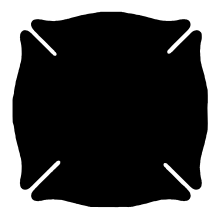
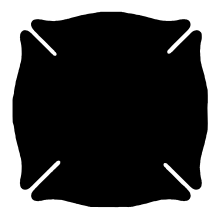
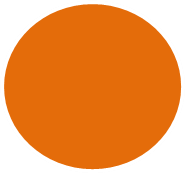
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**Smithfield**



**FF Association**

Smithfield Firefighters Association

Whole Hog Competition

May 1st & 2nd 2020

***Basic Info***

• Registration for the event is $100.00 per team and is due to the Smithfield

Firefighters Association no later than April 15, 2020.

• This is a whole hog NCPC sanctioned cooking event.

• Set up will begin on Friday, May 1st at 12pm. Cooking sites will be

available first come, first serve.

• Chief Cook’s Meeting and meat distribution will be held at 6:00pm on Friday.

This will also be when we determine the order that the teams will be judged.

• Quiet time to begin at 11pm and extend to 6am the following morning.

• Judging will begin at 8 am. Your team will be judged in the order determined on

Friday night.

* Blind taste judging will take place at 9:00am.

• Awards presentation will take place between 11:00-11:30 am Saturday or after the

judging is complete. Breakdown and cleanup will then ensue.

• After judging is complete all teams must have their unseasoned pork chopped and turned into the designated area by 10:30am. Pans will be provided for you to put your chopped BBQ in.

***Guidelines for Blind Taste Judging***

• Entries are a blend of cooked meat, sauce and seasonings; and may include

additional cooking methods.

• Entries may be chopped, shredded, pulled or sliced.

• Entries may include individual chips of crackling for the judges, and crackling bits

may also be blended into the prepared barbecue, if desired.

• Blind box entries should not include garnish, extra sauce containers, or foreign

objects such as aluminum foil, toothpicks, etc.

• Blind barbecue entries are to be judged on appearance, tenderness and taste.

• Appearance includes texture, color, fat to lean ratio, burnt meat and the visual

appeal of the barbecue as a food product.

• Tenderness is based on moistness and tenderness of the barbecue. Entries

should not be dry, burnt, tough or mushy.

• Taste of the entry should be pleasing, and should not be excessively hot from

the sauce and seasonings and should also not be bland. The barbecue should be

such as to be appealing and enjoyable to a typical barbecue consumer who would

be eating an entire serving of the entry.

The NC Pork Council’s Blind Taste Judging Scoresheet will be used for the scoring of the event.

***Awards***

***\*NC Pork Council Judging\* \*Blind Taste\****

1st Place: $500.00 and Trophy 1ST Place: $300 Plaque or Trophy

2nd Place: $400.00 and Trophy 2ND Place: $250 Plaque or Trophy

3rd Place: $300.00 and Trophy 3RD Place: $200 Plaque or Trophy

***Core Rules***

• 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 15 years old. The

Chief Cook will be responsible for the conduct of the team and guest.

• Each team must comply with all applicable rules and regulations of the Johnston County

Health Department and Town of Smithfield Fire Inspector.

• Teams must have documentation or labels on tents indicating they are

fireproof and should also have a fire extinguisher.

• Drip pans must be used to catch grease and should be disposed of in the

designated area.

• 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.”

• 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.

• 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

and the judges’ decision will be final and not subject to appeal.

• 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.

***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.

• 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.

• You can use any portion of the pig that is cut away.

• 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.

• 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 the

event organizer to be reported to the judges.

***Other Rules***

1. Each team shall be assigned a cooking space of 10x20. Cookers, coolers, props,

trailers, vehicles, tents, or any other equipment (including generators) shall not

exceed the boundaries of the team's assigned cooking space.

2. All meat prepping shall be done within the assigned cooking space.

3. Teams shall not share an assigned cooking space or cooking device. All cooking spaces will be

numbered.

4. There will be no refund of entry fees for any reason.

***CAUSES FOR DISQUALIFICATION & EVICTION of a team, its members,***

***and/or guests:***

1. Serving alcohol to the general public.

2. Use of illegal controlled substances.

3. Foul, abusive, or unacceptable language or any language causing a

disturbance.

4. Excessive noise, including but not limited to that generated from speakers, such

as radios, CD players, TVs, public address systems, or any other amplifying

equipment.

5. Fighting and/or disorderly conduct

6. Theft, dishonesty, cheating, use of prohibited meats, or any unmoral act.



