Lucky City Swine and Serve
1st Annual Camp GuilRock BBQ Competition

Competition Team/ Chief Cook Application

A Team **Fee of $50** will be due with the Competition Team/ Chief Cook Application **and** Pig Sponsor Form no later than 5pm Friday March 3, 2017. All Teams are responsible for securing a Pig Sponsor. Contact Jason Boggs (336-342-1951) at Camp GuilRock if you need assistance.

Chief Cooks Name: _____
Address: _____
City: _____ State: _____ Zip Code: _____
Email Address: _____
Home Phone #: _____ **Cell Phone #:** _____
Assistant Cook (s): Limit 4
_____
_____
_____
_____

Cooking Space: 12x20

All cooks must attend the Chief Cooks meeting Friday March 24, 2017 at 6:00pm.

Competition Entry:
Whole Hog Competition ($50): Required
Showmanship Competition (Additional $25): _____

Make checks payable to:
Camp GuilRock
531 Beville Rd Reidsville, NC 27320
Note: Lucky City BBQ

I have read and agree to abide by all Rules and Regulations for the Camp GuilRock BBQ Competition.

Chief Cook Signature: _____
Date: _____

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Pig Sponsors Form

Sponsor: _____

Sponsor Contact Person: _____

Sponsor Address: _____

City: _____ State: _____ Zip Code: _____

Home Phone #: _____Work Phone #: _____

Email Address: _____

Name of Chief Cook: _____

A **Pig Sponsor Fee of $150** will be due with the Competition Team/ Chief Cook Application no later than 5pm Friday March 3, 2017

Enter Early!

Make checks payable to:

Camp GuilRock

531 Beville Rd Reidsville, NC 27320

Note: Lucky City BBQ

Competition Details:

Prizes for 2017

1st Place: $300

2nd Place: $200

3rd Place: $100

1st Place Crispy Skin: $100

2nd Place Crispy Skin: $50

1st Place Showmanship: Combined Event Fees

Each Team will turn in the prepared BBQ after they are judged to be sold as sandwiches. All BBQ Sales will benefit the ministry of Camp GuilRock.

Competition Location

Woodmont UMC

1926 Richardson Dr.

Reidsville, NC 27320

Sanctioning

The first annual Camp GuilRock BBQ Competition will be sanctioned by the North Carolina Pork Council as part of the Whole Hog Barbecue Series based on the attendance of ten cook teams. Judging will be conducted using the NCPC On Site Score sheet and NCPC certified judges. Scores will be tallied, awards given, and ties broken by methods detailed in the NCPC guidelines.

2017 Competition Schedule

Woodmont UMC
1926 Richardson Dr.
Reidsville, NC 27320

Friday March 24th
4:00PM: Check-In/Setup Begins
6:00PM: Chief Cooks Meeting*
7:00PM: Showmanship Judging
8:00PM: Hog Delivery Begins

Saturday March 25th
8:30AM: Judges Meeting
9:00AM: Judging Begins
11:00AM: Judges Meeting
1:00PM: Award Ceremony*
2:00PM: Festivities End (Clean up and Tear-Down)

(* indicates Chief Cook must be present)

Competition Rules and Regulations

(In addition to NCPC Whole Hog Barbecue Series rules)

Site:

- Sites will be awarded based on the date applications and pig sponsor forms are received. Sites will be on both grass and asphalt surfaces and measure a minimum of 12' by 20'.
- Each site will have access to power, water, and trash service. Details for each site, including distance to power and water, will be emailed to the Chief Cook after registration concludes at 5pm on Friday March 3, 2017.
- Team members will have access to indoor restroom facilities during the duration of the competition.
- Each site shall be kept neat and clean at all times.
- Each site must have a fire extinguisher that will be inspected by the fire marshal prior to hog delivery.

Whole Hog Judging:

- No previously awarded trophies or plaques of any kind may be displayed during judging hours (8:30AM-11:00AM).
- On Site judging will be conducted by NCPC certified judges.
- Scores will be tallied in accordance to NCPC guidelines.
- Each site must have four of each of the following available in plain site for the judges:
    - Sauce Cups
    - Knives

- Towels/Napkins
- Water

Showmanship Judging:

- Showmanship Judging will begin at 7:00PM on Friday, March 24th.
- Showmanship will be judged by three community representatives.
- Showmanship is an added fee of $25. The fees will be added together to create the award for this element of the competition.

Organizer Information

Organizing Group: GuilRock United Methodist Camp, Inc.
Competition Coordinator: Jason Boggs
Coordinator Phone Number: (336) 342-1951
Coordinator Email: campguilrock@gmail.com

Meat Sales Beneficiary: GuilRock United Methodist Camp, Inc.

Special Thanks!

Reidsville Chamber of Commerce
Woodmont United Methodist Church
North Carolina Pork Council and Whole Hog Barbecue Series

NCPC
NORTH CAROLINA PORK COUNCIL
We bring a lot to the table.

WHOLE HOG
BARBECUE SERIES

These are the basic rules all sanctioned contests must include.

CORE RULES

- Each team must have a Chief Cook with a minimum of one assistant, but no more than three assistants. Chief Cook must be at least 15 years old.
- Each team must comply with all applicable rules and regulations of the County Health Department and County Fire Marshall in which 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.
- If blind tasting is done, on-site and blind taste scores will be combined to determine the culinary winner. If there is a tie for the culinary winner, the champion will be determined based on the team with the highest on-site score.
- If there is a tie and there is no blind taste component, 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 Crispiness.”
- 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.

PREPARATION AND COOKING RULES

1. Pigs should NOT be sauced inside or out. Those pigs that have been sauced will be disqualified.
2. 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.
3. 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.

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.

NORTH CAROLINA PORK COUNCIL

We bring a lot to the table.

ON SITE SCORESHEET

Judge # _____

Site # _____

Is This Pig Done? YES ____ NO ____

CRITERIA	POOR	FAIR	GOOD	VERY GOOD	EXCELLENT
APPEARANCE Is the pig still intact from turning? Has pig been cut unnecessarily?	2 4 6 8	10 12 14 16	18 20 22 24	26 28 30 32	34 36 38 40
BROWNNESS Is meat golden brown, dark or burned?	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, 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 Does meat taste hot and spicy, mild, pleasing?	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	4 KNIVES 8	4 SAUCE BOWLS/CUPS 8	4 DRINKS & TOWELS 8	2 MEAT THERMOMETERS 8

TOTAL SCORE _____

*Completeness does not include showmanship items (vegetables, foil, special lighting, table settings, etc.)
It also does not include expensive vs. basic grills.
If a cook does not have the required items in the required amounts, they do not receive any points for that item.