

# 2nd ANNUAL WILD HOG COOK-OFF

## 2011 Official Rules and Regulations

### Judging Procedures

[www.wildhogdays.com](http://www.wildhogdays.com)

**OCTOBER 8 & 9, 2011**  
**CHOCTAW EVENT CENTER**  
**\$4,000 TOTAL Cash to be awarded**

The Wild Hog Days Cook-Off is intended to mitigate the wild hog population and increase awareness of wild hog over population in our area; due to state health regulations only USDA approved meat provided by the Durant Area Chamber of Commerce are permitted for entry in this competition. Rules are designed to be fair and equal to all cooks. Integrity of the Contestants, Judges, and Organizers is essential.

#### ***General Rules and Regulations***

- 1) The decision and interpretations of the Rules and Regulations are at the discretion of the official Judges at the contest. Their decisions and interpretations are final to the extent consistent with the rules.
- 2) Each team shall consist of a chief cook and as many assistants as the chief cook deems necessary. A team shall not compete in more than one contest under the same team name, on the same date. Chief cooks and/or assistant cooks may only cook for their designated team at the contest they are attending.
- 3) Each team will be assigned an outdoor cooking space based on first come first registration. Suitable protection from the outside elements is strongly suggested. Pits, cookers, props, trailers, motor homes, vehicles, tents or any other equipment (including generators) shall not exceed the boundaries of the team's assigned cooking space. All seasoning and cooking of product shall be done within the assigned cooking space on site at the Choctaw Event Center. Teams shall not share an assigned cooking space or cooking device without prior approval of Event Organizer.
- 4) Contestants shall provide all needed equipment, supplies and electricity, except as arranged for in advance. Contestants must adhere to all electrical, fire and other codes. Potable water will be available on site; however, water containers are the responsibility of the contestant. Cooks must provide their own fire extinguisher and they shall be kept near all cooking devices. Each cook is expected to utilize safe and clean equipment. All cooking areas must be safe and clean working environments.
- 5) It is the responsibility of the contestant to see that the team's assigned cooking space is clean and orderly following the contest. All fires must be put out, and all equipment removed from site. It is imperative that clean-up be thorough. Any team's assigned cooking space left in disarray or with loose trash, other than at trash containers, may disqualify the team from future participation.
- 6) Cooks may use the cooking fuel of their choice. Wood is encouraged. Fires shall be of wood, wood pellets or charcoal. Gas assist may be used. No open pits or holes are permitted. Fires shall not be built on the ground.
- 7) All competitors are responsible for preparing their meats in accordance with proper sanitation procedures. Once the competition has started, the meat shall not leave the contest site. All competition meat shall start out raw.
- 8) Parboiling and/or deep-frying competition meat is not allowed.
- 9) Meat shall not be sculptured, branded or presented in a way to make it identifiable. Rosettes of meat slices are not allowed.
- 10) **COMPETITION MEATS:** Each contestant is required to entry ribs, shoulder/pulled pork and smoked sausage. The following classes of meat will be judged:
  - a. Ribs
  - b. Shoulder/Pulled Pork
  - c. Smoked Sausage
- 11) **PEOPLES'S CHOICE:** In addition to meats the following will be judged:
  - a. Best Sauce – PEOPLE'S CHOICE
  - b. Best Side Dish – PEOPLE'S CHOICE
  - c. Best Showmanship – PEOPLE'S CHOICE
- 12) **COMPETITION MEATS** entries will be judged by the Judging Committee to receive the Grand Prize on Sunday, October 9, 2011. Judging will be based on the following criteria for scoring: aroma, appearance, tenderness/texture, color, and taste. No distinction will be made between professional and non-professional teams.

**PEOPLE'S CHOICE** all teams will be judged by the public for the "People's Choice Best BBQ" and "People's Choice Best Showmanship" awards, Saturday, October 8, 2011. The people's choice award will be based on a free style cooking, where the teams may cook whatever they chose, to be served to the public beginning 12:00 p.m. continuing until 8:00 p.m. or the exhaustion of the teams food.
- 13) Entries will be submitted in a numbered container, provided by the contest organizer. The number must be on top of the container at turn-in.

- 14) The container shall not be marked in any way so as to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container. Marked entries or containers with the above listed material will be disqualified.
- 15) The following cleanliness and safety rules will apply: No use of any tobacco products while handling meat. Cleanliness of the cook, assistant cooks, cooking device(s) and the team's assigned cooking space is required. Shirt and shoes are required to be worn. Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cap/gallon of water). Each contestant will provide a separate container for washing, rinsing and sanitizing of utensils.  
First aid is not required to be provided by the contest, except at the election of the contest organizer. Prior to cooking, meat must be maintained at 40° F or less.
- 16) Garnish is optional. If used, it is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley and/or cilantro. Kale, endive, red tipped lettuce, lettuce cores and other vegetation are prohibited. Improper garnish shall receive a score of one (1) on Appearance.
- 17) Sauce is optional. If used, it shall be applied directly to the meat and not be pooled or puddled in the container. No side sauce containers will be permitted in the turn-in container. Chunky sauce will be allowed. Chunks are to be no larger than a fine dice, approximately 1/8 inch cubed.
- 18) After cooking, all meat: Must be held at or above 140° F. Cooked meat shall be cooled as follows: Within 2 hours from 140° F to 70° F and within 4 hours from 70° F to 41° F or less. Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated so that all parts of the food reach a temperature of at least 165° F for a minimum of 15 seconds.
- 19) Judging will begin for **COMPETITION MEATS** at 11:00 a.m. Sunday, October 9, 2011 and will be staggered on the half hour. All contestants must stay in place until the end of the awards program.
- 20) There will be no refund of entry fees for any reason, except at the election of the contest organizer.
- 21) The Event Organizer will sell plates to the public for sampling. Members of the public may purchase armbands for \$10 to receive a ballot to vote in the "People's Choice". Teams are asked to not serve anyone without an identifiable armband. All ballots must be turned in by 8:00 pm on Saturday October 8, 2011.
- 22) The People's Choice Showmanship Award will be based on creativity of the cooking space and audience appeal. Make cooking areas festive possibly using a theme or music, etc. Please use good taste, lewd or obscene themes are prohibited.

