit fee. Memphis in May continues our commitment to a Festival-wide recycling and waste reduction program. All teams are required to use only recyclable and biodegradable disposable products.

TEAM PARKING
A limited number of parking spaces are available at 677 Riverside Drive (west side of Riverside Dr. at Georgia Ave.). Spaces are available for the first 80 purchasing teams, **ONLY ONE SPACE PER TEAM IS PERMITTED. No RV's. No tractor trailers. No tour buses. No trucks with 24' long trailers attached.** Access to the lot is from May 9-17, 2020. $125 per spot.

THE BIG HOG PACKAGE
If you have a larger team with an elaborate set-up, additional load in passes and 24-hour wristbands are available via our Big Hog Package. You may only purchase one Big Hog Package for $175.
For team spaces 30'x52' and larger:
- Two additional 24-hour wristbands
- One additional load-in pass

OR
- Three additional 24-hour wristiks
For team spaces 28'x42' and smaller:
- Three additional 24-hour wristiks

INSURANCE
All teams are required to carry liability insurance. If you have insurance, please remit Certificate of Insurance to our offices prior to April 1, 2021. If you need to purchase insurance, Memphis in May is offering a very affordable policy that will insure your team from load-in to load-out with a policy limit of $1,000,000; price for this policy is $175.
**SPONSORSHIP**
Memphis in May recognizes the need for teams to secure sponsors. In consideration of event sponsors, teams may display **only one sign or banner that includes corporate logo(s)** or identification that either faces or is directly exposed to the general public. This includes team cookers, grills, trailers and tent. This sign or banner can be no larger than three feet by ten feet (3’x10’). Multiple banners are acceptable if the combined area does not exceed three feet by ten feet (3’x10’). The size limitation also applies to team cookers, grills, trailers and tents. **Team sponsors may not be in conflict with official Memphis in May World Championship Barbecue Cooking Contest sponsors.**

**TEAM ACCEPTANCE**
Entry preference can be given based upon the date the Team Entry Form and payment is received as well as automatic entry to last year’s winners of the below listed contests.

- Previous World Champions
- 2020 Kingsford Tour of Champions Winner
- 2020 Memphis in May World Championship Cooking Contest Winners of 1st – 10th place in each championship pork category.

In addition, preference will be given to 2020 Memphis in May Sponsors. Application is not a guarantee of acceptance. A letter with acceptance status will be mailed to each entry within two weeks after deadline entry date. Teams not selected will receive a full refund by mail. Selected teams will receive a contest rule book and team form packet with complete contest information. Teams will be notified of acceptance the week of March 8, 2021.

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**2021 PRIZE MONEY DISTRIBUTION***

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<tr>
<th>CHAMPIONSHIP PORK DIVISION</th>
<th>FRANK'S RED HOT HOT WINGS</th>
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<tr>
<td><em>(Whole Hog, Shoulder and Rib)</em></td>
<td>First Place $2,500</td>
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<td>Grand Champion $24,000</td>
<td>Second Place $750</td>
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<td>First Place $10,500</td>
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<td>Second Place $2,700</td>
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<th>ANYTHING BUT</th>
<th>TEAM SHIRT DESIGN</th>
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<td><em>(Beef/Poultry/Seafood/Exotic/Turkey Smoke)</em></td>
<td>First Place $1,000</td>
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<td>First Place $1,500</td>
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<tr>
<th>CATTLEMEN'S BEST SAUCE</th>
<th>HOME DEPOT BEST BOOTH</th>
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<tr>
<td><em>(Tomato/Mustard/Vinegar)</em></td>
<td>First Place $2,500</td>
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<td>First Place $2,250</td>
<td>Second Place $1,250</td>
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*Includes Cattlemen's Prize Money.
The top 10 winners in each championship pork category *(Whole Hog, Shoulder & Rib)*, and Kingsford Tour of Champions will receive guaranteed acceptance *(but not paid)* into the 2022 World Championship Barbecue Cooking Contest.
COMPETITION CATEGORIES

