

Tobacco Farm Life Museum

Whole Hog BBQ Cook Off Challenge

Core Rules & Guidelines

1. Each team must have a Chief Cook with a minimum of one assistant, but no more than three assistants. Chief Cook must be at least 18 years old.
2. Cooking and judging information and a copy of the rules will be given to each team at the cooks' meeting on Friday, June 17th at 7:00pm.
3. Upon checking in, each team will be given a 20' x 20' spot for the cooker and tailgating.
4. You must have a 5lb fire extinguisher at your site within reach of your firebox. TFLM Staff will come by to check on this.
5. Roads and the center of the parking lot must remain clear of obstructions.
6. All pigs must be cooked in above-the-ground cookers.
7. Each gas cooker must meet safety standards such as:
 - a. Proper regulator
 - b. Tanks secured to prevent accidental tripping of contestants and the general public
 - c. Other requirements as site committee deems necessary for the safety of the contestants and general public
8. Each team shall supply its own cooking ingredients: grills, meat thermometers, utensils, tables, tents, chairs, fuel (wood, gas or charcoal), or any item or material which the cook desires. The Tobacco Farm Life Museum will provide a cooking area, sanitary facilities, and a dressed hog.
9. Drip pans must be used to catch grease and should be disposed of in the designated area.
10. Pigs between the weight of 100 – 130lbs will be delivered to the Museum Friday Afternoon. Recipients must receive a number from the event organizer prior to getting their pigs.
11. Each team must comply with all applicable rules and regulations of their County Health Department and County Fire Marshal, including but not limited to:
 - a. After cooking, meat must be maintained above 140°F and covered.
 - b. Aprons and hats must be worn by all cooks and assistants.
 - c. Cleanliness of cooking area and personnel is required.
 - d. No pets or small animals are allowed in cooking areas.
12. Electricity use should be limited to 500watts. Generators will be allowed as long as they do not bother the teams around you. Please position your generator as far from your neighbors as possible. If noise becomes a problem, you will be asked to turn off your generator. This will be up to the discretion of the BBQ Staff.
13. Judging will begin at 8 am.
14. Water will be available at central locations. Teams must provide their own water containers.
15. The Chief Cook will be held responsible for the conduct of his/her team and guests.
16. Contestants may not sell or give food or beverages to the general public. Under no circumstances are alcoholic beverages to be distributed to the general public by contestants.
17. Public display or consumption of alcoholic beverages will not be allowed on the museum grounds.

18. If a Chief Cook decides to withdraw, he/she must notify the Event Manager immediately. (Prior to June 3rd)
19. It is the responsibility of the judges to determine if a pig is cooked fully and ready for public consumption. While 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. The judges' decision will be final and not subject to appeal.
20. In the event of a disqualification due to temperature, a team should remain on site to complete the cooking of the pig so as not to waste the pig or the opportunity for the host organization to sell the meat, unless otherwise determined by the judges to be unsafe.
21. Winners will be announced on Saturday, June 18th at the conclusion of judging, approximately 10:00 am.
22. Violation of any of these rules may result in disqualification.
23. The decision of the Event Committee and Judges is final.
24. The Event Committee reserves the exclusive right to accept or reject any participant.
25. The Tobacco Farm Life Museum is not responsible for any damages or stolen items left on the premises unattended. This includes, but is not limited to: grills, equipment, pigs, vehicles, etc.
26. A \$150 entry fee will accompany the entry form. Entry forms will not be accepted without the entry fee.
27. Each team is responsible for cleaning their area at the conclusion of the contest.
28. After judging, each team is responsible for chopping the pork and putting it in the container that will be provided by the Tobacco Farm Life Museum.
29. Prizes for this event include cash prizes for first, second and third place. Cash prizes will be \$700 for first, \$400 for second and \$200 for third.
30. Contest officials maintain the decision to distribute or mail the score sheet following the announcement of winners. Score sheets will be given or mailed to Chief Cooks.
31. All cookers and equipment must be removed no later than 5:00pm the day of the judging unless special permission is granted.

Pork Council Participants

Preparation and Cooking Rules

1. Pigs should NOT be sauced inside or out. Pigs that have been sauced will be disqualified.
2. Salt and baking soda may be used to draw out blood in the cleanup phase. (Only plain table salt or kosher salt may be used. No flavored salts allowed.)
3. Injecting pigs will NOT be allowed. Some examples might include, but are not limited to, sauce and product drippings. Those injecting pigs will be disqualified.
4. You can use any portion of the pig that is cut away.
5. NO external heat source may be used other than the grill. Some examples might include, but are not limited to, heat guns and torches. Those using external heat sources will be disqualified.
6. Removing soft spots will be deducted under the appearance category on the score sheet.
7. 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 the event organizer to be reported to the judges.
8. If there is 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.”

Tobacco Farm Life Museum Whole Hog BBQ Cook-Off Entry Form

June 17-18th

Entry Form and Fee Must Be Received No Later Than **June 3, 2022**

Teams are not officially entered until Entry Form & Fee are received. Spaces are available on a first come-first serve basis.

Cooker/Team Information:

Team Name: _____

We will be cooking in (mark one): NC Pork Council Cook-Off ()

Chief Cook: _____ Shirt Size* _____

Address: _____

City: _____ State: _____ Zip: _____

Telephone: (____) _____

Email Address: _____

Assistant Cooks (*Minimum of 1 Maximum of 3*):

1. _____ Shirt Size* _____

2. _____ Shirt Size* _____

3. _____ Shirt Size* _____

*Shirt sizes available- Adult S-XXXL

Yes, we would like to sell BBQ tickets in advance. Please send us tickets.

I will be cooking with a natural source (wood, charcoal, etc.)

I have read and agree to abide by all Rules and Guidelines of the 2022 TFLM BBQ Cook-Off.

Chief Cook Signature Date

Sponsor Name: _____

(Name cannot be changed later.)

Address: _____

City: _____ State: _____ Zip: _____

Telephone: (____) _____

Email Address: _____

Payment Information:

The \$150 entry fee must be received with the entry form no later than **June 3, 2022**. The contest is limited to a total of 30 teams with a minimum of 10 Pork Council teams. Entries will be accepted on a first-come, first-serve basis. If we meet our limit of 30 teams by the time we receive your entry form and payment, you will be placed on a waiting list and a refund issued following the event. However, no refunds of the entry fee will be made once you have been accepted into the contest.

Please make checks payable to **Tobacco Farm Life Museum** no later than **June 3, 2022**.

Please mail form to: Tobacco Farm Life Museum, P.O. Box 88, Kenly, NC 27542 Attn: BBQ Challenge