



Pork and Beats BBQ Cook-Off Contest

November 15 and 16, 2019

Elizabethtown, NC



Entry fee: \$75 per team. This will include a whole hog.

Meat: A whole hog will be provided to your team once you arrive. Each team will be given a 100-120 pound dressed pig upon arrival.

Awards: 1st prize is \$1250 and a trophy, 2nd is \$750 and a trophy, 3rd is \$500 and trophy.

Registration: Registration and entry fee must be received no later than Friday, November 1st. The Pork and Beats committee will contact the Head Cook to make arrangements for site set-up time and instructions. All entry fees are NON-refundable. If your application is not accepted, a full refund will be made to you. We will accept applications on a first come, first served basis based on room for accommodation.

Check-in: Check-in will be between 4 pm and 6 pm on Friday night.

Judging: Judging will begin at 8am on Saturday, November 16th. Each team will submit 3-5 pounds of prepared BBQ and skin to be judged. The finished product will be judged on APPEARANCE, COLOR, SKIN CRISPNESS, MOISTURE, MEAT & SAUCE TASTE AND COMPLETENESS.

TEAR HERE

The Pork and Beats Festival BBQ Cook-off Contest Form

Entry form/fee may be submitted by mail to the Town of Elizabethtown, PO Box 716, Elizabethtown, NC 28337 with a check or money order, or at the Town of Elizabethtown, 805 W. Broad Street, Elizabethtown, NC with check, money order or credit/debit card.

Name of team: _____

Head Cook: _____ Phone: _____

Mailing Address: _____

Email Address: _____

Entry Fee: \$75 Check#: _____ Money Order #: _____



Pork and Beats BBQ Cook-Off

CONTEST RULES



1. **Meat must be cooked on-site at the contest from a raw state. All meat will be provided to each team upon arrival. The official START TIME is Friday at 6 PM. Teams will be allowed to arrive no earlier than 4 pm and no later than 6 pm that evening.**

2. **TEAM RESPONSIBILITIES:** Head Cooks are responsible for their team members and guests.
 - a. All cooking ingredients, individual cooking devices (portable stoves, wood, charcoal, or gas), utensils, preparation tables, etc. shall be provided by each team.
 - b. Precautions **MUST** be made to prevent fire threat. **NO** open/pit fires.
 - c. The health and safety of contestants and festival goers should be a primary consideration when selecting appropriate cooking fuels.
 - d. Animals are **NOT** permitted on the cook-off grounds except for certified Seeing Eye or Human Assistant Dogs.
 - e. If the committee receives complaints that music gets too loud, you will be asked to turn it down and you must comply. Excessive noise will be determined by the Pork and Beats Committee. Pyrotechnics of any kind are strictly prohibited.

3. **WATER & ELECTRICITY:** Each team will be required to supply all water and electricity needed. You will be required to have in your area a bucket of chlorinated water for sterilization. Please bring bleach for this.

4. **FOOD SAFETY:** Prior to cooking, all meat that is resting in preparation for cooking must be covered at all times. All meats must be cooked to a minimum internal temperature of 145 degrees F. After cooking, all meat must be maintained at a minimum temperature of 140 degrees F in a covered container until turned in for judging. All contest meat may not leave the team's site until turned in for judging.

5. **CLEANLINESS AND SANITATION** – Teams are expected to maintain their cook sites in an orderly and clean manner and to use good sanitary practices during the preparation, cooking and judging process. The use of sanitary gloves is required at all times while handling food. Failure to use sanitary gloves may result in disqualification. Grillers are responsible for cleanup of their site once the competition has ended. All federal, state and local food safety rules and regulations must be adhered to at all times.

6. **JUDGING** – Entries will be submitted in the containers supplied by the Festival at check in. **NO GARNISH.** Only the entry to be judged is allowed in the containers. A minimum of 3-5 pounds of BBQ should be placed in one container and skin in another container. Only sauce the

amount you will turn in for judging. The team will bring their container to the event organizer who will take containers to the judges for sampling. The judge will then score each entry for APPEARANCE, COLOR, SKIN CRISPNESS, MOISTURE, MEAT & SAUCE TASTE AND COMPLETENESS.

7. **SCORING** – Each entry will be scored by 3 to 5 judges in the areas of APPEARANCE, COLOR, SKIN CRISPNESS, MOISTURE, MEAT & SAUCE TASTE AND COMPLETENESS. Any entry that is disqualified as per SECTION 8 will receive a score of zero for all six categories from all judges at the table.
8. **DISQUALIFICATION** – An entry can be disqualified by the event organizer only. An entry can be disqualified for any of the following reasons:
 - a. There is anything foreign other than meat/sauce/skin in container submitted for judging.
 - b. The entry is turned in after the officially designated time.
 - c. Gloves are not used while handling food products.
 - d. Not cooking the meat that was given out.
 - e. There is evidence of blood such that the meat is uncooked.
9. **WINNERS** – Teams will be ranked 1st, 2nd and 3rd according to the total points received in judging. In the event of a tie, the team with the highest combined score for the MEAT & SAUCE TASTE will be selected.
10. **Teams may not sell any food items.**
11. The interpretation of the rules and regulations are those of the contest organizer and their decisions are final.

For questions – Call Tony Parrish (910) 536-6464 or email: tparrish@elizabethtownnc.org.