Judged and Winners Announced on Saturday, May 15

In the pork competitions, there are two types of judging: blind and on-site. They also occur in two rounds: preliminary and final. All food categories are judged blind, but only the Championship preliminary and finals and the Patio Porker finals are judged on-site. Both blind and on-site judging in each category will begin at the same time. At the World Championship Barbecue Cooking Contest, barbecue is defined 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. 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. All entries will be inspected prior to preparation. MEAT FOR COMPETITION MAY NOT BE PRE-COOKED, SAUCED, INJECTED, MARINATED, OR CURED IN ANY WAY PRIOR TO INSPECTION. Meat inspection will take place on Friday between 8:00am and 2:00pm. All entries must be available for inspection during this time. The official meat categories for the Memphis in May World Championship Barbecue Cooking Contest are as follows:

- **WHOLE HOG** – is defined 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.
- **SHOULDER** – is defined as the portion 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. Although the shoulder is sometimes divided into two parts, the Arm Picnic and the Boston Butt, only the whole shoulder is allowable. Boston Butts and Picnic Shoulders are not valid entries.
- **RIB** – is defined as the portion containing the ribs and further classified as a spare rib, loin rib, or a baby back rib. Country style ribs are not valid entries in the Memphis in May WCBCC. They are cut from the blade end of the loin close to the pork shoulder. They contain no rib bones, but instead contain parts of the shoulder blade.

BLIND JUDGING

Each judge will sample entries without knowing which team cooked them. Each team will receive one container and two cups (for optional sauce and/or rub) for their entry from their Ambassador the morning of the competition. These containers will be pre-labeled with the team name and site number. DO NOT remove this label. Each team will need to bring their samples to the check-in station in the Judges Tent at the times listed below. Once the sample is turned in, the sticker will be replaced with a code known only to the judging committee; the entries will also be checked. GARNISH IS NOT allowed in the blind box. Placing anything other than the meat or making any marks on any of the containers will result in disqualification.

*Special note to Whole Hog teams: You may ONLY place the ham, shoulder, and loin in your judging container; no skin or bones allowed! You may not add bacon or any other hog section.

**BLIND JUDGING TURN-IN TIMES: WILL BE PROVIDED AT TEAM MEETING**

- **NO LATE SAMPLES WILL BE ACCEPTED!**
- **COMPLETELY FILL YOUR CONTAINER!**
- **NO GARNISH OR MARKING ALLOWED!**
ON-SITE JUDGING
On-site judging occurs in your team area and runs concurrently with Blind Judging. There will be three judges who judge your team, one at a time. Pay special attention to your judge as they will be giving you your score. You will also have a chance to evaluate the individual judges. As each judge enters your area they will hand you a scorecard stub. This stub will show your team name and site number as well as their judging number, (J1, J2, and J3). A team member will need to look at each stub to verify the team information and the judging sequence is accurate. DO NOT let judges into your team space out of order. Also on this stub is a place for you to evaluate your judge. Please complete each one and your Ambassador will pick them up from you. The judges will not see these evaluations. There are a couple of rules teams must assist judges in adhering to:

• Judges may not stay longer than 15 minutes. Any team which keeps or tries to keep a judge more than 15 minutes will be disqualified.
• Judges are instructed to compare ONLY the samples judged for the day, and ignore any previous tasting experiences, competitive or otherwise.
• Judges may not bring any visitors into your area while they are judging. Please do not encourage this as it will result in the judge being removed from future contests.

*Special note to whole hog teams: During on-site and final judging, the team must serve at least portions of the ham, shoulder, and loin. Any other sections of the whole hog may be served at the team's discretion. Judges will be instructed to judge the sample as it is provided by the team, deducting points if portions of the ham, shoulder, and loin are not served.

ON-SITE JUDGING TIMES: WILL BE PROVIDED AT TEAM MEETING

JUDGING HINTS
Memphis in May judges look for particular aspects of your food and booth while judging. The following criteria pertain to all of our Championship divisions, Anything But, Turkey Smoke and Hot Wings:

1. APPEARANCE OF ENTRY – Blind and On-site
This criterion refers to aesthetics, does the entry itself look appetizing on the grill and at the table, or in the container in blind. This is the visual appeal of the entry, not what garnishes are provided. Garnishes are only permitted on-site and in non-pork categories.

