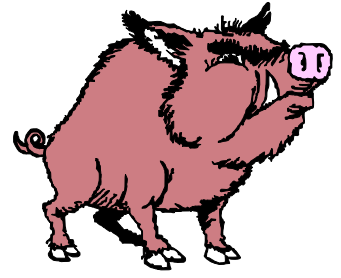




# 2012 Live Oak County Boys and Girls Clubs Wild Hog Cook-Off Rules and Regulations



(Regulated by International Barbeque Cookers Association)

1. ENTRY FEES – Must be paid in advance. Registration closes at 8:00 am on the day of the cook-off.
2. COOKED ON SITE – All entries must be cooked on-site. The preparation and completion of all entries in competition must be within the confines of the cook-off site during the day of the competition. All competition meat is subject to inspection.
3. SANITATION – Cooks are to prepare and cook in as sanitary of a manner as possible. Cooking conditions are subject to inspection by judging committee. Infractions identified by the judging committee shall be immediately corrected or the cook will be subject to disqualification. No cleaning of animals will be allowed on the premises.
4. ENTRIES PER PIT – Only one entry (one chief cook) will cook on a given pit. Multiple entries in the same category by the same cook and multiple entries from the same piece of meat shall not be allowed. Contestants must be 18 years of age to participate (due to IBCA regulations on contests with cash prizes).
5. BBQ PITS – The following types of pits will be allowed for use in cooking meat:
  - a. Pit – Any commercial or homemade, trailered or un-trailered, pit or smoker normally used for competitive barbeque. A BBQ Pit may include gas or electricity for starting the combustion of wood or wood products but NOT to complete cooking.
  - b. BYC (Backyard Cooker) – any cooking device by design or nature that is inherently portable and by design is intended for recreational cooking.
6. OPEN FIRES – In the interest of safety, a barrier shall be placed around any open fire pits. A fire extinguisher shall be readily available.
7. CATEGORIES – The entry categories and turn-in amounts are set as follows:
  - a. **Chicken** - one half (1/2) fully jointed domestic chicken that includes a breast, wing, thigh, and drumstick. **(NO Cornish Game Hens)**
  - b. **Pork Spare Ribs**
  - c. **Pulled Pork**
  - d. **Brisket**
8. DOUBLE NUMBER SYSTEM – IBCA requires that the secret, double number system be used. This system assures a fair competition and is a fundamental tenet of the IBCA. The system requires that two tickets bearing the same number be utilized, one firmly attached to the top of the judging tray in a manner which hides the number and the other ticket easily removed by the head cook for retention after signing the head cook's name.

9. JUDGING TRAYS – Trays to be used will be Styrofoam with a hinged lid, and will be issued at the **head cooks meeting (8:00 am)**. All judging containers shall be clean and free of any markings. Marked containers may be disqualified at the Head Judge’s discretion. Cooks are responsible for insuring that the containers they receive remain clean and undamaged.
10. JUDGING TRAY CONTENTS – The head judge or designated representative will inspect all trays at the time of turn-in in order to assure compliance with the turn-in criteria. All garnishes and condiments are prohibited, as they do not reflect the true quality of the entry. Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces and /or liquids cannot be added. **NO PUDDLING IN BOTTOM OF TRAY.**
11. TURN-IN TIMES - A turn-in window of ten minutes before and after designated turn-in times will be recognized. Judging trays received after that time will not be accepted for judging. Turn-in times are subject to change depending upon the number of entries. **Tentative** turn-in times are as follows:
- |                        |                 |
|------------------------|-----------------|
| <b>Chicken</b>         | <b>10:30 am</b> |
| <b>Pork Spare Ribs</b> | <b>12:00 pm</b> |
| <b>Pulled Pork</b>     | <b>1:30 pm</b>  |
| <b>Brisket</b>         | <b>3:00 pm</b>  |
12. TERMS FOR DISQUALIFICATION – After the tray has been turned in, any tray found to be in violation of cook-off rules will be disqualified at the discretion of the head judge.
13. JUDGES – Judges will be selected by the cook-off committee. **Each team will be asked to provide one person for the preliminary judging round of at least one category.** Head cooks will not be allowed to judge. Each entry will be judged by between five and nine judges. No smoking is allowed in the judging area.
14. JUDGING – Judges will assign a score from 1 to 10 for each tray sampled. A maximum of twenty entries will be assigned to each judging table.
15. ANNOUNCING WINNERS – The top ten winners from each category will be announced. Not all places will receive prizes. More than one cook-off representative will verify the winning ticket numbers. An additional prize for showmanship will be awarded as well.
16. GRAND CHAMPION – IBCA states that a grand champion be named at every cook-off. Points from each category will be totaled to calculate a grand champion. In the event of a tie, brisket will be the first tie-breaker, followed by ribs, then chicken, then pork. All four meats will count toward grand champion.
17. VEHICLES – Due to limited space, all vehicles will be limited to assigned areas (see attached map).
18. ACCESS – The cook-off area will open Friday after 12:00 noon. Contestants will be able to register and check meat at the registration booth beginning at 12:00 noon. Each registered contestant will be assigned a 40’ x 40’ plot/campsite. You may purchase an adjacent plot for an additional \$40.00. Additional plots are subject to availability and will be issued on a first-come / first-serve basis (see attached map).