



North Carolina Blueberry Festival Association

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Barbecue Cook-Off Awards:

- 1st Place - \$900 & Trophy
- 2nd Place - \$700 & Trophy
- 3rd Place - \$500 & Trophy
- 4th Place - \$200 & Trophy

SCHEDULE:

Friday,

- 3:00pm – Contestants begin setup
- 7:00pm – Setup completed
- 8:00pm – Cooks' meeting
- 9:00pm – Cooking begins

Saturday,

- 8:00am – Judging begins
- 12:00pm – Contest winners announced

OFFICIAL RULES & REGULATIONS*:

1. The Chief Cook will be responsible for the conduct of his or her team and guests.
2. Contestants are expected to respect the rights of other contestants with special emphasis on loud music and loud or profane language.
3. No public display of consumption of any alcoholic beverages will be allowed on the grounds.
4. Contestants will not sell any food, drinks, or other items to the public.
5. No pets allowed.
6. All cooking spaces will be numbered and will measure 12'x20'.
7. Each cooking space will be given one vehicle parking permit.
8. Pigs will be cooked in an "above ground" cooker. Pigs may be cooked with wood, charcoal, or gas. NO external heat source may be used other than the grill.

9. Burn barrels will be provided if you need one. *Please note this on the application.*
10. Open fires will be allowed only for the purpose of making coals for cooking of pig. Please keep fires as low as possible and protect the unwary from stumbling into them.
11. No charcoal or wood embers are to be emptied on the grounds.
12. Drip pans for grease will be used. Grease barrel will be provided. All grease will be emptied into barrel.
13. Each gas cooker will be inspected and must pass safety inspection before Chief Cook can receive his or her pig.
14. Burgaw Fire Department Fire Marshall and a representative of the Barbecue Cook-off will make the following inspections:
 - A. Gas leaks (from gas tank to burner)
 - B. Solid connections (No hoses slipped over copper tubing held by hose clamp will be allowed. Quick connects will be considered as solid connections.)
 - C. Tanks will be secured in or to something to prevent them from being turned over.
 - D. Approved fire extinguishers will be required on all cookers for safety reasons.
15. The first site to be judged will be determined by drawing at cooks meeting. A representative of the judging committee will accompany judges while pigs are being judged and take up score sheets. *Make sure only one person representing the cook-sponsor is present at the cooker while the pig is being judged.* Each judge will be given score sheets with no information which would in any manner identify the cook-sponsor. The committee, not the judges, will total the score sheets.
16. Each cook is to have the following on hand for judging:
 - A. Four sharp knives
 - B. Four cups or bottles of water
 - C. Towels (paper or cloth)
 - D. Small container of your sauce
17. If and when a chief cook decides to withdraw or disqualifies his or her pig from the competition, he or she will notify the committee as soon as possible.
18. No pigs will be removed from the cooking site under any circumstances. Any pig will be disqualified if any part of the pig is removed or intentionally disturbed other than cutting that is allowed for seasoning.
19. Each pig is required to have two thermometers inserted prior to judging. The temperature readings of the thermometers shall be used by judges as guides only in determining doneness. The final determination of a pig's suitability for public consumption will be based on visual inspection by the judges and the judges' decision will be final. Any pig deemed not done will be disqualified. Cooks are to keep cooking the pig until it is judged to be done in the opinion of the cooking committee.
20. Cooks will be given enough time to complete their pig. If the Chief cook is not ready for judging, he or she will be disqualified. NO EXCEPTIONS.

21. No trophies or awards will be on display Saturday between 8:00am and the completion of the judging.
22. After your pig has been judged, start preparing your pig for pickup. Pull meat from bones and chop your pig. (You will be supplied a container to put meat in.) Please do not put any sauce on meat. Bones and skin can be put in trash cans.
23. You are responsible for cleaning up your cook site.
24. A completed score sheet with your average score in each category will be available for each entry approximately two weeks after the contest.
25. In the event of a tie, the winner will be determined based on the team with the highest score on "Meat & Sauce Taste". If there is a tie in that category as well, the tie will be broken based on the team with the highest score for "Skin Crispness".

PREPARATION AND COOKING RULES

Pigs should NOT be sauced inside or out. Pigs that have been sauced will be disqualified. Salt and baking soda may be used to draw out blood in the cleanup phase.

The ONLY ingredients allowed in the preparation and cooking are:

- Pig
- Water
- Baking soda
- Salt (Only plain table salt or kosher salt may be used; no flavored salts allowed.)
- Oil

ANY other ingredients will result in disqualification.

Injecting pigs will NOT be allowed. You can use any portion of the pig that is cut away. Removing soft spots will be deducted under the appearance category on the score sheet. Pigs should be inspected upon receipt and any abnormalities should be documented before the pig is put on the grill. Problems should be reported to Doug or Ray Krynicki.

*These rules adhere to the NC Pork Council's *Whole Hog Series* Rules and Regulations. To see complete rules, visit <https://wholehogbarbecue.com/contest-resources>. A copy of these rules, score sheet and parking permit will be mailed to each Chief Cook prior to the contest.

The North Carolina Blueberry Barbecue Cook-off committee reserves the right to make additional rules and regulations as the situation warrants. The North Carolina Blueberry Festival Whole Hog Barbecue Cook-off contest and staff shall not be responsible or liable for the property of any team. All property of the teams shall be under the care, custody, and control of the team whether in transit to, from, or within the cook site. Violations of the rules of the contest will result in disqualification. Decisions of the judges and pig cooking committee are final.