

Pigs for the Kids

Presents the
2nd Annual

Charity BBQ Competition



Saturday, September 17th, 2016

OFFICIAL COMPETITION RULEBOOK

Pigs for the Kids Inc.

Web Site: www.pigsforkids.org

Email: info@pigsforthekids.org

OFFICIAL CONTEST RULES

ALL TEAM MEMBERS MUST READ AND UNDERSTAND THE FOLLOWING:

Welcome to the 2016 Pigs for the Kids Charity BBQ Competition. Please read this entire rulebook to ensure your team is in full compliance with all of the rules and regulations for this year's event. Violation of these rules may result in disqualification from this year's event, as well as potential disqualification for future events. The "Head Chef" for your team must sign the acknowledgement agreement (included) and turn it in, by email, by Friday, September 2nd, 2016.

The 2016 contest will have five main judged food categories:

- (1) Pork Ribs
- (2) Pork Shoulder (picnic or regular)
- (3) Beans
- (4) Sauce
- (5) Hog Wild

All teams will be provided with six (6) 3-packs of Ribs and four (4) pork shoulders. Teams are not required to use the meat provided for their competition entry, but should prepare and serve it to all festival attendees. Public tasting/sampling is an integral part of this competition.

In order to be considered for the "Grand Champion" title, a team must enter at least three of the five food categories, and two of those three categories must include Pork Ribs and Pork Shoulder.

Each plot will have at least ten feet of front access to the event. Any tents placed on a team's plot must be ten (10') feet by ten (10') feet.

If you have any questions, please contact the competition committee at info@pigsforthekids.org or sam@pigsforthekids.org.

Health and Safety: The temperature and cleanliness of entry will be checked prior to judging. Entries that do not meet the sanitary or safety requirements will be disqualified.

Fire Safety: Each team must have a recently inspected fire extinguisher at their plot at all times. All tents must be made of fire retardant materials. **You must have at least one (1) fire extinguisher with a minimum rating of 3A40BC with a current inspection tag. For 40' x 40' tents, you must have two (2) fire extinguishers, one of which must be rated at least 3A40BC and one which must have a minimum rating of 2A:10BC. All smokers, grills, or any other heating device must be placed at least ten (10') feet from any tent. THIS IS NON-NEGOTIABLE.**

Pork Products: All pork meat must either be fresh or frozen and uncured. The meat for the judging submissions must be prepared from raw pork products while on site at the cook-off. All pork products served on the premises must be maintained at a temperature below forty degrees Fahrenheit prior to cooking, and at or above one hundred and forty degrees Fahrenheit after cooking. The pork products may not be pre-cooked, sauced, spiced, injected, marinated, or cured prior to the meat inspection after check-in.

Pork Shoulder: A pork shoulder is the portion of the pig that contains the arm bone, the shank bone, and a portion of the blade bone. The pork shoulder category includes both the butt half (Boston butt) and the picnic cut.

Pork Rib: The pork rib category includes spare ribs, loin ribs, St. Louis cut ribs, and baby back ribs. Country style ribs are not a valid entry for this judging category.

Conduct: The Head Chef will be held responsible for the conduct of the team and the team's guests. Inappropriate conduct by team members or the team's guests to the plot may be grounds for team disqualification and/or expulsion from the event and grounds.

Supplies: Pigs for the Kids, Inc. ("Pigs for the Kids") will provide no more than the actual plot of land, containers for the food submissions, eight 3-packs of pork ribs, and 6 pork shoulders. No other equipment or supplies will be provided. Competitors must bring all of their cooking ingredients, and cooking equipment (smokers, portable stoves, burners, charcoal, etc.). Supplies will be available on site at the event for purchase.

No Glass: Glass bottles and containers are not allowed at any time on the event grounds. Plastic containers should be used whenever necessary.

Water: Water will be available in limited locations, but teams are still encouraged to bring their own water. Teams must bring a bucket or container to transport water. Each team will be required to have a bucket (separate from their cooking water) at their plot filled with chlorinated water for sterilization. A bucket with kitchen cleaning detergent/soap will be sufficient. The clean water bucket will be checked by an inspector between 8:00am and 10:00am, on Saturday, September 19th.

