



2016 Official Rules and Regulations

Judging will include three independent categories: Showmanship, Blind Taste, and On-Site/Culinary.

Cash prizes and trophies will be awarded in each category with On-Site scores determining the overall culinary winner.

1. All cooking spaces will be numbered and assigned by the Championship Cook-off Committee (Committee).
2. A Committee official will direct you to your site. Each team is required to be checked in by 3:00 PM, Friday, September 30, 2016. Showmanship will be held Friday evening. The time will be announced later. On-site judging will begin at 8:30 AM, Saturday, October 1, 2016. Blind Taste judging will begin immediately after the start of on-site judging.
3. Teams will be permitted to begin setting up their equipment any time after arrival.
4. The Whole Hog Barbecue Championship (Championship) will provide an approximate 20 x 24 cooking area and a 100-125 lb. pig. The team shall provide all other equipment and supplies. Each team must provide its own tent. Teams must have containers to carry and hold water. Pork will be stored on a refrigerated truck until distributed to team sites. Decorating your site with streamers, banners, flags, signs, etc. to boast about your team, sponsor(s), community or brag of your superiority in the finer arts of "outdoor cooking" is appropriate and encouraged. Decorations must be in good taste.
5. There will be room for your tent and **one (1)** vehicle parked beside it.
6. All contestants are requested to respect the rights of all other contestants with special emphasis relating to loud music, loud and/or profane language or infringement on adjoining site with any equipment, cars, coolers, campers, etc. The Chief Cook will be responsible for the conduct of his/her team and guests.
7. All contestants are expected to be respectful of all championship judges: Showmanship, Blind Taste and North Carolina Pork Council (NCPC) Certified On-Site judges. The Chief Cook will also be responsible for the conduct of his/her team and guests and their interaction with the judges. Inappropriate behavior may result in disqualification as determined by the NCPC judges. Decisions by the NCPC certified judges are final.
8. Contestants may not sell any food, drink, souvenirs or any other items to the general public.
9. NO public display or consumption of any alcoholic beverages will be allowed on the grounds.
10. A time limit will be given on turning in blind taste samples for judging. Each team's sample for blind taste judging must be provided before the team's pig is picked up.
11. A NCPC representative will be assigned to go with the judges while pigs are judged on site and collect score sheets. No passes will be given.
12. Pigs should not be sauced inside or out. Those pigs that have been sauced will be disqualified. No rubs or seasonings other than salt is acceptable in cavity of pigs.

13. 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.
14. 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.
15. All teams will be able to access sample score sheets, a complete set of rules and regulations and a schedule.
16. On-Site scores will determine the overall culinary winner. If there is a tie for the culinary winner, the champion will be determined based on the team with the highest score in the on-site criteria of "Meat & Sauce Taste."
17. The Committee, NCPC, its employees, representatives and contractors shall not be responsible or liable for the property of any team, any loss, 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 Championship.
18. The Committee reserves the right to make additional rules and regulations as the situation warrants. Decisions of the Committee and judges are final.
19. Drip pans must be used to catch grease.
20. Each gas cooker must meet safety standards such as:
 - a. Proper regulator
 - b. Tanks secured to prevent accidental tipping
 - c. Other requirements as the site committee deems necessary for the safety of the contestants and the general public.
 - d. All gas lines will be LP approved.
 - e. No air hoses.
 - f. No hose clamps on fittings.
21. If a Chief Cook decides to withdraw, he/she must notify the Committee immediately.
22. Each team is responsible for cleanup of their area at the conclusion of the contest.
23. Electricity will be provided, but access will require you to bring your own extension cords.
24. Cookers must have documentation or labels on tents saying that tents are fireproof and should also have a fire extinguisher.
25. Additional parking will be available in a parking deck across the street.
26. If you have an oversized vehicle (i.e. RV, trailer, etc.) please contact Tammy Kelly at 919-495-1116 or tdkelly@ncsu.edu.
27. NCPC reserves the right to use any photograph/video taken at the Whole Hog Barbecue Championship without the expressed written permission of those included within the photograph/video. NCPC may use the photograph/video in publications or other media material produced, used or contracted by NCPC including but not limited to: brochures, invitations, books, newspapers, magazines, television, websites, etc.

**** Each team is required to be checked in by 3:00 PM, Friday, September 30, 2016.**

**** Showmanship judging will be Friday evening, September 30, 2016.**

**** Culinary judging will begin at 8:30 AM, Saturday, October 1, 2016.**