2. TENDERNESS OF ENTRY – Blind and On-site
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 tenderness) to mushy (cooked past tender). There should be some texture, but the entry should be moist and easy to chew.

3. FLAVOR OF ENTRY – Blind and On-site
This criterion refers to the flavor of the meat entry 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 and base the score on that combination.

4. OVERALL IMPRESSION – Blind and On-site
This criterion is a subjective score based on the judge's opinion of the total experience of judging the team, and is not an average of the other scores. Judges will be reflecting on their general overall feeling of their judging experience as they leave the area or when they have finished judging all the entries at the blind table.

5. AREA AND PERSONAL APPEARANCE – On-site Only
This criterion assesses the cleanliness and general appearance of the team area, cooker, and members of the presentation team. Judges will be looking for the effort made, not the money spent. They are also instructed to dismiss anything beyond the team's control, such as mud.

6. PRESENTATION – On-site Only
This criterion refers to the verbal introduction of and information about the team, area, grill and the entry. It should include how the cook has taken the entry from the raw state to the finished product using his/her special cooking methods. They usually will include information about the development of their sauce(s), rub(s), and marinade(s). This is the chance for the team to use salesmanship.
JUDGING FINALS
The top three teams from each competition category will be notified they are in the finals. A group of judges will travel to all teams and will be seated together. Each judge will judge independently. Championship final judging will begin between 1:45 and 2:30 and the categories will be judged in the same order as above. You will be notified by your Ambassador of specific times. Please have your final product ready within these time frames. All previously stated judging rules apply in finals judging.

ANCILLARY CONTESTS & JUDGING
A team may enter more than one contest; however, only one entry per category, per team, will be allowed. These contests are blind judging with no final round. No inspection of entries is made before judging. You will receive containers from your Ambassador the morning of the contest. You may include garnish in these categories if the team so chooses. Remember, no late samples will be accepted and COMPLETELY FILL YOUR CONTAINERS. The following is a brief description of the ancillary contests:

ANYTHING BUT
Judged and winners announced on Friday, May 14
- BEEF – Any portion of domestic cattle may be prepared as the team sees fit. Exotic or cross breeds, such as water buffalo or beefalo, must be entered in the EXOTIC category.
- POULTRY – Any poultry, such as the domestic chicken, Cornish game hen, duck, turkey, pheasant, ostrich, etc. may be prepared whole or in portions as the team sees fit.
- SEAFOOD – Any fish or shellfish from fresh or salt water and may be prepared whole or in portions as the team sees fit. Frog, turtle, snake, etc. must be entered in the EXOTIC category.
- EXOTIC – Any meat product not meeting the definitions of any previous categories, such as venison, raccoon, rattlesnake, etc., may be prepared whole or in portions as the team sees fit.

ANYTHING BUT TURN-IN TIMES: WILL BE PROVIDED AT TEAM MEETING

CATTLEMEN’S BEST SAUCE
Judged on Thursday, May 13 and winners announced Friday, May 14
This contest is divided into three categories: Tomato, Mustard, or Vinegar. The sauce’s main ingredient will determine the category. Sauces will be judged on how well the various ingredients combine together. The specific areas are:
- FLAVOR - The flavor of barbecue sauce is the “marriage” of the various flavors of many varied ingredients blended into one flavor. Judges will be instructed to not let a familiarity with and/or personal preference for a particular style of sauce prevent their judging each sauce according to the judging criteria. Barbecue sauces vary from sweet and mild to fiery hot, but the judges will be scoring the sauces on their ability to titillate the taste buds.
- SPICE COMPATIBILITY - The result of the combining of spices is more important than the identity of the spices used in a sauce. The skillful blending of the spices where no one spice overpowers any other spice is most important. There should be no conflict between the spices. The spices may cause the sauce to taste differently in various parts of the mouth and tongue, but they should always work together. Judges will be scoring based on the combination of the spices in relation to each other.
- AROMA - The aroma of the sauce holds a promise of what is to come. Some sauces may have a pungent aroma while others may have a bouquet. The aroma score is based on the ability of the aroma of the sauce to awaken the taste buds and convince them that there is something good to follow.
- OVERALL IMPRESSION - This is not an average of all the other judging criteria. It is a separate judging criterion measuring the judge’s overall subjective experience of judging the entry.

