

**New Lowered
Entry Fees!
AND...
More Prize \$\$\$**

*Biloxi Main Street
Presents*



Biloxi Main Street

932 Howard Avenue
PO Box 253
Biloxi, MS 39533

Phone: 228-435-6339
E-mail: kmiller@biloxi.ms.us

Sign Up Today!

Sign up today for Biloxi Main Street 's Fourth Annual Grilling on the Green Barbeque Cook-off. This year's cook-off is scheduled for Saturday, March 13, 2010 at The Biloxi Town Green. Teams can enter either the Professional or Amateur competition. Come earn this year's bragging rights for the best BBQ in town.

This is how it works— Teams pay an entry fee of \$100.00 for Professional and \$50.00 for Amateur. Teams will be assessed a \$25.00 cleaning fee if booth space is not cleaned to specification. Teams get to barbeque their favorites with a choice 3 categories for judging. Teams set the prices of their food themselves. (To make sure prices are fair and reasonable, we ask that at least one of the plates you offer be priced at \$5.00). Have fun cooking and competing for the best BBQ in town.

Biloxi Main Street will not take any percentage of sales—all profit is yours to keep.

Why are we doing this - to revive Biloxi's Downtown area. This is an outstanding opportunity to preserve our history, receive recognition for your company or group, and have fun all at the same time!!!

Bond-Grant House



Biloxi Main Street District (BMSD) is proud to have the opportunity to save one of the few historical homes remaining on the coast, The Bond- Grant House. The house was built in 1904 by William K. DuKate as a wedding present for his daughter Vera, who married B.A. Bond.

The Beau Rivage Casino Resort purchased the property formerly owned by the First Baptist Church. Generously, the Beau Rivage donated the house to BMSD. Through an agreement with City of Biloxi, BMSD was able to lease the property directly across from its original location. The Bond- Grant House now is located on the corner of Howard Ave. and Bohn St.

With so many historic buildings lost to Hurricane Katrina, BMSD felt it was vital to preserve this piece of Biloxi's History.

Application

Applicant/Captain

Company, Organization, or Team Name:

Address: _____

City State Zip

Phone: _____

Fax: _____

Email: _____

____ **Yes**, I will sell my barbeque to the general public during *Grillin On the Green* and will provide a menu/price guide at the Grill Team meeting held on 3/10/10.

____ **No**, I will not be selling food to the public. I will be grilling for the purpose of being judged **ONLY**.

Please mark one division:

____ **Professional Team**, ____ **Amateur Team**

Please check each category you wish to be judged in:

Categories:

Chicken ____ Ribs ____ Beef Brisket ____

Best Original Sauce ____

Questions, call Biloxi Main Street District@ 228-435-6339

or kmiller@biloxi.ms.us--

Mail Applications to:

PO Box 253, Biloxi, MS. 39533

www.mainstreetbiloxi.com

Food

*Teams are responsible for providing their own ingredients.

*No cooking of any kind may begin until meat has been inspected by the Official Meat Inspector. Barbecue is defined by the Main Street Biloxi Grillin' on the Green committee as uncured meat/fowl (or other as allowed), prepared on a wood or charcoal fire, basted or not as the cook sees fit. All meat must start out raw. No pre-seasoned meat is allowed. Any meat not meeting these qualifications will be disqualified. Chicken includes Cornish hen. Kosher Chicken is legal.

*Parboiling and/or deep-frying competition meat is not allowed.

*Once meat has been inspected, it must not leave the contest site. ALL Competition meats MUST be inspected by the OFFICIAL MEAT INSPECTOR on duty at the contest during the times set by the contest organizer, but not prior to the day before judging. Please contact the Harrison County Health Department for a complete listing of food handling rules.

Judging

*Judging times are as follows:

12:00 Sauce & Ribs
12:30 Chicken
1:00 Brisket
1:30 Announcement of winners

*Each contestant MUST submit at least four (4) separated and identifiable (visible) portions of each meat in containers as called for by judging committee (containers provided by contest officials).

*Biloxi Main Street sanctioning allows for blind judging only. Entries will be submitted in an approved, numbered container provided by the contest organizer, then may be re-numbered by judging officials. The number must be on the top of the container at turn in. Entries will be judged by a judging team (a minimum of four (4) judges that are at least 16 years of age). Entries are scored in areas of APPEARANCE, TENDERNESS/TEXTURE and TASTE. **The scoring system is from 9 (Excellent), to 2 (Bad). All numbers between two and nine may be used to score an entry.** A score of one (1) is a disqualification and requires approval by a Contest Rep.

Team Information

- Each team will consist of a chief cook and as many assistants as the chief cook deems necessary. Each team will provide a pit/pits to be used exclusively by that team within the team's assigned cooking space. The use of a single pit (cooking device) by more than one team is not permitted. All seasoning and cooking of product shall be done within the confines of the team's assigned cooking space and on the contest premises. A chief cook or assistants may NOT enter more than one team.
- Contestants must provide all needed equipment, supplies and electricity. Contestants must adhere to all electrical, fire and other codes whether city, county, state or federal. Each team will need to provide his or her own tables, chairs, work surfaces, cooking equipment, utensils, umbrellas, tents, power cords (electrical outlets are limited – first come first serve), propane stoves, fire extinguisher, etc. The Grilling on the Green Committee is not responsible for any set up or tear down of booths. It's usually warm, so a tent or other cover is highly recommended!
- It is the responsibility of the contestant to see that the team's assigned cooking space is kept clean and policed following the contest. All fires must be put out, and all equipment removed from site. It is imperative that clean-up be thorough.
- Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cap/gallon of water). Each contestant will provide a separate container for washing, rinsing and sanitizing of utensils.

Prizes

- Over \$2,500.00 in cash and prizes will be awarded.
- There will be a 1st place cash prize and trophy awarded in each food category for each division.
- Trophies will be given to the second and third place winners in each food category for each division.
- There will be a Peoples Choice trophy awarded.
- The winner of the Best Original Sauce will be awarded a trophy and prizes.

Need to Know Information

- Entry fee is \$100.00 for a Professional Team and \$50.00 for an Amateur Team. If booth is not cleaned adequately at close of festival, a \$25.00 cleaning fee may be imposed.
- The Professional Team division is for those representing a restaurant or other food service organization. The Amateur Team division is for those individuals, families, non-profit organizations or companies not affiliated with food service.
- Entry deadline: contestants must complete application and submit it to the Biloxi Main Street Office by Tuesday, March 2, 2010. There will be a mandatory meeting for Grilling Teams on Wednesday, March 10th at 4:00 PM at the Bond-Grant House, 932 Howard Avenue, Biloxi.
- Set up can begin on Friday, March 12th 2010, beginning at 5:00 PM. Set-up must be complete and all food ready to be served no later than Saturday, March 13th at 11:00 AM.
- Booth spaces will be assigned on a first come, first serve basis. Please check in at the cook-off if you have questions about your booth space.
- Pits, cookers, props, vehicles, tents or any other equipment including generators may not exceed the boundaries of the team's assigned cooking space.
- No open pits or holes are permitted. Fires may not be built on the ground.
- There will be no refund of entry fees for any reason.
- The decision and interpretation of the Biloxi Main Street Rules and Regulations are at the discretion of the Biloxi Main Street. Their decision and interpretation are final.
- Parking is limited and based on a first come first serve basis. There will be reserved parking for one vehicle per team.
- If you are selling food to the public, you must keep your booth open during the hours of Grillin On the Green, Saturday, March 13, 2010 from 11:00 AM to 5:30 PM.
- Teams are required to provide fire extinguisher devices. Devices need to be placed near all grilling areas.

Logistics