Electricity: One 20 AMP outlet will be provided by Pigs for the Kids to the participants. Participants may also use their own generators when gates are open if it is a quiet generator that produces very little or no sound.

Alcohol: Anyone consuming alcohol on site must have their ID card checked. Excessive alcohol use may be grounds for team disqualification and/or expulsion from the event and grounds. At no time may a team sell alcohol to anyone.

Open Fires: All fires must be contained in the equipment, a drum, a chimney starter, or a cinder block pit with a covering.

Team Members: Each team will receive ten bracelets included with their entry fee. These bracelets must be worn at all times by team members during the event. **No person without a bracelet is allowed in the team cooking area. Additional bracelets are available upon request.**

Load-In and Break-Down Times: Load-in begins at 8:00 AM on Thursday, September 15th, and must be completed by 2:00 PM on Friday, September 16th. Break-down begins an hour after the last music set is finished (around 9:00 PM on Saturday night) and must be completed by 6:00 PM on Sunday, September 20th. **TEAMS ARE NOT ALLOWED TO BREAK DOWN THEIR PLOTS PRIOR TO 9:00 PM ON SATURDAY EVENING.** If a team desires to leave the event prior to the break down time, their plot should be cleaned and packed up, but no large equipment is to be removed.

Vehicles: **Each team will receive two (2) vehicle passes in order to load their equipment onto the site. You may make multiple trips in and out, but only two vehicles per team will be allowed on the site due to logistical concerns.** Security will be instructed not to allow any vehicles on site that do not have a vehicle pass. Vehicle passes will be mailed to teams approximately one (1) week prior to the event. Please keep vehicles on the path whenever possible, and after unloading your equipment, please remove your vehicle from the plot.

Check-In: After arrival and before unloading, a team member must check-in your team at the Team Check-In Booth. A representative will be out on the event grounds starting at 8:00 AM on Thursday and will be accessible for any questions. Meat Check-In will begin at 10:00 AM on Friday. **At check-in, please have your fire extinguisher ready for inspection.** You will not be allowed to check-in or set up until your fire extinguisher has been inspected.

Security: Private security will be on site throughout the weekend. However, Pigs for the Kids will not be held responsible for any lost or stolen items from your team area. Each team will be required to take full responsibility for the security of its team area, including overnight.

Plot Guidelines: Each team is required to provide a boundary for the front of their plot. Recommended boundaries include ropes with stanchions, tables, and fences. Digging on the team plots is strictly prohibited. **Tents should be weighted down to prevent any movement during excessive winds or bad weather.** Combustible and fire sensitive materials should be kept as far away from the cooking areas as possible. **Any cooking implement must be at least ten (10') feet from any tent.**

Sanitation: Each team is responsible for thoroughly cleaning their plot prior to departure. All fires must be completely extinguished, and any coals or other garbage should be disposed of properly. Each team will be provided with two (2) garbage cans. These will be emptied throughout the day by sanitation crews, but please make sure to keep the cans in operation.

COMPETING TEAMS – COOK-OFF SCHEDULE

Thursday September 15th

Team Load-In.....8:00 AM - 6:00 PM

Friday, September 16th

Team Load-In.....8:00 AM - 2:00 PM

Meat Check-In Begins.....10:00 AM

Fires Lit, Competition Cooking Begins.....As soon as meat check-in is complete

All Vehicles Removed from Grounds.....2:00 PM

Lead Chef Meeting.....2:00 PM

Saturday, September 17th:

Saturday Inspections.....8:00 AM - 10:00 AM

Gates Open to the Public.....12:00 PM

Competing Teams Public Sampling Begins.....12:00 PM

Judges Report.....10:30 AM

Sauce Turn-In.....11:30 AM - 11:45 AM

Bean Turn-In..... 12:00 PM - 12:15 PM

Hog Wild Turn-In.....12:30 PM - 12:45 PM

Pork Shoulder Turn-In.....1:15 - 1:30 PM

Ribs Turn-In.....2:00 - 2:15 PM

Competition Winners Announced.....6:30 PM

Public Gates Close.....9:00 PM

Team Break-Down Begins.....9:00 PM

Sunday, September 20th

Team Break-Down Ends.....6:00 PM

IMPORTANT DATES

September 15th, Load-In Begins.....8:00 AM, Craig Ranch Park
September 16th, Load-In and Meat Check.....10:00 AM, Craig Ranch Park
September 17th, Event.....All Day, Craig Ranch Park
September 18th, Load-Out Deadline.....6:00 pm, Craig Ranch Park

JUDGING

Ribs and Pork Shoulder

We use the Memphis Barbecue Network scoring system. All entries will be blind judged. This means that every team's sample entry will be "coded" so that no judge knows who the entry belongs to. Each table of judges will sample a maximum of 6 entries. Each sample will be judged on the following criteria: Appearance, Tenderness, Flavor, and Overall Impression. Each judge will score each sample on a scale of 6 to 10, with 10 being the best. The criteria are weighted with Flavor being the highest weight, followed by Tenderness, Appearance, and Overall Impression.

Sauce

Teams will be allowed to enter one sauce per team. Pigs for the Kids will provide sauce containers for each team. The sauces will be judged blindly in a numeric fashion by the judges. The judges will have the option to taste-test the sauces either on their own, or on a slice of white bread. The sauces will be scored with a number from 6-10.

Beans

Teams will be allowed to enter one dish. The beans will be judged blindly in numeric fashion by the judges. The beans will be scored with a number from 6-10.

Hog Wild

The Hog Wild category will allow teams to flex their "Pork Prowess." There are two rules for this category: (1) entries must be finished/assembled on-site, and (2) pork product must be included as an ingredient.

Each team will be provided with an index card to write a description of their Hog Wild entry for the judges. **DO NOT WRITE THE TEAM NAME ON THE CARD.**

JUDGING PROCEDURES

- All food product judging will be blind judging.
- Each sample will be graded by at least four judges.
- Each judge will grade between six and eight samples, all from the same category.
- Each team will be provided with blind judging containers for each of their entries along with cups for their sauce entries. The blind judging and sauce containers will be distributed to each team on Saturday morning.
- Blind judging containers should NOT be marked in any way, and should only contain meat and garnishes. Each container should be filled completely with samples.
- Blind judging containers will be screened prior to delivery to the judges for any marks and violations.
- Blind judging of each category will be held at the Judges Tent at the time specified on the cook-off schedule.
- Each submission must be delivered within the initial time specified on the schedule.
- ENTRIES THAT ARE DELIVERED PRIOR TO THE TIME SPECIFIED ON THE COOK-OFF SCHEDULE, ALONG WITH ENTRIES THAT ARE SUBMITTED AFTER THE FIFTEEN MINUTE WINDOW, WILL NOT BE GRADED/JUDGED.
- Each team is responsible for delivering their samples to the Judges Tent during the fifteen minute turn-in window.
- The lowest score received in each category will be dropped to minimize inconsistencies and deviations in the judging process.
- All decisions by the Competition Chairman are FINAL.

ACKNOWLEDGEMENT AGREEMENT

MUST BE SIGNED AND RETURNED VIA EMAIL BY SEPTEMBER 2ND, 2016

By my signature below, I, _____ (print name), Head Chef of Team _____, do hereby state that I have read and reviewed all of the competition and event rules covered in this official rulebook. I agree to be bound by the rules contained herein. I have reviewed the rules with my team, and I will require my team and teammates to be in full compliance with them at all times during the competition. I agree to abide by any decision the Competition Chairman makes on a rule determination. I will abide by all safety, fire, and other such regulations. I accept full responsibility should myself or my team break any rules outlined in this official rulebook. I agree to indemnify and hold Pigs for the Kids, its officers, and its directors, harmless for any acts, omissions, or decisions which may result in harm to either myself, my team, or others resulting from my team's non-compliance with the official rulebook.

Print Name

Signature

Date