

**Official Entry Form**  
**Entry Deadline: April 1, 2026**  
**Downtown Moultrie Spring Fling**  
**and Backyard BBQ Festival**  
**April 18, 2026**

Official Team Name: \_\_\_\_\_  
(Name cannot be changed once accepted.)

Categories in which you can enter and compete:

- |  |  |
|--|--|
| <input type="checkbox"/> Pork Ribs \$75.00                       | <input type="checkbox"/> Compete in all categories \$300.00  |
| <input type="checkbox"/> Chicken: Wings, Legs, or Thighs \$75.00 | <input type="checkbox"/> People's Choice Award – No fee. A Boston Butt will be provided for this category. |
| <input type="checkbox"/> Boston Butts \$75.00                    |  |
| <input type="checkbox"/> Beef Brisket \$75.00                    |  |
| <input type="checkbox"/> Sauce \$25.00 (one entry)               |  |
| <input type="checkbox"/> Brunswick Stew \$25.00                  |  |

- You have to be signed up for another category to compete in either the Sauce or Brunswick Stew competition.
- Each team should prepare enough food for eight to ten judges and also some extra in case of a tie.
- Each team will be allotted a 12' x 28' space. All equipment—including trailers (with goose neck), cookers, and tents—must fit entirely within this designated area.

Team Contact and Chief Cook: \_\_\_\_\_

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

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

Phone #: Home: \_\_\_\_\_ Cell: \_\_\_\_\_

Assistant Cooks:

1. \_\_\_\_\_ 2. \_\_\_\_\_

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

**On Friday, you can not set up before 6:30 PM**

**NO EXCEPTIONS, we have to have time to get all vehicles out of the parking spaces.  
The Chief Cooker must be present for the meat inspection.**

Please list the day & time you will arrive: \_\_\_\_\_

If you are arriving on Friday, will you begin cooking that night? \_\_\_\_\_

The Contest Committee reserves the right to reject any application. If an application is not accepted, the entry fee will be refunded. No refunds of entry fees will be made once a team has been accepted into the contest.

Any photograph or video taken by Event Staff of a team on site may be used for promotional purposes by the City of Moultrie and the Moultrie Convention and Visitors Bureau.

Contestants agree to indemnify and hold the City of Moultrie, Moultrie Convention and Visitors Bureau, and all other Festival Sponsors and their employees, agents, and volunteers harmless from any and all claims made against same, including, without limitation, all costs, liabilities, judgments, expenses, damages, or reasonable attorney’s fees arising out of or in connection with (1) any structure created by Contestant(s), (2) any apparatus, equipment, or personal property used by Contestant(s), (3) any act of Contestant(s), its agents, invitees, participants, representatives, employees, servants, and assigns, and (4) any claims made on account of or resulting from Contestant’s participation in the contest. I agree to abide by all Rules and Regulations of the Downtown Moultrie’s Spring Fling and Backyard Barbecue Festival contained in the application. I further agree to notify all members of the team I represent about these important rules:

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

(Signature and Date required)

## **Contest Rules**

1. **COOKED ON-SITE:** All meats must be cooked on-site without pre-cooking or pre- marinating. Boiling of the meat beforehand is not permitted. A team or cook must have their meat inspected before cooking or preparing to cook. (See schedule of events for inspection times.) Only after official inspection can the meat be marinated, rubbed, etc., as the cook wishes. All meat must remain on the team's site after inspection and be ready for turn-in.
2. **SANITATION:** Cooks are to prepare and cook meat in a sanitary manner. Cooking conditions are subject to inspection by the judging committee and the local health department. Infractions identified by the judging committee shall be immediately corrected, or the cook will be subject to disqualification. All meat must be kept at a temperature of 140 degrees Fahrenheit or higher while cooking or being held after cooking, and be kept at 40 degrees Fahrenheit or lower before cooking. All cooking areas must be maintained in a neat and orderly manner and left as found. No pets are allowed in the cooking area. Water and electricity will be available to all teams set up on the square. Each team must provide their own drip pan, electrical cord, and water hose of at least 100 ft., and a fire extinguisher.
3. **COOKS MEETING:** At least one member, including the person listed as Chief Cook, must attend the mandatory Cook's meeting. Turn-in boxes will be distributed, and questions will be answered at this time. (See schedule of events for times.)

