

'Cue Tips

Whole Hog Barbecue Cook-Off Guide

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The North Carolina Pork Council's objective for local barbecue contests is to increase public awareness of North Carolina's pork industry, increase awareness of pork's positive nutritional advantages, and to help local NC towns and communities generate funds for civic organizations or community relations.

CORE RULES FOR ALL SANCTIONED CONTESTS

- Each team must have a Chief Cook with a minimum of one assistant, but no more than three assistants.
- 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 blind tasting is done, this must be awarded separately and not tallied into the overall culinary winner who will be eligible to compete in the state championship.
- 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.
- All cook teams and judges should behave as representatives of the NC Pork Council and the local organization. Unruly behavior at an event may render teams ineligible to participate in the state championship at the request of the local event organizer or judges team.

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 in a sanctioned event 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 is NOT 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.

REQUIREMENTS FOR LOCAL NC CONTESTS TO BE SANCTIONED BY THE NC PORK COUNCIL

- The contest must have on-site judging AND use on-site judges from the NCPC's approved on-site judges list, which may be obtained from the NCPC office. On-site judges that are not on the approved list must be pre-approved by the NCPC.
- It is not required that local contests have blind taste judging, sauce, showmanship or people's choice.
- Do not combine culinary and blind taste scores to create an overall score if you are sending a winner to the state championship.
- Due to the fact that on-site judges are trained on the basis of whole hog contests, contests sanctioned by the NCPC must be whole hog contests.
- The contest must use the official NCPC score sheets. Additionally, the score sheets MUST be tallied according to the numbers given on the score sheets.
- If a local contest would like for its winners to be eligible to compete in the Whole Hog Barbecue Championship Cook-off., at least 10 cooks need to be participating in the contest.
- Contest must be announced on Whole Hog Barbecue website at least 60 days before the contest and the reporting form must be filled out within 14 days after the event ends. Contest must be open to anyone.
- Local events may offer a "People's Choice" category, but it cannot be mandatory.

REPORTING REQUIREMENT

After the event is completed, event organizers MUST provide a reporting of the event, including judges' names, winners and a full list participants to determine if the event met qualifications for the winners being eligible for the championship. **If the organizer does not provide this information, the qualifying individuals cannot participate in the championship.** The full list of participants should be sent in in order of placement (first place through last place). We will update the website as soon as possible with the winners and everyone will be awarded points in the Pitmaster of the Year scoring. The reporting form can be found at the bottom of this page: www.wholehogbarbecue.com/series/.

REQUIREMENTS TO PARTICIPATE IN THE WHOLE HOG BARBECUE CHAMPIONSHIP COOK-OFF

- The local contest must have at least 10 cooks in the contest in order to be eligible to participate in the Whole Hog Barbecue Championship Cook-off.
- Cooks who are one of the top three winners of a NCPC sanctioned local contest with less than 40 cooks are eligible to participate in the Whole Hog Barbecue Championship Cook-off.
- Cooks who are one of the top five winners of a NCPC sanctioned local contest with 40 or more cooks are eligible to participate in the Whole Hog Barbecue Championship Cook-off.
- Cooks who are eligible to compete in the Whole Hog Barbecue Championship Cook-off can compete for two years.
- Every contest will have an eligible winner to send to the Whole Hog Barbecue Championship Cook-Off. If the top winners have already qualified for the Championship, the next person on the winners list can represent the contest.

WILD CARD RULE

The backyard / non-professional winners at the Kinston BBQ Festival on the Neuse, the Pigskin Pig-Out competition in Greenville and the natural source winner at Smoke On the Water are eligible to compete if there is space available at the state competition. The wild card winner cannot take the space of an eligible cook.

