

**Shape

Description automatically generated with medium confidenceTEAM APPLICATION**

**TEAM NAME\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**TEAM CONTACT \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**CHIEF COOK \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**MAILING ADDRESS \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**CITY/STATE/ZIP \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**PHONE (cell) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**EMAIL \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**ESTIMATED DAY/TIME OF ARRIVAL \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**SIZE OF CAMPER, if applicable\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Please complete page 1,2 and 3 and submit with payment**

**DEADLINE FOR PAYMENT IS Monday, May 5TH.**

**SENATOBIA MAIN STREET RESERVES THE RIGHT TO LIMIT CONTESTANTS**

**BASED ON AVAILABLE SPACE.**

For more information, contact Barbecue Chair Jimmie Neal

662-288-0525 or email jimmie@desotogunrange.com

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Location: Gabbert Park, Downtown Senatobia, MS.

Site area: 20 X 20 standard cooking site for Barbecue teams.

NO Campers or RV’s will be allowed inside the Barbeque area. **NO EXECPTIONS.** There is a parking lot near the cooking site that will be reserved for campers. Please save your space by marking it on your application.

NO Golf Carts or any other mobile transportation will be allowed in the Barbeque area. **NO EXCEPTIONS.**

No Hay, Straw or Pine Straw will be allowed in the Barbeque area.

Water hook-ups and public porta potties will be available on-site at no charge.

Some electrical hook-ups may be available for the first 10 teams that enter. You will need to bring a generator if you are not one of the first 10. Water hoses and extension cords not included so please bring your own.

Team Check in- All teams must check in with the Barbecue Chair before setting up. Reserve your load in time on the application. Load in must be completed and all vehicles removed from the Barbecue area by 3pm on Friday. NO parking in front of or behind the Hairitage building (Tin Oaks) during the entire event. **NO EXCEPTIONS DUE TO OTHER CITY FEST EVENTS.**

Mandatory cooks meeting on Thursday, May 9th at 6pm in the Judging area located at 338 Ward Street.

You are allowed to drop your trailers/rigs/grills on Thursday.

Steak selection will be at 3pm in judging area on Friday with meat inspection immediately following. Meat inspection applied to **all meat products (excluding steak)**.

NO OUTSIDE BEER OR ALCOHOL WILL BE PERMITTED DURING FESTIVAL HOURS. City Fest sponsors will deliver cold beer and ice to the teams competing upon request. The costs will reflect a savings off of normal retail prices. Any questions on this policy, please ask.

I agree to abide by all rules and regulations of the *2025 Five Star City Fest Barbecue Contest and Steak-Off*. I also agree that I am responsible for the behavior and conduct of myself, my team members, guests, and other visitors to my cooking area. In consideration of this entry acceptance, I hereby for myself, my heirs, executors, and administrators, waive any and all legal rights and claims for damages I may have against the Five Star City Fest, Senatobia Main Street, the City of Senatobia, Tate County Economic Development Foundation, Tate County, Jennifer Bouchillon and their employees, agents, and volunteers, and any individuals connected and/or sponsoring this contest, for any injuries, loss, or death sustained by me in the event.

Signature \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Mail application to Senatobia Main Street, 135 N. Front Street, Senatobia, MS

For more information, contact Barbecue Chair Jimmie Neal

662-288-0525 or email jimmie@desotogunrange.com

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|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | **CATEGORY** | **INITIAL TO ENTER** | **ENTRY FEE** | **TURN IN TIME** |
|  | **Friday** |  |  | **Friday** |
| 1 | Chicken Wings |  | $25 | 5:30 PM |
| 2 | Dessert |  | $25 | 6:00 PM |
| 3 | Best Setup |  | $25 | 6:30 PM |
| 4 | Exotic\* |  | $25 | 7:30 PM |
| 5 | Steak\* |  | $75 | 8:15 PM |
|  |  |  |  |  |
|  | **Saturday** |  |  | **Saturday** |
| 6 | Bologna |  | $25 | 10:00 AM |
| 7 | Sides\* |  | $25 | 10:30AM |
| 8 | Chicken\* |  | $25 | 11:30 AM |
| 9 | Beef\* |  | $25 | 12:30 PM |
| 10 | Ribs\* |  | $50 | 1:45PM |
| 11 | Cocktail |  | $25 | 2:30 PM |
| 12 | Pulled Pork\* |  | $50 | 3:30 PM |
|  | Porta Potty rental |  | $100 |  |
|  | \* Required for Grand Champion | Team Total | $ |  |
|  | (circle one)Payment method: | Check Cash Venmo Invoice | |  |

