

TEAM APPLICATION GUIDE

BATTLE

OF



THE

BIG HOGS



**MEMPHIS IN MAY INTERNATIONAL FESTIVAL
2023 WORLD CHAMPIONSHIP
BARBECUE COOKING CONTEST**

MAY 17-20, 2023 | TOM LEE PARK | MEMPHIS, TN

OVER \$140,000 IN CASH PRIZES

TEAM APPLICATION DEADLINE: FEBRUARY 17TH



Welcome to the 2023 Memphis in May World Championship Barbecue Cooking Contest May 17-20, 2023



It's the Battle of the Big Hogs!

Applications are now open for the 2023 Memphis in May World Championship Barbecue Cooking Contest which will be held in our longtime home on the riverfront in Tom Lee Park in downtown Memphis. According to *USAToday*, it's the "Most Prestigious" barbecue competition in the world and was the grand finale in *BBQ USA with Michael Symon* which aired nationally on the Food Network. That's the fame. But it's earning the RESPECT of the Big Hogs you crave. It's only found by walking the stage in Memphis at the Memphis in May World Championship.

This is it. Welcome to the world of the Big Hogs.

You will be up against the best and the Big Hogs know how to win. Do you have what it takes to take 'em down? With a purse of **\$141,600.00** in cash prizes, priceless prestige, and international fame get ready for the scrap of your life. So polish your best moves and get ready for the fight.



2022 Grand Champion, Blues Hog

RETURN TO THE RIVERFRONT

In 2023 the World Championship Barbecue Cooking Contest will return to a different Tom Lee Park that will still be under construction.

While the festival site will look different, it's the same Memphis in May World Championship Barbecue Cooking Contest where the world's best pitmasters gather and compete to determine champions every May since 1978. Welcome back to the river!

Note: Due to the redesign work in Tom Lee Park, there will be a drastic reduction in usable space. Because there will be less useable space to put things and people, many programs and festival elements will need to be reduced in size or eliminated altogether.

Memphis in May rents Tom Lee Park from the Memphis River Parks Partnership, the government contractor hired by the City of Memphis to manage the park and redesign. Memphis in May would like to include all of the elements that have been part of events in the past, but that will not be possible and some programs must be modified or eliminated.

Preliminary contest entry information follows, along with an application for the contest. Applications are due on February 17, 2023. Priority is given in part based on the date applications are received. There are fewer team spaces, so apply early. If you're accepted, you'll receive contest confirmation by February 27, 2023.

TOM LEE PARK IS YOUR BARBECUE HOME - HELP US TAKE CARE OF IT

Tom Lee Park is a public park used year-round in addition to hosting the largest gathering of barbecue champions on the planet. Protecting and taking care of the park is of primary importance. We're asking teams and the public to join us as we work to leave Tom Lee Park as we found it. Please treat the grass and all facilities with the utmost care, as it is a tender new park still being established. Based on the amazing team cooperation during COVID, we know TLP will be in good hands. Thank you in advance for your cooperation!

EXPECT THE FOLLOWING CHANGES IN 2023

- The competition will include approximately 150 barbecue teams.
- Fewer teams means the odds are better for competing teams to grab their share of the glory.
- The Patio Porkers category has been eliminated, due to the reduction of useable space in the park.
- Expect operational changes to accommodate the reconfigured park, which will be outlined in the 2023 Team Manual and discussed at the Team Meeting.
- Application deadline is February 17, 2023. Priority is given in part based on the date applications are received, so apply as early as possible.

2023 CONTEST FAST FACTS

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.

Approximately 30 team spaces.

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.

Approximately 40 team spaces.

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.

Approximately 75 team spaces.

Teams may enter into ONLY one pork category.

TOTAL PRIZE MONEY over \$90,000 (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 \$21,250 (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 \$11,250

HOT WINGS - Sponsored by Frank's Red Hot

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 \$5,750

MS. PIGGIE IDOL

Pick your team's best "ham" and get ready to sing and dance! If you've got the voice, we've got your chance to be a pig star! Performers will be judged on creativity, humor, originality and connections with Memphis and Memphis in May.

TOTAL PRIZE MONEY \$4,500

BEST BOOTH - Sponsored by Home Depot

Areas will be judged on design, originality and connection with the honored country, Malaysia.

TOTAL PRIZE MONEY \$5,500

T-SHIRT DESIGN CONTEST

The shirt will be judged on design, originality and connection with Malaysia.

TOTAL PRIZE MONEY \$2,500

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 \$4,750

COOKER CARAVAN

This is an experience like no other offered by Memphis in May through the generosity of our teams. A tour, led by one of our volunteers, will take place every hour between noon and 3:00pm on Thursday and Friday. Teams will be scheduled individually and will give a short presentation to the groups. If you are interested in participating, please check the appropriate box on the WCBCC Official Entry Form.

