Official Backyard Team

March 6, 2027

Payouts for the 2027 Rhythm & Ribs BBQ Festival Backyard Categories

Grand Champion: $1,500 & Trophy · Reserve Champion: $1,000 & Trophy

First (per category): $500 & Trophy
Second (per category): $400 & Trophy
Third (per category): $300 & Trophy
Fourth (per category): $200
Fifth (per category): $100
6-10th will receive Certificate

Ancillary Competition

Bloody Mary, Chicken Wings, Deviled Eggs
$30 for each entry
CASH Prize: $100 FIRST place per category
Turn In: Saturday, March 7 at 9:00 am

People's Choice

FREE Entry, Boston Butt Provided on Friday
Pulled Pork to be turned in
CASH Prize: $150, plus a trophy
Turn in: Saturday, March 6 by 9:30 am
This is a fundraiser for the Exchange Club of Tifton

CATEGORIES: PORK LOIN, RIBS, PULLED PORK

Backyard Turn-In Times

Preliminaries:	**FINALS**
Pork Loin …… 10:30-10:45 am	**Pork Loin…… 1:20-1:30 pm**
Ribs ……11:00-11:15 am	**Ribs ……1:40-1:50 pm**
Pulled Pork …… 11:30-11:45 am	**Pulled Pork ……2:00-2:10 pm**

AWARD CEREMONY: 4:00 pm (Main Stage)

BACKYARD RULES

- There will be a **MANDATORY** backyard team meeting on Friday evening at 5:30 pm to review rules and judging guidelines. **At least one team member should be present.**
- MEAT CATEGORIES (GBA guidelines):
  - Pork Ribs: loin back, baby back or spareribs only. Ribs must be cooked as part of a rack of at least 8 ribs. No country style ribs.
  - Pork Loin: a boneless loin of pork that includes no portion of the tenderloin. Loin may be divided into no more than 2 pieces for cooking purposes.
  - Pork: whole bone in shoulder, bone in Boston Butt, bone in Picnic or whole bone in ham, to be cooked bone in and may be parted after reaching 145 degrees internal temp. No pork collar allowed.
- No official meat inspection will be done. **However, all meats must be USDA inspected and passed. Pre-trimming of meats is allowed. No pre-seasoning, injecting, marinating or cooking of any entry is permitted until after team has checked in with contest officials.** All meats must be maintained a max temperatures prior to, during and following cooking. All contest meat must remain at the team's cooking until turn in.
- There must be a minimum of six (6) separate and identifiable pieces of meat in your box.
- Judging: Entries will be submitted in the provided 9"x9" container, with no garnish or decoration. Only the entry to be judged should be in the container. No marking of any kind should be done to the box or meat. Meat may be sauced or un-sauced. Judging will be random and comparative. **DO NOT use any kind of garnish or decoration in your box.**
- Any meat determined to have been cooked prior to the contest or cooked off-site will be disqualified. This may also lead to disqualification of the team as a whole for the entirety of the contest.
- The only approved cooking fuels are wood, charcoal or wood pellets. Gas or electric heating is not allowed (except to start initial fire).
- All Ancillary competition categories MUST be cooked/made on site.

Wednesday, March 3 through Friday, March 5, 2027
8 am – 5 pm **Set-Up at Fulwood Park BY APPOINTMENT**

Friday, March 5, 2027
5:30 pm **Team Meeting (BY)**
11 pm – 7 am **Mandatory Quiet Time**