



2023 TUNICA RIVERGATE FESTIVAL BARBECUE COOKING CONTEST
 BROUGHT TO YOU BY WASTE MANAGEMENT

30th Annual Tunica Rivergate Festival

Rivergate Festival BBQ Cooking Competition \$50.00

April 22nd, 2023

If we do not have a minimum of 7 teams register by Wednesday, April 12th, the cookoff will be cancelled

Please thoroughly read the Contest Rules, as there are some new items this year.

Return this form and payment to:

Tunica Main Street

Attn: Rivergate Festival

PO Box 2654

Tunica, MS 38676

Or scan and email to Laura Withers, Main Street Director. Or you may drop it off at

Town Hall at 909 River Road Tunica, MS 38676

lwithers@townoftunica.org

662-357-8010

TMS Federal Tax ID#32-0041602

Name:	
Official Team Name:	
On Site Contact Name (Please print)	
Phone Number:	
Email:	



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BLOODY MARYS MARGARITAS *NEW* WINGS BBQ YOUR WAY RIBS

Barbeque is defined by the sponsors as a pork meat (fresh and uncooked), based or not, prepared only on a wood or charcoal fire as the cook sees fit, with any non-poisonous substances the sauces as the cook believes necessary.

A pork rib entry is defined by the portion containing the ribs and further classified as a spare rib or loin portion.

No "country style" ribs will be allowed.

Judging will be by blind tasting. Please provide submissions for 5-7 judges. Each team will be provided a "clam shell" type takeout food container. The ribs are to be cut in sections as the team sees fit and then delivered to the blind judging areas at the appointed time. **NO GARNISH OR ITEMS OTHER THAN THE RIBS ALLOWED IN CONTAINERS.**

Teams may cook with any type of wood and/or charcoal. Other flammables (propane, compressed or liquid gas, etc.) may be used within the cooker **ONLY TO START THE INITIAL FIRE**. No type of flammable may be used within the cooker once the meat has been placed there. Local fire and safety laws may prevent the use of gas anywhere on the grounds at any time, and if so, the laws shall prevail.

Electrical devices may be used within the cooker as long as they do not directly generate heat. Electrical connections are available -single pole 110v connection- and that under no circumstances will a team be allowed to modify/change electrical connections at the pole. Approved devices include pellet grills, rotisseries, fans, and delivery systems approved for fuel (ex. Traeger grills). Electric smokers, holding ovens, or containers or any other devices with heat-producing electrical coils are not allowed. Meat for the contest may be fresh or frozen. Meat may **not** be precooked prior to competition day. Meat must be maintained at a temperature below 40 degrees Fahrenheit prior to cooking, or above 140 degrees after cooking.

It is recommended that you wear a mask when preparing and delivering food to the judging area. Please practice social distancing and keep your hands clean.

REGULATIONS

1. Spaces will be assigned using the following process: on Thursday, April 20st a maximum of TWO representatives from each team will be invited to attend the VIP Sponsors reception 5pm at the new Main Street Events Building. At this time team representatives will randomly draw numbers. In order to draw a number you must have filled out an application and paid your \$50 entry fee. The number you draw is the order in which you will get to choose your location. The team who draws number one will have first choice at what spot they want, and so on. A map of the festival grounds, with spot numbers clearly marked, will be provided prior to Thursday night. As soon as all spaces are chosen, teams may begin loading into their chosen spaces on Thursday evening. The Festival is not liable for any of your possessions or equipment that are lost, damaged or stolen, so set up at your own risk. If a representative from your team is not able to attend on Thursday night, one of the Rivergate volunteers will communicate with you in advance, and act in your place.
2. No stakes can be driving into the pavement or grassy areas because of underground sprinkler systems. Fences and tent must be free-standing. Please plan accordingly before arriving in Tunica.
3. It is the responsibility of each team to see that their contest area is kept clean.
4. Please make sure your team area is free of debris, ashes, and grease.