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 on April 2, 2023. At the Team Meeting you will pick up your Team Packet, team wristbands 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 2023 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 premium spaces 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 18'x30' 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. It is required for building plans to be approved by Shelby County Code Enforcement prior to construction. An additional deposit is required from teams using scaffolding. See application for more details.

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 wristbands 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. In addition, teams competing in the Pork Championship division (Rib, Shoulder, or Whole Hog) must pay a \$400 non-refundable venue 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 encouraged to use only recyclable and biodegradable disposable products.

Teams utilizing scaffolding will be required to pay an additional restoration fee.

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 100 purchasing teams, ***ONLY ONE SPACE PER TEAM IS PERMITTED. No RV's. No tractor trailers. No tour buses. No trucks with trailers attached.*** Access to the lot is from May 14-21, 2023. \$150 per spot.

THE BIG HOG PACKAGE

If you have a larger team with an elaborate set-up, an additional three (3) 24-hour wristbands are available via our Big Hog Package. You may only purchase one Big Hog Package for \$185.

INSURANCE

All teams are required to carry liability insurance. If you have insurance, please remit Certificate of Insurance, naming Memphis in May as additional insured, to our offices prior to April 2, 2023. 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 \$500,000; price for this policy is \$200.

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 should be no larger than three feet by ten feet (3'x10'). Multiple banners are acceptable if the combined area not does 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. **Note teams with automatic entry must respond with completed application by January 6, 2023 to guarantee their space.**

- Previous World Champions
- 2022 Patio Porker Winner
- 2022 Kingsford Tour of Champions Winner
- 2022 Memphis in May World Championship Cooking Contest Winners of 1st – 10th place in each championship pork category.

In addition, preference will be given to 2023 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 no later than February 27, 2023.

2023 PRIZE MONEY DISTRIBUTION*

CHAMPIONSHIP PORK DIVISION

(Whole Hog, Shoulder and Rib)

Grand Champion \$25,000
First Place \$11,000
Second Place \$3,000
Third Place \$2,000
Fourth Place \$1,250
Fifth Place \$800
Sixth Place \$600
Seventh Place \$500
Eighth Place \$400
Ninth Place \$350
Tenth Place \$300

ANYTHING BUT

(Beef/Poultry/Seafood/Exotic)

First Place \$2,500
Second Place \$1,000
Third Place \$500
Fourth Place \$250

TURKEY SMOKE

Sponsored by the National Turkey Federation

First Place \$2,500
Second Place \$1,000
Third Place \$750
Fourth Place \$500

CATTLEMEN'S BEST SAUCE

(Tomato/Mustard/Vinegar)

First Place \$2,500
Second Place \$750
Third Place \$500

HOT WINGS

Sponsored by Frank's Red Hot

First Place \$3,000
Second Place \$1,250
Third Place \$1,000
Fourth Place \$500

MS. PIGGIE IDOL

First Place \$2,500
Second Place \$1,250
Third Place \$750

TEAM SHIRT DESIGN

First Place \$1,250
Second Place \$750
Third Place \$500

BEST BOOTH

Sponsored by Home Depot

First Place \$3,000
Second Place \$1,500
Third Place \$1,000

KINGSFORD TOUR OF CHAMPIONS

First Place \$2,000
Second Place \$1,250
Third Place \$1,000
Fourth Place \$500

**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 2024 World Championship Barbecue Cooking Contest.

THE CONTEST

COMPETITION CATEGORIES

Judged and Winners Announced on Saturday, May 20

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 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:

- **RIB:** 10:45 - 11:00
- **SHOULDER:** 12:00 - 12:15
- **WHOLE HOG:** 1:15 - 1:30

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:

- **RIB: 11:00**
 - **SHOULDER: 12:15**
 - **WHOLE HOG: 1:30**
-

JUDGING CRITERIA

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 at approximately 2:00 p.m. 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 19

- **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:

- **BEEF:** 12:45 - 1:00
 - **POULTRY:** 1:30 - 1:45
 - **SEAFOOD:** 2:15 - 2:30
 - **EXOTIC:** 3:00 - 3:15
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CATTLEMEN'S BEST SAUCE

Judged on Thursday, May 18 and winners announced Friday, May 19

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:

- **TOMATO:** 12:00 - 12:15
- **MUSTARD:** 12:45 - 1:00
- **VINEGAR:** 1:30 - 1:45

HOT WINGS - Sponsored by Frank's Red Hot

Judged on Thursday, May 18 and winners announced Friday, May 19

HOT WING TURN-IN TIMES:

- **3:00 - 3:15**
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TURKEY SMOKE - Sponsored by the National Turkey Federation

Judged on Thursday, May 18 and winners announced Friday, May 19

TURKEY SMOKE TURN-IN TIMES:

- **3:15**

SPECIAL EVENTS & JUDGING

KINGSFORD TOUR OF CHAMPIONS

Judged Thursday, May 18 and Friday, May 19 and winners announced Saturday, May 20

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.

