



PATIO PORKERS

on Beale

THE BEST OF THE BACKYARD BARBECUERS COMPETITION

PATIO PORKERS

Dates & Times to Remember:

Team Application Turn-In Deadline – August 21, 2024

Competition Date – August 24, 2024

Load In Time - 7:00 am-10:00 am

Meat Inspection - 9:00 am (ongoing)

Mandatory Team Meeting - 9:30 am

Judge Check In- 1:00pm

Judges Meeting- 1:30pm

Poultry Blind Judging Turn In - 2:25-2:35pm

Pork Blind Judging Turn In - 4:25-4:35 pm

Awards - 6:00 pm

Load Out - 9:00 pm

QUESTIONS: jshivers@bealestreet.com or 901-526-0115

THE BEST OF THE BACKYARD

Welcome to the 2nd annual Patio Porkers on Beale Competition “Best of the Backyard Barbecuers”

Applications are now open for the 2024 Patio Porkers on Beale Competition which will be held in Handy Park, located on World Famous Beale Street. The Most Iconic Street in America! Patio Porkers on Beale Competition is a sanctioned Memphis Barbecue Network competition.

Handy Park:

Handy Park is a public park located at 200 Beale Street. The park is used year-round to host concerts, art shows, pep rallies, and more. We're asking teams to join us as we work to leave Handy Park as we found it. Please treat the grass and facilities with the utmost care. Thank you in advance for your cooperation!

Categories of Pork:

Barbecue is defined by Beale Street Management 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 and fans. Electric smokers, holding ovens or other devices with heat-producing electrical coils are not allowed. The official meat category for the Patio Porkers on Beale Competition Contest is ribs.

Ribs:

Pork Ribs are 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. The blind box must contain, at a minimum, 6 sections of ribs for 6 judges to sample the entry. All portions must fit inside the closed container provided and must be in serving size pieces since the judges will not have utensils to cut or divide the entry. No garnish of any kind is allowed in the blind box.

BARBECUERS COMPETITION!

Mandatory Team Meeting:

At least one representative from each team will be required to attend the Team Meeting on August 24, 2024 at 9:30am. The Team Meeting will serve to communicate all the necessary information and updates to the Patio Porkers on Beale Competition.

What You Get:

Due to limited space, all team booth sizes will be 15'x15'. Your entry fee of \$200 includes the following:

- Entry in 1 (one) rib category
- 15' X 15' Team Booth

Booth includes - access to water station, jugs are suggested.

Electricity is not provided. Generators are permissible.

For an additional \$50, teams may compete in the poultry division which can be wings, thighs, breast or legs.

Security Deposit and Park Restoration Fee:

Teams are required to pay a \$100 security deposit, which is refundable for teams that leave their space clean. In addition, teams competing in the Patio Porkers on Beale Competition must pay a \$25 non-refundable venue restoration fee and special events permit fee.

Team Parking:

Due to limited space, the Patio Porkers on Beale Competition will not be able to offer onsite team parking. Spaces are available at the surface parking lot located at the rear of 310 Beale Street or the 250 Peabody Place parking garage.

Team Acceptance:

Entry preference can be given based upon the date the Team Entry Form and payment is received. Due to limited space, there will be a maximum of 30 teams.

2024 Prize Distribution:

Ribs: 1st place \$1,000 & trophy, 2nd place \$ 750, 3rd place \$500, 4th place \$250, 5th place \$100
Poultry: 1st place \$750 & trophy, 2nd place \$ 500, 3rd place \$250, 4th place \$100, 5th place \$50

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Judging:

For the Patio Porkers on Beale Competition, the only form of judging used will be blind judging. Each judge will sample entries without knowing which team cooked them. Each team will be assigned a number which will be written on the TOP of their entry container (9 x 9 Styrofoam box). Boxes will be handed out by the contest rep on the morning of the competition. Each team will need to bring their entry box to the turn-in-table at the main stage between 2:25pm-2:35pm for poultry and 4:25pm-4:35pm for ribs. Entries after 4:35 will not be accepted unless you are standing in line at the turn-in-table.

Once the sample is turned in, the number will be changed and is only known by the contest reps.

No garnish of any kind is allowed in the blind box.

The entry must contain a minimum of 6 individual rib pieces to be judged. Ribs shall be turned in bone-in. Judges may not cut, slice, or shake apart to separate pieces.

Judging Criteria:

Patio Porkers on Beale Competition judges look for particular aspects of your food while judging.

1. APPEARANCE OF ENTRY – This criterion refers to aesthetics; does the entry itself look appetizing in the container. This is the visual appeal of the entry.
2. TENDERNESS OF ENTRY – 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. TASTE OF ENTRY– This criterion refers to the flavor of the meat entry. Sauce is optional. If table sauce is offered, the entry will be scored with the sauce. A maximum of 2 Table sauces may accompany the entry. 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 the flavor score is based on the combination of the sauce chosen to go with that particular entry.
4. OVERALL IMPRESSION - This criterion is a subjective score based on the judge's opinion of the total experience of judging the sample in the preliminary round. Judges will reflect their general overall feeling of their judging experience when they have finished judging all samples at the blind table. This is the only criterion where preliminary judges can use a decimal in their score.

We can't wait to welcome you to Beale Street, home of the blues & the world's best barbecue - possibly yours! Join us for the 2nd annual blues-fueled barbecue cook-off - Patio Porkers on Beale, the best of the backyard barbecuers. You will be smokin' in the footprints of giants. Blues greats. Rock 'n' Roll legends. And next year - will it be your name that is echoed along with the greats? You know you want it. Will the title be yours?



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