## **Judging Process**

1. **BLIND NUMBER PROCESS:** A blind judging system will be used. Each team will be issued a number. However, this number will be changed before submitting to the judging area. Prize money will be available after the award ceremony.
2. **JUDGING TRAYS:** Styrofoam trays with hinged lids without dividers will be given to each team for ALL entries. Containers for Sauce and Brunswick Stew will also be given out. All trays should be clean and free of any markings. Marked entries will be disqualified at the BBQ Committee's discretion. Chief Cooks are responsible for ensuring containers remain clean and undamaged.
3. **JUDGING TRAY CONTENTS:** No garnishes, condiments, or tin foil are allowed in the turn-in box, making this a "meat only" contest.
4. **TURN-IN TIMES:** A window of 15 minutes before the turn-in times will be recognized. Judging trays presented before or after the turn-in window will not be accepted. (See Schedule of Events for turn-in times.)
5. **JUDGING CRITERIA:** A team of judges will assign a score from 6.0 to 10.0 for each sample after having tasted all samples (comparison-style judging), using 1/10 point increments. Individual scores will be given for Appearance, Taste, and Tenderness. Scores will be emailed out following the festival.
6. **GRAND CHAMPION:** The highest score of any one category.
7. **DEADLINE:** All registration forms, with the appropriate entry fee, must be delivered to the following address on or before April 1, 2026. Check or Money Order needs to be made out to Moultrie Convention and Visitors Bureau.

### **Mailing Address:**

**Downtown Moultrie Welcome Center  
31 East Central Ave.  
Moultrie, GA 31768**

**Phone Number: 229-890-5455**

BBQ 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 non-poisonous substances and sauces as the cook believes necessary.

A Pork Rib entry is defined by the Sanctioned Contest Network as the portion containing the Ribs and is further classified as a Spare Rib or Loin Rib portion. Baby Back Ribs are allowed. Country-style Ribs are not a valid entry.

Chicken should be cooked in either halves, breast, wing, thigh, or leg.

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 material 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 fuel (e.g., Traeger grills). Electric smokers, holding ovens, or any other devices with heat-producing electric coils are not allowed.

**Rocky Jones Spirit Award:** All teams will be judged for the spirit award. Rocky Jones was a community hero who helped start our Backyard BBQ competition. Rocky wanted everyone to have fun and enjoy themselves while participating in the festival. We honor Rocky every year by giving away the spirit award. Teams will be judged on teamwork and campsite appearance.

**People's Choice Award:** All teams have the opportunity to participate in this category sponsored by the Magnolia Civitan Club. Teams will be given a Boston Butt to cook for the competition. You must sign up to participate.

Time	Category	1st	2nd	3rd
10:00 AM	Sauce	Trophy	Trophy	Trophy
10:00 AM	Brunswick Stew	Trophy	Trophy	Trophy
11:00 AM	Chicken	\$400 & Trophy	\$150 & Trophy	\$100 & Trophy
12:00 PM	Ribs	\$400 & Trophy	\$150 & Trophy	\$100 & Trophy
1:00 PM	Boston Butts	\$400 & Trophy	\$150 & Trophy	\$100 & Trophy
2:00 PM	Beef Brisket	Trophy	Trophy	Trophy

**Grand Champion                    \$400**

## **PROPOSED SCHEDULE OF EVENTS**

• SOME CHANGES POSSIBLE

Meat inspections will begin as soon as teams arrive.

### **Friday, April 17, 2026**

- 6:30 p.m. – 7:30 p.m. - Team arrivals
- 6:30 p.m. – 7:30 p.m. - Meat inspection, Chief Cook must be present.
- 7:00 p.m. – Kick-off Concert

### **Saturday, April 18, 2026**

- 4:30 a.m. – All vehicles out of the cooking area!
- 8:00 a.m. - Cook's Meeting (mandatory for all cooks) Inside the Welcome Center
- 9:45 a.m. to 10 a.m. - SAUCE TURN-IN
- 9:45 a.m. to 10 a.m. – BRUNSWICK STEW TURN-IN
- 10:45 a.m. to 11:00 a.m. - CHICKEN TURN-IN
- 11:45 a.m. to 12 p.m. - RIBS TURN-IN
- 12:45 p.m. to 1 p.m. - BUTTS TURN-IN
- 1:45 p.m. to 2 p.m. – BRISKET TURN-IN
- 3:30 p.m. – 4:00 p.m. BBQ Awards Ceremony on stage

THESE TIMES ARE BASED ON THE TIME DISPLAYED ON YOUR CELL PHONE. This way, everyone sees the same time.