MS. PIGGIE IDOL

Judged on Thursday, May 18 at 6:00 PM

The Ms. Piggie Idol competition gives the finest swine on your team an opportunity to show his/her vocal talent to the world. The contest will be limited to the first 10 teams to register. All contestants will be judged on stage Thursday, May 18 at 6:00 p.m. The top three finalists will present an encore performance following the first round, after which the winners will be determined and trophies awarded. The objective of the Ms. Piggie Idol Competition is to provide an entertaining release from the serious task of cooking world-class barbecue with a friendly and light-hearted event. Participating teams and the general public can assemble together in the spirit of camaraderie to enjoy the entertaining Ms. Piggie spectacle – which is a comical prelude to the weighty barbecue competitions later in the week. Participants are expected to enter Ms. Piggie Idol in the good-natured spirit of the event.

RULES:

- Each team may have up to 6 members, but only one Ms. Piggie Idol who will perform the live lead vocal selection for the judges. The other 5 members can be used as background vocalists, dancers, etc. There will be a total of three microphones; 1 for the Ms. Piggie Idol and 2 additional for the background vocalists.
- Each team must provide their own USB Jump Drive without any pre-recorded lead vocals. These recordings can be karaoke style and if they are karaoke tracks they must be standard commercially available tracks. No pre-recorded custom introductions, vocals, custom backup vocals, voice-overs or spoken words. Please write the team name on the USB with a Sharpie.
- A written copy of the lyrics and a copy of the USB must be handed in to the judging chairperson by Wednesday, May 11 at 5:00 p.m. in a full size envelope with booth number and team name.
- The entire performance cannot exceed 4 minutes.
- Each team will be allowed 2 minutes for set up, so be ready.
- Costumes will be considered in the showmanship scoring, but are not required. Backdrops or other set theatrical props will not be allowed. Contestants may carry handheld props, signs, flags, banners, etc. Sound monitors on stage are not provided.
- Ms. Piggie Idol contestants must be at least 18 years of age.
- Profanity and vulgar displays are prohibited
- No flammable, powdery, or liquid substances will be allowed on stage, including explosive or smoke devices. No items of any kind may be thrown from the stage into the crowd during performances.
- VIOLATION OF ANY OF THE ABOVE RULES WILL RESULT IN DISQUALIFICATION FROM THE MS. PIGGIE IDOL CONTEST AT THE DISCRETION OF MIM OFFICIALS. Ms. Piggie Idol team entries will be evaluated by a panel of judges according to the rules and criteria outlined here. Once certified by MIMIF officials, the judge's scores will be accepted as the results of the competition. The certified results, decisions of the judges and MIMIF (Memphis in May International

CONTINUED...

Festival) will be final. While the panel of judges are provided the criteria for scoring performances, the Ms. Piggie Idol competition and judging procedure is subjective by nature. Each participating team in Ms. Piggie Idol, by entering the competition, acknowledges they understand the nature of the competition and will accept the final decision in a sportsmanship-like manner and the light-hearted spirit of the event. Any team not intending to participate in a spirit of camaraderie with fellow barbecue teams should not enter Ms. Piggie Idol.

JUDGING CRITERIA:

- **Vocal Skill** – Tone, pitch, articulation & vocal performance of the lead singer or “idol”
- **Creativity of the original Lyrics** – Incorporation of one or more WCBCC themes including Barbecue, Memphis, Memphis in May and the honored country, Malaysia.
- **Showmanship** – Theatricality of the stage presentation including costumes, dancers, props, choreography, originality and stage presence.
- **Overall Impression** – Strength of the performance overall, effective use of the combination of criteria items listed above, overall entertainment level and festive spirit.

ARRIVE AT THE CATTLEMEN'S STAGE NO LATER THAN 5:30 p.m.

HOME DEPOT BEST BOOTH

Judges and winners announced on Thursday, May 18

The Best Booth contest encourages team creativity in booth design and décor. Dressing up your booth to acknowledge the honored country of Malaysia 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 Malaysian 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 Malaysia is incorporated.
 - **Overall Impression** – Is it the best booth today?
-

TEAM T-SHIRT DESIGN

Judges and winners announced on Thursday, May 18

This contest gives each team an opportunity to proudly submit their most creative design honoring this year's honored country Malaysia, 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.

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 Malaysia 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 TIMES:

12:00 PM - 2:00 PM

**At your respective Cooks 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 Wednesday, May 24. Memphis in May will send each team a PDF form of their score within two weeks after the end of the contest.

2023 WCBCC MERCH



World Championship Barbecue Cooking Contest
Presented by:





www.memphisinmay.org

James L. Holt, President & CEO • Leigh Shockey, 2023 Board Chair