BASIC GUIDELINES FOR ESTABLISHING A LOCAL BARBECUE CONTEST

1. Read the suggested Rules & Regulations for local contests in order to have your local contest rules consistent. Requirements for being sanctioned by the NC Pork Council (NCPC) are on page 3.
 2. Select the following committees:
 - A. Contest Chair
 - B. Site & Arrangements
 - C. Finance
 - D. Publicity
 - E. Judging
 - F. Barbecue Serving
 3. Select a site that meets the minimum team requirements.
 - Consider that a commercial site (i.e., shopping mall) may underwrite all or a large portion of Cook-Off expenses, plus it may generate greater publicity, monies for civic needs, and additional committee persons or manpower.
 - Consider the size of the cooking area for each team, public restrooms, trash pickup, clean up, electricity, water needs, and parking for teams as well as the general public. (Each team generally has a 10x15 tent, plus a large pickup truck. If in a parking lot, this is generally equivalent to two parking spaces.)
 4. Select a date(s). Consider a tie-in with mall/shopping center, county or city calendar of events. A busy location will help in the sale of barbecue/fundraising. Consider pre-selling barbecue plates.
 5. Determine the best method for barbecue dispersal... plates, sandwiches, or samples. It is suggested that plates or sandwiches be sold at one central location after being judged. Samples would be distributed at individual team sites.
 6. Set a proposed budget (refer to Guidelines for Budget Considerations & Revenue).
 7. These guidelines are based on the Whole Hog Barbecue Championship Cook-off. Each contest can evolve as necessary for their event as long as the judging rules remain the same.
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Whole Hog guidelines to communicate to the pig supplier:

- Carcass weight should be between 100 and 125 pounds; all pigs should be as close as possible to the same weight.
 - Heads and feet removed before delivery
 - Backbones sliced such that the pigs will lay flat, NOT sliced all the way through, part way down or in two halves.
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SUGGESTED RULES AND REGULATIONS FOR LOCAL CONTESTS

1. The Whole Hog Barbecue Series celebrates North Carolina's whole hog style of cooking pork. For the purpose of this Series, whole hogs may be prepared on wood, charcoal or gas fires. Meat for a contest entry may not be precooked, cured or seasoned in any way prior to inspection at the beginning of the contest.
2. Each team shall supply its own cooking ingredients, grills, utensils, tables, tents, chairs, fuel (wood, gas or charcoal), or any item or material which the cook desires. The local contest provides a cooking area, sanitary facilities, and usually the pigs. (See page 7 for guidelines to communicate to your supplier.)
3. 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 13 years old. Assistant may be another cook.
4. Each team must comply with all applicable rules and regulations of their County Health Department, including but not limited to:
 - A. Meat must be kept at 40°F or less before cooking; coolers with ice will keep it cold enough.
 - B. After cooking, meat must be maintained above 140°F and covered.
 - C. Aprons and hats must be worn by all cooks and assistants.
 - D. Cleanliness of cooking area and personnel is required.
 - E. No pets or small animals are allowed in cooking areas.
5. The chief cook will be held responsible for the conduct of his team and guests.
6. Each team should be provided with roughly the same sized pig. Talk to your supplier about this ahead of time. (See page 7)
7. Decide a time for:
 - teams to set up their equipment
 - the cooking to begin
 - the actual judging time
8. Each team must check in upon arrival at the contest site and be given the time for the team briefing. Please discuss the following topics at the briefing:
 - Explain judging procedures.
 - Introduce the contest chair and other important people.
 - Draw a random number to determine which cook will be judged first; make sure everyone understands the order of judging.
 - Review NCPC score sheets and see if there are any questions
 - Review awards and prizes.
 - Inform chief cooks about Whole Hog Barbecue Championship Cook-off.
 - Recognize sponsors, if applicable.

9. The contestants are encouraged to decorate their cooking area with streamers, banners, flag, signs, etc., in any way to boast about their team or their superiority as a pitmaster.

Local Contest Option: Judging of Showmanship, people's choice

10. 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.
11. Each team is responsible for clean up of their area at the conclusion of the contest.
12. All decisions of the contest committee and judges are final. Violation of any rules or regulations may result in a team being disqualified.
13. The Whole Hog Barbecue Championship Cook-off, its employees, representatives and contractors shall not be responsible or liable for the property of any team, any losses, damage or injury occurring to any team, or its representatives. All property of the teams shall be under the care custody and control of the team, whether in transit to, from or within the Whole Hog Barbecue Championship Cook-off.

SAMPLE ENTRY FORM FOR LOCAL CONTESTS

Entry Form for Local Contests

Team Information:

Team Name _____
 Chief Cook _____
 (All correspondence will be with the Chief Cook.)
 Address _____
 City _____ State _____ Zip _____
 Telephone (Home) _____ (Office) _____
 Email _____

Assistant Cooks: (minimum of 1, maximum of 3)

1. _____
2. _____
3. _____

Space Information:

Each team will be allocated one _____ x _____ outside space. Each team must provide their own shelter if desired.

