



**Professional Team Registration  
Levee Fest BBQ Competition  
September 30 – October 1, 2011**

*Entry deadline is September 15, 2011. We will only be able to accept a limited number of teams and cook sites will be assigned on a first-come first-serve basis.*

Mail registration and fees to:  
CBF - Levee Fest  
794 Cherry Street  
Macon, GA 31201

**Official Team Name** \_\_\_\_\_  
(Name cannot be changed once registration is accepted)

Team Contact Person: \_\_\_\_\_

Phone: \_\_\_\_\_ (H) \_\_\_\_\_ (C) \_\_\_\_\_ (Fax)

Email: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Taxpayer ID # (if applicable) \_\_\_\_\_

Team members: Pit Master \_\_\_\_\_ 2. \_\_\_\_\_

3. \_\_\_\_\_ 4. \_\_\_\_\_

5. \_\_\_\_\_ 6. \_\_\_\_\_

Corporate Sponsor: \_\_\_\_\_

Space assignments are 30x30. Additional space is not guaranteed – if you require additional space please let us know well in advance and we will make every effort to accommodate you. All vehicles must be moved to the parking lot after load-in.

**Check categories in which you will compete:**

Professional Categories (MBN Qualifier)

1<sup>st</sup> entry is \$150.00  
2<sup>nd</sup> entry is \$125.00  
3<sup>rd</sup> entry is \$100.00

\_\_\_ Whole Hog

\_\_\_ Pork Shoulder

\_\_\_ Pork Ribs

Ancillary Categories

\_\_\_ Poultry (\$25)

\_\_\_ Anything But (\$25)

\_\_\_ Stew (\$25)

\_\_\_ Sauce (\$25)

\_\_\_ Bloody Mary (\$25)

\_\_\_ Dessert (\$25)

\_\_\_ People's Choice (no fee)  
(10 lbs. of chopped & sauced meat)

\_\_\_ Margarita (\$25)

**Final Billing:**

\$ \_\_\_\_\_ Professional categories (1<sup>st</sup> entry - \$150, 2<sup>nd</sup> entry - \$125, 3<sup>rd</sup> entry - \$100)

\$ \_\_\_\_\_ Ancillary categories (\$25 per category except People's Choice)

\$ \_\_\_\_\_ Electricity (20 amp - \$25 each) (30 amp - \$50 each)

\$ \_\_\_\_\_ Portable toilet rental (\$75)

\_\_\_\_\_ Additional space requested. (no charge, not guaranteed)

\_\_\_\_\_ Amount of additional space requested

\$ \_\_\_\_\_ Total amount enclosed – Check or money order payable to: **CBF - Levee Fest**

Credit Card Number: \_\_\_\_\_ Exp. Date \_\_\_\_\_ Security Code: \_\_\_\_\_

Billing Address: \_\_\_\_\_



## Professional Teams Rules and Regulations

Due to space constraints, we can accept only a limited number of professional teams. On request, we will be happy to put a team on a waiting list. If your application is not accepted, your entry fee will be returned to you by mail with your notification that the event is closed. No refunds of the entry fee will be made once a team has been accepted into the contest.

The Cherry Blossom Festival or Levee Fest may use any photographs or videos authorized or taken by the official event photographer of a team site, as well as responses to questions in this application for promotional purposes.

A whole hog entry is defined by Memphis Barbecue Network as an entire hog, whose dressed weight is 85 pounds or more prior to 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 prior to or during the cooking process.

A pork shoulder entry is defined by Memphis Barbecue Network as the portion containing the arm bone, shank bone, and a portion of the blade bone. The pork ham is considered to be a shoulder entry if it contains the hind leg bone. Boston butts or picnic shoulders are not valid entries.

A pork rib entry is defined by Memphis Barbecue Network as the portion containing the ribs and further classified as a spare rib or loin rib portion. Country style ribs are not a valid entry.

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. Flammables may be used outside and away from the cooker to make additional coals. Local fire and safety laws may prevent the use of any type of gas anywhere on the grounds at any time, and, if so, these laws shall prevail.

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 any other devices with heat producing electric coils are not allowed.

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 official meat inspection. Meat must be maintained at a temperature below 40 degrees Fahrenheit prior to cooking and at or above 140 degrees after cooking.

Please sign and return a copy of this page along with your application.

**I have read, understand, and agree to abide by the rules and regulations detailed above:**

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Signature

Date