**Awards Ceremony Saturday, May 11th at 6:00 pm.**

**Main Stage, Front Street**

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Description automatically generated with medium confidence CONTEST RULES AND REGULATIONS**

A mandatory cooks meeting will be held on Thursday, May 9th at 6pm for all cooking teams in the judging area.

Teams may cook with any type of wood, pellets, and/or charcoal. Fryers are NOT allowed. Other flammables (propane, compressed or liquid gas, etc.) may be used within the cooker ONLY to START the INITIAL fire. NO EXCEPTIONS. We will be monitoring throughout the event and immediate disqualification for breaking these rules. No type of flammable may be used within the cooker once the meat is on the cooker. Flammables may be used outside/away from the cooker to make coals. All contestants MUST adhere to all electrical, fire, and other city, county, state, or federal codes. **A working fire extinguisher must be present**. Electrical devices may be used within the cooker as long as they DO NOT generate heat. Approved devices include rotisseries, fans, and delivery systems for approved fuels (e.g. Pit Boss grills). Electric smokers, holding ovens, or any other devices with heat producing electric coils are not allowed.

Each team must comply with all applicable rules and regulations of the Tate County Health Department.

NO MEAT/ENTRY/PRODUCT MAY BE SOLD. No live animals/pets (dogs, cats, pigs, etc.) are allowed in the cooking area.

Meat for the contest may be fresh or frozen. Meat may not be pre-cooked, sauced, spiced, injected, marinated, cured in any way, or otherwise pre-treated prior to meat inspection. Meat must be maintained at a temperature below 40°F prior to cooking and at/above 155°F after cooking. Teams may NOT remove competition meat from the site after inspection.

Each contestant competing must supply ALL of his own meat (except for Steak-Off), cooking ingredients, individual cooking devices, utensils, preparation tables, etc. **All entries must be cooked and finished on site at the cookoff, including dessert at** *Five Star City Fest Barbecue Contest and Steak-Off*. Two (2) ribeye steaks will be supplied to each Steak-Off entrant.

All meat prepared to compete in these categories MUST be inspected by the contest’s meat inspector for compliance with the entry requirements stated above. NO GARNISH allowed in the blind boxes. A PULLED PORK entry (shoulder or Boston butt) is defined as 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, contains the hind leg bone. Boston butt or picnic shoulders are considered a valid entry for this patio competition. A PORK RIB entry is defined as the portion of the hog containing the ribs and classified as a spare rib or loin rib portion. Country style ribs and rib tips are not a valid entry. The blind box must contain enough pulled pork to give bite size samples to 6 judges and all pieces must fit inside the closed container (9”x9”) provided.

Sample containers (9”x9” clam shell box) sauce cups with lids, note cards for food description, dessert plates and cups, and drink cups are provided by the contest officials. No other containers are allowed for sample turn in. Each team is responsible for delivering their sample entries to a designated location announced at the cooks’ meeting.

**CONTEST RULES AND REGULATIONS (continued)**

The Barbecue contest will be only ONE round of BLIND judging with the GRAND CHAMPION determined by the highest cumulative score in these categories: pulled pork, ribs, steak, exotic, chicken, sides and beef. Each team’s entries will be subjectively judged independently based on Appearance of Entry, Tenderness of Entry, Flavor Texture and Overall Impression.

A STEAK entry will be one of the two ribeye steaks provided by the contest committee. The steak must be turned in whole, not cut or sliced in any way. A 9”x9” container with silver disk will be supplied for turn in from contest officials. The silver disk must be placed underneath the steak before turn in.