If you require a larger cooking area, describe in detail your reasons, including sizes of grills, props, and any other items used in cooking set-up. Attach additional sheet, if needed.

Payment Information:

A \$ _____ fee must be received with each entry form no later than _____.
 The contest is limited to _____ teams; entries will be accepted on a first-come, first serve basis. The Committee reserves the right to reject any entry. If entry is not accepted, your \$ _____ entry fee will be refunded. However, no refunds of the entry fee will be made once you have been accepted in the contest.

**I have read and agree to abide by all Rules and Regulations of the _____
 _____ Barbecue Contest.**

Chief Cook Signature

Return with check payable to _____ no later than _____ to: Finance Chairman _____ Address _____

SUGGESTED LOCAL CONTEST TIMETABLE

Prior to Event:

3-4 months:

- Initial planning meeting with interested persons (i.e., social media, radio station, pork producer, extension agent, volunteers, etc.); appoint contest chair
- Set date
- Secure site
- Call and meet with County Health Department
- Make arrangements for water and electricity hook-up
- Contact potential event sponsors (i.e., soft drink and beer distributors, local businesses, prizes, T-shirts)
- **Send contest information to NC Pork Council through web form at www.wholehogbarbecue.com/series/. Form is located at the bottom of the page.**

2-3 months:

- Arrange printing: posters, flyers, team entry forms, judging score sheets, stationary, name tags, rules and regulations, etc.
- Phone potential cooking teams and send out entry forms
- Publicize contest to recruit cooks
- Distribute information to cooking teams; follow up with phone calls and emails
- Consider free meals (fast food chain) for teams/volunteers during set-up and judging
- Obtain list of judges from NCPC and select four judges for contest.
- Begin light social media promotion
- Begin social media, public service announcements and other PR
- **NOTE: ALL publications should state the cook-off is NCPC sanctioned. Call NCPC office for logo of NCPC and/or Whole Hog Barbecue series if needed**
- Make contacts for concessions, if desired
- Recruit other volunteers including civic organizations
- Recruit qualified person to tally score sheets

4 weeks:

- Order trophies
- Order pigs (see guidelines on page 7)
- Call/meet with Fire Department, Police Department, and Red Cross
- Check on all rental equipment including flat bed truck (if using as entertainment site) and tents (suggest at least two tents; one is necessary for barbecue serving)
- Meet with all sponsors
- **Send score sheet, core rules, preparation guidelines and event details to teams**

Prior to Event:**2 weeks:**

- Confirm site layout for teams, etc.
- Obtain site security if necessary
- Prepare volunteer instructions and sign-up sheet, score sheets, cooking teams list for day of event, etc.
- **Send confirmation letters to volunteers and judges (include directions, parking passes, etc.)**
- Print event schedules
- Order barricades, Port-A-Johns, fire extinguishers, tables, grease containers, trash cans and liners, money boxes and ticket containers
- Confirm rescue squad or secure first aid kit
- Secure containers to move pork to dispersal site

1 week:

- Finalize arrangements including banking/night deposit and volunteer scheduling of activities.
- Double check that all rentals, purchases, rescue squad, etc. are in order for day of the event.
- Purchase judging supplies (i.e., aprons, gloves), containers and “thank you” gifts

SUGGESTED AREAS OF RESPONSIBILITY

Note: Depending upon size of event, some volunteers may combine responsibilities.

1. Contest chair
2. Site and arrangements
3. Finance
4. Publicity
5. Judging
6. Barbecue serving

1. The **contest chair's** responsibilities include:

- Selecting volunteers for each area of responsibility.
- Delegate and inform each volunteer of their responsibilities.
- Have copies of 'Cue Local Contest Guidelines for each volunteer, making certain each is familiar with basic rules and regulations.
- Set timetables for each volunteer to report progress status to assure contest arrangements are on schedule. Obtain progress reports from each volunteer.
- Have contest chair's name, e-mail address, and home/office phone numbers on all correspondence, press releases, forms, etc. so that contest chair can direct information to appropriate volunteers.

