



Whole Hog Barbecue Series Rules

CORE RULES

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.



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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 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.



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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. Must use a minimum of 3 judges.
- 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.

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.

REPORTING REQUIREMENT

After the event is completed, event organizers MUST provide a reporting of the event, including judges' names, winners and a full list of 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/.