CATTLEMEN’S BEST SAUCE TURN-IN TIMES: WILL BE PROVIDED AT TEAM MEETING
SPECIAL EVENTS & JUDGING

KINGSFORD TOUR OF CHAMPIONS
Judged Thursday, May 13 and Friday, May 14 and winners announced Saturday, May 15
Teams who have previously placed in the top 20 in the whole hog, rib and shoulder pork categories in our World Championship Barbecue Cooking Contest are invited to participate in Kingsford’s Tour of Champions. Patrons will have the privilege of tasting the best of the best by visiting a select number of the participating teams in their team booths. At the end of the tour, patrons will judge who they think is the greatest of the greats. This program will be held Thursday and Friday between 2:00 and 5:30 pm. Teams may participate in one day only. Competing teams in this contest will be required to follow and comply with Health Code regulations during the specified times of the contest.

HOME DEPOT BEST BOOTH
Winners announced on Thursday, May 13
The Best Booth contest encourages team creativity in booth design and décor. Dressing up your booth to acknowledge the honored country of Ghana gives our international visitors a feeling of hospitality, as well as contributing to the festive atmosphere of the Memphis in May International Festival and the World Championship Barbecue Cooking Contest. A Ghana theme should be shown in every aspect of your booth. The judges will be allowed 5 minutes to judge your booth. You DO NOT need to be present for your booth to get judged. You WILL NOT be making a presentation to the judges.

THE JUDGES WILL SELECT THE BEST BOOTH BASED ON THE FOLLOWING CRITERIA:
• Originality of Design – Décor is unique from others.
• Visual Appeal – Clean, unified theme, quality workmanship.
• Use of Honored Salute Theme – How Ghana is incorporated.
• Overall Impression – Is it the best booth today?

TEAM T-SHIRT DESIGN
Winners announced on Thursday, May 13
This contest gives each team an opportunity to proudly submit their most creative design honoring this year’s honored country Ghana, the World Championship Barbecue Cooking Contest, and Memphis in May International Festival. All submissions need to be large or extra large in size for all shirts to be judged equally. Any shirt not the correct size will not be accepted. Your team’s shirt must be submitted at each of the Cook’s Briefings.

FRANK’S RED HOT HOT WINGS
Judged on Thursday, May 13 and winners announced Friday, May 14

HOT WING TURN-IN TIMES: WILL BE PROVIDED AT TEAM MEETING

TURKEY SMOKE - Sponsored by the National Turkey Federation
Judged on Thursday, May 13 and winners announced Friday, May 14

TURKEY SMOKE TURN-IN TIMES: WILL BE PROVIDED AT TEAM MEETING
*National Turkey Federation to provide turkey for entry. You must use the turkey that is provided. Turkey entry pick-up will be on Wednesday, May 12th at 10am near Judges tent.
THE JUDGES WILL SELECT THE SHIRT BEST FITTING THE FOLLOWING CRITERIA:

- Originality of Design – New, different, unique from others.
- Visual Appeal – Would you wear this shirt? How good is the T-Shirt art?
- Use of Honored Salute Theme – How is Ghana incorporated?
- Overall Impression – Is it the best?

Please remember the design on your team shirt should be in good taste and not offensive. Use of the Memphis in May name, logo, or any other registered service mark is not required, nor will it have any impact on the judging.

TEAM T-SHIRT TURN-IN: AT YOUR RESPECTIVE COOK’S MEETING

SCORES

Scores for each category will be posted outside the judging tent by 8:00 pm each evening. Team standing and scores will be posted on our website, www.memphisinmay.org, by 6:00 pm Thursday, May 20. Memphis in May will send each team a PDF form of their score within two weeks after the end of the contest.
World Championship Barbecue Cooking Contest

Presented by:

Cattlemen’s BBQ

Budweiser

Kingsford
www.memphisinmay.org

James L. Holt, President & CEO • Charles Ewing, 2021 Board Chairman