2. **Site and Arrangements:**

Responsibilities:

- List possible sites, noting advantages and disadvantages. (*Consider parking, average team space (min. of 10'x20'), restrooms, electricity, water*)
- Contact person(s) responsible for potential contest site(s) (owner, manager).
- Arrange team site layout.
- Be responsible for all team correspondence (i.e., sending rules and regulations, score sheets, entry form, etc.).
- Assign team sites and other activities.
- Responsible for ordering tents (judging tent, food serving tent(s) and preparation tent, etc.). Obtain tables and chairs if an eating area will be provided.
- Greet teams upon arrival and direct them to their cooking site.
- Prepare information packets for teams to receive on contest date (another copy of rules and regulations, score sheets, schedule of events, last minute information, etc.)
- Determine method of site clean-up before, during and after contest, including grease disposal.
- Determine pork dispersal method and assign appropriate individual(s).

3. Finance:

(Consider volunteer to be from retail civic/business community and have business experience.)

Responsibilities:

- Outline budget, make copies for all volunteers.
- Open a contest bank account or determine your method of handling finances.
- Record all donations (include any non-cash items) and team entry fees.
- All items must be reviewed and approved before purchased (i.e., supplies, tickets, gifts, postage, etc.).
- Decide if there will be advance ticket sales. Handle all ticket sales procedures.
- Collect and record concessions revenue.
- Receive and record all financial transactions.
- Prepare itemized financial statement within two weeks after contest for Contest Chair.

4. Publicity Committee:

(Consider volunteer to be from media or community civic leaders.)

Responsibilities:

- Outline and confirm basics: what, when, where and why of your event.
- Consider any and all of the following publicity vehicles:
 - A. Radio (Public Service Announcements and guest appearances)
 - B. TV guest appearances and Public Service Announcements
 - C. News releases (i.e., dailies, non-dailies, key business newsletter, festival and special event papers, etc.)
 - D. Local printer for gratis printing, if possible
 - E. Posters (i.e., grocery stores, banks, local BBQ restaurants, any business location, etc.)

5. Judging:

Responsibilities:

- Determine the judging categories (on-site, blind taste, showmanship, or combination) your contest will be using. Only on-site is required.
- Contact NCPC for list of certified judges. Select, contact, and confirm four judges. Be sure all of the judges and chief cooks are provided with a copy of the score sheets, an estimated time you wish for them to arrive at the contest site, and directions to the contest site at least two months in advance.
- Work on a judging schedule. It is very important on the day of the contest that this schedule is followed and well organized.
- The judging chair should keep a copy of each team's entry form and be knowledgeable of team members and judges.
- Arrange to be available to greet the judges as they arrive.

- Arrange a time for the judges briefing to explain their responsibilities.
- Have an ample amount of score sheets on hand for the day of the contest.
- Have apron, gloves and hand towels available for judges.
- Provide a “thank you” gift for judges (gas cards, gift certificates, cash).

6. Barbecue Serving:

(Consider volunteer to be selected from commercial food operations or civic group, including church, RFD, or school.)

Responsibilities:

- Review with site and arrangements volunteer the number of teams projected to determine the amount of supplies and manpower needed for barbecue serving.
- Recruit volunteers to serve food.
- Determine the size area and equipment for serving.
- Notify finance volunteer of all supplies that you will need prior to any purchasing.
- Select a handling and serving method that adheres to local health department regulations.
- Determine how each team will pick up their pork and designate runners.
- Consider pre-selling tickets for plates.

GUIDELINES FOR BUDGET CONSIDERATIONS AND REVENUE

1. Consider the following expenses:

A. Rental

1. Site
2. Tents (judges, food preparation, etc.)
3. Tables
4. Chairs

B. Pork: If meat is to be furnished by local committee or company, adjust entry fee accordingly. Each pig should be between 100-125 lbs. dressed. (See page 7)

C. Printing, signage, banners

D. Trophies, Awards, Prizes - plus \$200 entry fee for state championship participation. The winner of your contest will represent your organization at the Whole Hog Barbecue Championship Cook-off.

2. Plates vs. Sandwiches:

(Consider that any or all of these expenses may be obtained through donations or sponsorship.)

A. Determine whether plates or sandwiches are to be served and at what charge to the general public, based on a minimum of 100 pounds of whole hog per team.

