



2023 Springhill Outfitters' Pig Fest June 9th-10th 2023

Contest Info

- Registration for the event is \$150 per team and is due to Springhill Outfitters no later than June 3, 2023.
- This year's event will be held at Springhill Outfitters.
- This is a whole hog NCPC sanctioned cooking competition
- All teams must check in at Springhill Outfitters between 12p and 6p on Friday. Set-up will begin after you're checked in. Cooking sites will be available first come, first serve.
- Chief Cook's Meeting and meat distribution will be held at 8:30pm 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 8a. Your team will be judged in the order determined on Friday night.
- People's Choice voting will take place from 10a-11a.
- All teams must have their unseasoned, chopped pork turned into the designated area by 10:30am.
- Awards presentation will take place at 1p or after the judging is complete. Breakdown and cleanup will then ensue.

Awards

1st Place: \$600 and Trophy

2nd Place: \$300 and Trophy

3rd Place: \$150 and Trophy

People's Choice: \$100 SO gift card and 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.
- Each team must comply with all applicable rules and regulations of the County Health Department and County Fire Marshall where the contest is being held.
- Cookers must have documentation or labels on tents saying that tents 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.
- Each contest may also need to add rules specific to their venue such as set up time, space allotment, parking, consumption of alcohol, event schedule, etc.

Other Rules

- 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. All seasoning and cooking product shall be done within the assigned cooking space. Teams shall not share an assigned cooking space or cooking device.
- 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.