



**Smithfield Firefighters Association
Whole Hog Competition
at the Smithfield Ham & Yam Festival
May 1st & 2nd 2020**

Basic Info

- Registration for the event is \$100.00 per team and is due to the Smithfield Firefighters Association no later than April 15, 2020.
- This is a whole hog North Carolina Pork Council sanctioned cooking event.
- Set up will begin on Friday, May 1st at 12pm. Cooking sites will be available first come, first serve.
- Chief Cooks' Meeting and meat distribution will be held at 6:00pm 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 until 6am the following morning.
- Judging will begin at 8am. Your team will be judged in the order determined on Friday night.
- Blind taste judging will take place at 9:00am.
- Awards presentation will take place between 11:00-11:30am Saturday, or after the judging is complete. Breakdown and cleanup will then begin.
- After judging is complete all teams must have their unseasoned pork chopped and turned into the designated area by 10:30am. Pans will be provided for you to put your chopped BBQ in.

Guidelines for Blind Taste Judging

- Entries are a blend of cooked meat, sauce and seasonings; and may include additional cooking methods.
- Entries may be chopped, shredded, pulled or sliced.
- Entries may include individual chips of crackling for the judges, and crackling bits may also be blended into the prepared barbecue, if desired.
- Blind box entries should not include garnish, extra sauce containers, or foreign objects such as aluminum foil, toothpicks, etc.
- Blind barbecue entries are to be judged on appearance, tenderness and taste.
- Appearance includes texture, color, fat to lean ratio, burnt meat and the visual appeal of the barbecue as a food product.

- Tenderness is based on moistness and tenderness of the barbecue. Entries should not be dry, burnt, tough or mushy.
- Taste of the entry should be pleasing, and should not be excessively hot from the sauce and seasonings and should also not be bland. The barbecue should be appealing and enjoyable to a typical barbecue consumer who would be eating an entire serving of the entry.
- The NC Pork Council's Blind Taste Judging Scoresheet will be used for the scoring of the event.

Awards

NC Pork Council Judging

1st Place: \$500.00 and Trophy
 2nd Place: \$400.00 and Trophy
 3rd Place: \$300.00 and Trophy

Blind Taste

1ST Place: \$300 Plaque or Trophy
 2ND Place: \$250 Plaque or Trophy
 3RD Place: \$200 Plaque or Trophy

Core Rules

- Each team must have a Chief Cook with a minimum of one assistant, but no more than three assistants.
- The Chief Cook must be at least 15 years old.
- The Chief Cook will be responsible for the conduct of the team and guest.
- Each team must comply with all applicable rules and regulations of the Johnston County Health Department and Town of Smithfield Fire Inspector.
- Teams must have documentation or labels on tents indicating they 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.

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 meat prepping shall be done within the assigned cooking space.
- Teams shall not share an assigned cooking space or cooking device. All cooking spaces will be numbered.
- There will be no refund of entry fees for any reason.

CAUSES FOR DISQUALIFICATION & EVICTION of a team, its members, and/or guests:

- Serving alcohol to the general public.
- Use of illegal controlled substances.
- Foul, abusive, or unacceptable language or any language causing a disturbance.
- 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.
- Fighting and/or disorderly conduct
- Theft, dishonesty, cheating, use of prohibited meats, or any unmoral act.



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Registration Form**

Team Name: _____

Chief Cook Name/Contact Name: _____

Mailing Address: _____

City/State/Zip: _____

Contact Number: _____

Email: _____

Entry fee of \$100 can be paid by either cash or check to Smithfield Firefighters Association and mailed to:

Smithfield Firefighters Association
Attn. Ashley
111 S. Fourth St.
Smithfield, NC 27577

Your signature indicates you understand the competition rules and agree to comply.

Signature _____ Date _____



Judge No. _____

Code No. _____

BLIND TASTE JUDGING

	POOR	FAIR	GOOD	VERY GOOD	EXCELLENT
APPEARANCE	2 4 6 8	10 12 14 16	18 20 22 24	26 28 30 32	34 36 38 40
TENDERNESS	2 4 6 8	10 12 14 16	18 20 22 24	26 28 30 32	34 36 38 40
TASTE	4 8 12 16	20 24 28 32	36 40 44 48	52 56 60 64	68 72 76 80

TOTAL SCORE: _____

- KEY:**
- APPEARANCE: Texture, color, fat to lean ratio, burnt meat
 - TENDERNESS: Moist and tender vs. dry and tough
 - TASTE: Sauce too hot, too mild or excessive vs. a pleasing blend of sauce and meat

Judge # _____
 Site # _____

Is This Pig Done? YES _____ NO _____



ON-SITE CULINARY SCORESHEET

CRITERIA	POOR	FAIR	GOOD	VERY GOOD	EXCELLENT
APPEARANCE Is the pig still intact from turning? Are there unnecessary cuts? Does it look appealing? Is there any tin foil stuck to skin?	2 4 6 8	10 12 14 16	18 20 22 24	26 28 30 32	34 36 38 40
COLOR Is the color appropriate to the cooking method? Is meat golden brown, dark or burned? Natural heat source color ranges from golden brown to mahogany.	2 4 6 8	10 12 14 16	18 20 22 24	26 28 30 32	34 36 38 40
SKIN CRISPNESS Is skin crisp, not burnt; good texture?	4 8 12 16	20 24 28 32	36 40 44 48	52 56 60 64	68 72 76 80
MOISTURE Is meat moist and tender throughout, not dry or tough?	4 8 12 16	20 24 28 32	36 40 44 48	52 56 60 64	68 72 76 80
MEAT & SAUCE TASTE Is the meat and sauce appealing? Does the sauce complement the meat or overpower it? Is it too hot or bland?	4 8 12 16	20 24 28 32	36 40 44 48	52 56 60 64	68 72 76 80
COMPLETENESS Overall condition of the site, including cleanliness of the cook, cooker and site. Was the chief cook present and ready for judging with all the required items?	SITE & COOKER CLEANLINESS 8	FOUR KNIVES 8	FOUR SAUCE BOWLS/CUPS 8	FOUR DRINKS & TOWELS 8	TWO MEAT THERMOMETERS 8

TOTAL SCORE _____