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5. Electricity and water will be available for teams. Bring your own extension cords, water hoses, and hose splitters.
6. The Chief Cook (name on application) will be held responsible for the conduct of his/her team and guests. Any alcoholic beverages must be consumed from a non-transparent plastic or paper cup. NO CANS OR GLASS CONTAINERS WILL BE ALLOWED, EVEN WITH CONCEALED WITH 'HUGGIE.'
7. There is a zero tolerance policy on abusive language or behavior. This includes but is not limited to interactions within your team, with another team, or directed at the Festival Director, Volunteers, or Town of Tunica employees. Anyone in violation of this rule will result in the entire team being disqualified from the current event, and banned from all future Tunica Main Street Sponsored Cook Offs. Again this is a ZERO TOLERANCE policy.
8. CORPORATE SIGNAGE: In consideration of Festival sponsors, we are requiring that you display ONLY ONE corporate logo identification no larger than 2 feet by 6 feet with no higher than 8 feet off the ground at the highest point. Signage control is at the discretion of the barbecue organizers.
9. Checks MUST accompany entry forms. Sponsors who invest of packages of at least \$500 are granted free entry into the contest.
10. The Barbecue Committee and all other Tunica Rivergate Festival representatives and associated parties will not be held responsible for tents, cookers, equipment, and/or other personal items left on grounds before, during, or after the contest.
11. The Tunica Rivergate Festival's Barbeque Committee reserves the right to make additional regulations and/or changes to existing regulations as the situation warrants. Decisions of the Barbeque Committee are final. Decisions of the Festival Director are final.
12. Violations of any rules and regulations of the contest may result in disqualification, expulsion from the grounds, and/or disqualification from future participation.
13. The Award for "Best Overall" will go to the cook team with the highest collective score for the day. Dishes will be judged on taste and originality with taste weighted more heavily. Originality includes imagination, uniqueness, and difficulty of the dish. Teams are required to enter ALL THREE FOOD CATEGORIES in order to win Best Overall.
14. Judging will be a blind judging. Teams are required to submit their dishes in the provided container. Judges will be seated in an enclosed area during judging times. Teams are in no way permitted to talk to judges about their dish prior to judging time. We encourage teams and judges to socialize and have fun during the day, but please do not compromise the competition by showing a judge your dish or talking about your dish prior to judging time. Any suspicion of this activity will result in termination from the competition, and all future cooking competitions sponsored by Tunica Main Street.
15. All meat must be cooked and finished on site. You may prep, cut, or marinate your items ahead of time but they must be finished here at the contest. Any violation of this rule will result in disqualification.
16. Cook Off Clock: There is a clock at the judging station that we will strictly adhere to. Absolutely no late entries will be accepted. No exceptions.
17. ****NEW THIS YEAR** We are excited to welcome Waste Management as our official Rivergate BBQ Cook Off Sponsor! The Waste Management group will have a hospitality tent on the festival grounds. At some point Saturday, each cook team is required to deliver a tasting of one or more of their dishes to the sponsor's hospitality tent. Please supply a sample tasting of one or more of your dishes for approximately 10-15 people. This contribution is not taken into account during the judging process but it is required of you as a team. This festival would not be possible without our**



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valued sponsors and this is a part of our contractual agreement with them. The Rivergate Festival will provide all plates, napkins, utensils, and drinks (although I'm sure they would not turn down a sampling of your wonderful Bloody Marys and Margaritas!).

18. Cook-Off Schedule (subject to change)

- a. Thursday, April 20th: a maximum of TWO representatives from each team will be invited to attend the VIP Sponsors reception on Thursday, April 20th at 5pm at the Main Street Events Building to choose space for your team. After the reception, teams will be allowed to begin load in to their chosen space.
- b. Friday, April 21st:
 - i. 3:00pm Load in continues within Rivergate Park
- c. 7:00pm Load-in ends. ABSOLUTELY NO loading in by car after this time. By 7pm on Friday the foot traffic is heavy and the line for crawfish is long. Golf Carts will be allowed in the BBQ Team area all weekend. Please be careful.
- d. Saturday, April 23rd:
 - i. 8:00am Set up continued. Teams may continue loading in on Saturday morning but you are encouraged to have the majority of your area set up on Friday night.
 - ii. 9:00am Teams must be set up and checked in by 9am on Saturday. Cook Team Meeting at the info tent location in Town Hall Parking. A minimum of one representative from your team must attend the Cook Team Meeting at this time, to compete in the contest. Teams must return a signed copy of these regulations to compete in the contest.
 - iii. 10:00am Bloody Mary Contest Judging: Teams will be issued a pitcher to put their submission in. If you would like to submit any garnishes, you may include those in the provided clam shell container. The Cook Off Volunteer working in the judging room will pour the submission into cups for the judges.
 - iv. 11:00am Margarita Judging: Teams will be issued a pitcher to put their submission in. If you would like to submit any garnishes, you may include those in the provided clam shell container. The Cook Off Volunteer working in the judging room will pour the submission into cups for the judges.
 - v. ****NEW THIS YEAR** 12:00pm Wings Judging: Teams are required to submit "party-sized" chicken wings and/or drumettes for this category. No boneless wings (aka chicken nuggets) allowed. Entries may be marinated or prepped in advance of cook off day, but all meat must be cooked on site. These wings can be hot wings, bbq wings, sweet & savory wings, you choose!**
 - vi. 1:00pm Bar B Que Your Way: "BBQ Your Way" is described as your team's interpretation of bar-b-que. This includes but is not limited to pulled pork, brisket, chicken, traditional red sauce, Alabama white sauce, dry rub....be creative and have fun! Only stipulation for this category is that Ribs are not permitted, as we already have a rib category.
 - vii. 2:00pm Ribs Judging
 - viii. 3:00pm Winners Announced at the Amphitheater.



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19. Most Important Rule: HAVE FUN!!!

Chief Cook

Team Name

Laura Withers, Main Street Director

Please use the remainder of this page to list any additional team members you want to include, with their phone numbers. This way, if we need you as the lead cook but cannot get in touch with you, we can call another team member.