100 pounds of pork = 40-45 pounds of barbecue

45 pounds of barbecue = 180 plates or 360 sandwiches

1 pound of barbecue = 3 plates or 4-6 sandwiches

B. Barbecue serving expenses:

Plates – plates, forks, napkins, slaw, potatoes, hushpuppies, beer, soft drinks, and condiments; or

Sandwiches – sandwich tissues, slaw, buns, napkins, beer, soft drinks, and condiments

3. **Set local team entry fee** (minimum of \$100) to cover basic expenses and pork if not sponsored. Encourage teams to obtain entry fee through sponsorships (i.e., gas station, insurance agency, bank, agribusiness, etc.).

4. **Project the minimum and maximum number of teams** the committee determines that site personnel can accommodate to make a profit for your contest.

JUDGING GUIDELINES

1. General Judging Tips:

- The teams put a lot of time and effort into these contests. They deserve a well-organized event with well-planned judging procedures.
- A volunteer should be chosen to act as a judging chair. The chair should be experienced with judging and the procedures.
- The judging chair should keep a copy of each team's entry form and be knowledgeable of team members and judges.
- If there are multiple categories, there must be a different set of judges for each judging category.
- Provide score sheets, judging criteria, and other important information to each judge prior to the event.
- Determine a time for the judges briefing (usually just before judging time).
- Option: consider a gift of appreciation for each judge.

2. On-Site Judging:

- Select a minimum of three on-site judges prior to the event. It is best practice to select four judges in case one judge cannot make it the day of the event.
- Contact the NCPC for a list of qualified on-site judges. In order for NCPC to sanction your contest, you must use judges from the NCPC's approved on-site judges list.
- At the judges briefing provide the judges with a map of team sites and the time frame for all judging. Also introduce judges to their "runners."
- All of the on-site judges will need:
 - Clipboard
 - Pencils (chair person or runner should hold on to extras)
 - Volunteer to take judges to each site and collect score sheets
- There should be no discussion of scoring among judges while judging.
- Judges should stay together at each site!
- *See NCPC sanctioned score sheet.*

3. Blind Taste Judging:

- If you have a blind taste division, select a minimum of three blind taste judges, select a judging area away from contestants, general public and protected from nature's elements.
- Assign a judging code (numerical, alphabetical, or combination) for each team. The codes are not for teams, judges, or public knowledge.
- As judges are ready for each sample, make certain the correct coding is noted by each judge.
- Select "runners" or assistants (one per team is workable). On the day of the judges briefing, introduce the judges to their runner. Runners are responsible for obtaining blind taste samples (whole hog chopped seasoned barbecue) from the chief cook to be judged at the indicated time. They will take the sample to the blind taste area and then proceed to pick up the next sample.

- The sample should come from a fully chopped and seasoned pig, not a small sampling prepared on the side by the chief cook. Allow 15-20 minutes after judging on-site judging for cooks to complete chopping and seasoning.
- Provide the blind tasting judging area with the following:
 - “Take-out style” trays for legibly coded on the bottom and distributed to chief cooks
 - Tables (minimum of 2, 8-foot), if possible
 - Chairs
 - Ice chest(s) for storing contestants’ samples
 - Ice
 - Paper plates and napkins/paper towels
 - Forks
 - Cups
 - Water or soft drinks
 - Lemon, limes, celery, or crackers to cleanse the palate

4. Showmanship Judging:

- You may decide to include a showmanship category in your contest. This is a fun event judged separately from the culinary division. It should be made clear to the teams that this is an optional category. Some may choose not to participate, while many come prepared to transform their designated site area into a “mini theme park” using props and decorations to create a theme and promote pork.
- Judging the showmanship category should take place prior to on-site and blind taste judging. This allows the judges to see the area before anything is disturbed. Some contests have found it good idea to hold this competition the night before, adding a festive flair to the evening’s events while lightening the morning judging schedule.
- Showmanship judging is a good opportunity to involve local community celebrities or local media personalities in your event. No experience necessary! Judges do not need to have any knowledge of a well-cooked pig, just an appreciation for some unique and clever decorating talents.
- Judges are encouraged to speak to the cooking team and ask questions. However, it is important that a time schedule be planned and someone be assigned the job of ushering the judges from one site to the next. Be sure the allotted time at each site is strictly observed. Usually about seven minutes at each site is enough time to complete scoring. A score sheet is included in this booklet that explains the showmanship judging categories. Judges should stay together at each site.
- Prize for the showmanship category may include a cash prize, a trophy or both. Decide if you will have a first, second, or third place showmanship award. Some competitions have only one award. Determine cash amount to be awarded.