CAUSES FOR DISQUALIFICATION & EVICTION of a team, its members and/or guests: A cook team is responsible jointly and severally for its head cook, its team members and its guests.

- a. Excessive use of alcoholic beverages or public intoxication with a disturbance.
- b. Serving alcoholic beverages to the general public.
- c. Use of illegal controlled substances.
- d. Foul, abusive, or unacceptable language or any language causing a disturbance.
- e. Excessive noise, including but not limited to that generated from speakers, such as radios, CD players, TVs, public address systems or amplifying equipment, will not be allowed.
- f. Fighting and/or disorderly conduct.
- g. Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.
- h. Cooks may be required to taste their entry or it may be disqualified.

CLARIFICATION: If product is turned in and is disqualified, it receives a one (1) in all criteria. If the team does not turn in a product or is disqualified and not allowed to turn in, that team's category is not judged and receives no score. If a product is turned in and then disqualified for late turn in, no bone in ribs, etc., it is not judged and will receive a one (1) in all criteria.

#### **COMPETITION MEATS JUDGING PROCEDURES:**

Judging will be blind. Entries will be submitted in an approved numbered container provided by the contest organizer. The container may be re-numbered by the Contest Representative or authorized personnel before being presented to the judges.

- 1) Judges may not fraternize with teams on turn-in day until conclusion of judging.
- 2) Judging will be done by a team of 6 persons, who are at least 21 years of age. Only Judges, Contest Reps and necessary support staff are allowed in judging area during the judging process. No other activities are permitted in the judging area, during the judging process.
- 3) Each judge will first score all the samples for appearance of the meat. The turn-in containers will then be passed around the table and each judge will place a sample from each of the containers in the appropriate box on the judging area. The judge will then score each entry for taste and tenderness, before moving on to the next entry.
- 4) The scoring system is from 9 to 2, all whole numbers between two and nine may be used to score an entry. 9 excellent, 8 very good, 7 above average, 6 average, 5 below average, 4 poor, 3 bad, and 2 inedible.
- 5) A score of one (1) is a disqualification.
- 6) Total points per entry will determine the champion within each meat category.
- 7) Cumulative points for all classes will determine the Grand Champion and winner of the Grand Prize.

#### **Event Day Preparation**

- 1) Registration and entry fee (\$150.00) per team/cook shall be due and remitted to the Durant Area Chamber of Commerce no later than October 3, 2011. The event will not be cancelled due to inclement weather and no refunds will be given.
- 2) All meats will be USDA approved, included with entry fee. Meats will be available for pick up on Friday, October 7, beginning at 12 noon.
- 3) Cooks may begin setting up at the Choctaw Event Center at 10:00 am and must be in place no later than 8:00 pm on Friday October 7th. Space will be assigned according to registration receipt on a first come first basis.

- 4) Cooks/team members will be given participant badges which should be worn during the duration of the event.
- 5) Mandatory cooks meeting will be held at 7:00 pm at a location TBA on Friday, October 7<sup>th</sup>, 2011.
- 6) All team members will be required to use the designated contestant parking area.

**PEOPLE’S CHOICE/FREE STYLE COOK DAY:**

In an effort to make this event more diversified and allow the teams more freedom in their cooking and items prepared, Saturday, October 8, 2011 will be a day by which the teams may prepare any meat/meats (USDA approved) that they choose along with any sides they choose as their entries into the People’s Choice competition. The People’s Choice competition is completely separate from the Competition Meats entries on Sunday, October 9, 2011.

COOKS WAIVER: Upon entering this event, I acknowledge that I have read and understand the rules as posted in the WILD HOG COOK-OFF & OUTDOOR SHOW website: [www.wildhogdays.com](http://www.wildhogdays.com) and agree to abide by all of these rules. I acknowledge that **No one will be allowed to leave early due to limited access of the site.** Further, I WAIVE ANY AND ALL CLAIMS I MAY HAVE AGAINST THE DURANT AREA CHAMBER OF COMMERCE AND/OR THE CHOCTAW CASINO & RESORT, ITS OFFICERS, DIRECTORS, REPRESENTATIVES, OR ANY OTHER INDIVIDUAL, FIRM OR ORGANIZATION AFFILIATED THEREWITH, RESULTING IN WHOLE OR PART FROM MY PARTICIPATION IN THE WILDHOG COOK-OFF & OUTDOOR SHOW. I hereby grant full permission to THE DURANT AREA CHAMBER OF COMMERCE AND/OR THE CHOCTAW CASINO & RESORT to use any photographs, videotapes, live broadcasts, motion pictures, recordings or any other record of this event for any legitimate purpose.

I further understand that THE DURANT AREA CHAMBER OF COMMERCE AND/OR THE CHOCTAW CASINO & RESORT is not responsible for merchandise, equipment or personal belongings to me and is exempt from any liability as a result of participation in the show. I will abide by all the guidelines and requirements listed in the enclosed application in addition to state and county health requirements and guidelines. Misrepresentation of any merchandise will be grounds for removal from this event and all future shows.

Chief Cook’s Signature: \_\_\_\_\_ Date: \_\_\_\_\_

**SIGNATURE:** \_\_\_\_\_