

# **PORK & BEATS FESTIVAL**



**Elizabethtown**  
North Carolina

# **THE PORK AND BEATS FESTIVAL**

## **2022 Rules & Regulations**

**On-Site Judging will be conducted by approved NCPC judges.**

**Blind-Taste judging will be conducted by non- NCPC judges.**

1. The cook site will be in the field directly behind Truist Bank, and directly beside the Cape Fear Farmer's Market. (see attached map) The entrance to the cook site will be marked and someone will be there to assist you.
2. Teams may begin arriving no earlier than 12 noon on Friday, November 4th and should be checked in no later than 6:00 pm. (If you have a conflict or can't make it, please give me a call 910-536-6464)
3. All cook sites will be numbered and the cooking area will be approximately 20' x 30' in size. They will be on a first come, first served basis.
4. A mandatory chief cook's meeting will be held on Friday at approximately 6:15 pm inside the Farmer's market; hogs will arrive at approximately 7:00 pm.
5. A random drawing will be done at the cook's meeting to determine which site number will be judged first.
6. The NCPC judging will begin at 8:00 am, Saturday morning.
7. The Blind Taste samples must be submitted to the celebrity judges (containers provided) no later than 20 minutes after being judged by the NCPC judges.
8. Upon completion of On-Site judging, and samples submitted for Blind Taste judging, all cooks will be required to pull all the meat from the bones and fill containers provided (chopping not necessary). Pork & Beats Volunteers will come by your site to pick up your BBQ and deliver to food prep area.
9. All grease and bones are to be discarded in designated location.
10. Winners will be announced at approximately 12:30 - 12:45 pm at the entertainment stage.
11. All contestants are requested to respect the rights of all other contestants with special emphasis relating to loud or profane language, loud music, or infringement on an adjoining site. The chief cook will be responsible for the conduct of his/her team and guests.
12. Teams are encouraged to decorate their site, but must be in good taste.
13. There will be two light towers on site, providing electricity if desired. Please bring drop cords as needed.
14. There are no hook-ups for water, however there is a location at the Farmer's Market to get water if needed.
15. The completed score sheets will be emailed to the chief cook if requested.

# Core Rules

## Core rules for 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”, then “Moisture.”
- 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. (Only plain table salt or kosher salt may be used. No flavored salts allowed. )
- 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.

## Blind Judging Guidelines

The blind judging is your finished barbecue product as you want it presented to the judges.

- 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 must be turned in within the stated time limit.
- 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 such as to be appealing and enjoyable to a typical barbecue consumer who would be eating an entire serving of the entry.
- If there is a tie, the winner will be determined based on the team with the highest score on "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 "Tenderness."