5. People's Choice Award:

- The People's Choice is to be a **voluntary** event, separate from the culinary division.
- Judging for people's choice should take place **AFTER** the culinary judging is completed.
- Consider either putting People's Choice contestants in one area, if cooks are serving, or using a separate tent manned by volunteers.
- If using a tent, the people's choice can be a blind taste test with no names.
- You will need to provide serving cups or small French fry boats to serve, plus forks and napkins.
- You will need a container for accepting the voting token at each station.
- If cooks are serving, recognize that they have been up for many hours and still need to drive home pulling a trailer. Don't make them stay too long.
- Don't wait for too long to do the awards ceremony.

6. Tabulation Process:

- Recruit a qualified person to tabulate the score sheets
- Do not get involved with judging nor allow anyone else to lounge or listen (except assistants).
- Have runners deliver scores throughout the judging process and begin to tabulate the scores.
- Double check totals on the chair's master sheet.
- Determine winner and other placing (1st, 2nd, 3rd, etc.). Collect all score sheets and keep with master score sheet and code sheet.
- Print clearly the WINNERS and their prizes with name of team, chief cook, team members, sponsorships, and any other pertinent information on 5"x8' cards for use in announcement of winners. Make a copy for the contest chair, publicity volunteer, and for the culinary judging file.
- **DO NOT DISCUSS WINNERS OR JUDGING PROCEDURES WITH TEAM MEMBERS OR GENERAL PUBLIC.**
- If possible, copy score sheets and print scores for teams.
- **Send results to NC Pork Council within 14 days through web form at www.wholehogbarbecue.com/series/. Form is located at the bottom of the page.**

7. Information to relay to Chief Cooks

A. On-Site Judging:

1. Judging will begin at _____. (local time)
2. A random drawing of site numbers will determine where judging will start, i.e., if site number 12 is drawn from a total of 15 cook sites, then 12 will be judged first and number 11 will be last (12, 13, 14, 15, 1, 2, 3, 4, 5, 6, 7, 8, 9,

- 10, 11). The drawing will be held at the chief cooks meeting Friday night prior to the pigs being delivered.
3. Reiterate that if any pig is not done or ready, the judges will come back to you. Pigs must be cooked all the way through to serve to the public.
 4. Judges will be looking at and judging the following:
 - A. Appearance
 - B. Color
 - C. Skin Crispness
 - D. Moisture
 - E. Meat & Sauce Taste (this score is used to break a tie)
 - F. Completeness (make sure first time cooks are aware of this part of the scoresheet)
- B. Blind Taste Judging: (if applicable)
(Definition: Off-site judges will taste your prepared barbecue. Your name will not be associated with the sample they use for tasting.)
- After on-site judging has been completed, you must start chopping and seasoning your pig for blind taste judging. Whole hog barbecue: chop and season the entire pig as you want it to be judged. Sample will be taken to judge's area. You have ___ minutes to prepare your blind sample.
- C. Showmanship Judging: (if applicable)
- Showmanship is completely separate from pig and barbecue. A totally separate set of judges will judge showmanship based on separate criteria. Judging begins at ___ time.
- D. Awards
1. List prize amounts and how many places will be awarded, i.e., 1st, 2nd, 3rd, etc. Also state if trophies will be provided for each placement.
 2. State time and place awards will be presented.
 3. Suggested Prize Amounts:
 - 10-20 Teams - \$300 min. (for 1st place winners)
 - 21-30 Teams - \$400 min. (for 1st place winners)
 - 31-40 Teams - \$500 min. (for 1st place winners)
 - 50+ Teams - \$600 min. (for 1st place winners)

SAMPLE SCORE SHEETS

The following score sheets are samples of those used in the Whole Hog Barbecue Championship Cook-off. Only the on-site judging sheet must be used by all sanctioned contests and for your winners to be eligible to compete in the Whole Hog Barbecue Championship Cook-off. The other three scoresheets can be used if desired, but not required.

(Please see the following pages for samples.)

1. On-Site Judging – Sanctioned events must use this score sheet
2. Blind Taste Judging
3. Sauce Judging
4. Showmanship Judging

CODES OF CONDUCT

(See attached pages for participants and judges' codes of conduct)