The steak entries will also be subjectively judged independently on Appearance of Entry, Doneness of Entry, Tenderness of Entry, Flavor of Entry, and Overall Impression. For this contest, the perfect doneness will be a warm pink center.

It is the responsibility of each team to keep the contest area clean. All fires must be put out and all equipment, garbage, etc. removed from site. Failure to clean up will result in disqualification from next year’s contest.

The chief cook is responsible for the conduct of his team and guests. Any disturbance or altercations as a result of team members, guests or individuals in the team area are grounds for disqualification and expulsion from future contest.

No teams that are considered Professionals or compete in high level competitions are allowed.

Applications submitted are not guaranteed entrance. Accepted applicants will be contacted with information regarding the judging process, registration, and parking.

Decisions of the Barbecue Chair and judges are final. Violations of the contest rules and regulations will result in disqualification, expulsion from grounds or both.

**DEADLINE FOR PAYMENT IS Monday, May 6TH.**

**SENATOBIA MAIN STREET RESERVES THE RIGHT TO LIMIT CONTESTANTS**

**BASED ON AVAILABLE SPACE.**

|  |  |
| --- | --- |
| **Thursday, May 8, 2025** | **Thursday** |
| Load in begins | 2:00 PM |
| Mandatory Cooks Meeting (1 cook is required) | 6:00 PM |
| Park closed | 8:00 PM |
| **Friday, May 9, 2025** | **Friday** |
| Load in begins | 9:00 AM |
| Steak selection then Meat inspection/Load in ends | 3:00 PM |
| Chicken Wings | 5:30 PM |
| Dessert | 6:00 PM |
| Best Setup | 6:30 PM |
| Exotic\* | 7:30 PM |
| Steak\* | 8:15 PM |
|  |  |
| **Saturday, May 10, 2025** | **Saturday** |
|  |  |
| Bologna | 10:00 AM |
| Sides\* | 10:30AM |
| Chicken\* | 11:30 AM |
| Beef\* | 12:30 PM |
| Ribs\* | 1:45PM |
| Cocktail | 2:30 PM |
| Pulled Pork\* | 3:30 PM |
| Award Ceremony Main Stage | 6:00 PM |

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| --- | --- | --- | --- |
|  | **1st Place** | **2nd Place** | **3rd Place** |
| **Best Setup** | $25 + Hand-crafted trophy | Hand-crafted trophy | Hand-crafted trophy |
| **Dessert** | $25 + Hand-crafted trophy | Hand-crafted trophy | Hand-crafted trophy |
| **Exotic** | $50 + Hand-crafted trophy | Hand-crafted trophy | Hand-crafted trophy |
| **Chicken** | $50 + Hand-crafted trophy | Hand-crafted trophy | Hand-crafted trophy |
| **Chicken Wings** | $25 + Hand-crafted trophy | Hand-crafted trophy | Hand-crafted trophy |
| **Bologna** | $25 + Hand-crafted trophy | Hand-crafted trophy | Hand-crafted trophy |
|  |  |  |  |
| **Sides** | $50 + Hand-crafted trophy | Hand-crafted trophy | Hand-crafted trophy |
| **Beef** | $50 + Hand-crafted trophy | Hand-crafted trophy | Hand-crafted trophy |
| **Cocktail** | $25 + Hand-crafted trophy | Hand-crafted trophy | Hand-crafted trophy |
| **Pulled Pork** | $150 + Hand-crafted trophy | $100 + Hand-crafted trophy | $75 + Hand-crafted trophy |
| **Ribs** | $150 + Hand-crafted trophy | $100 + Hand-crafted trophy | $75 + Hand-crafted trophy |
| **Steak** | $150 + Hand-crafted trophy | $100 + Hand-crafted trophy | $50 + Hand-crafted trophy |
| ***GRAND CHAMPION*** | $300 + Hand-crafted trophy |  |  |

For more information, contact Barbecue Chair Jimmie Neal

662-288-0525 or email jimmie@desotogunrange.com