

43rd Annual BBQ Festival on the Neuse and Wil King Hog Happenin'

2024 Official Rules and Regulations



Judging will be based on site in two categories: Backyard & Professional. An overall Natural Source Winner will also be declared.

PRODUCT QUALITY
Professional Category
1ST \$500.00 & Prize
2nd \$300.00 & Prize
3rd \$200.00 & Prize
4th \$100.00 & Prize

PRODUCT QUALITY
Backyard Category
1st \$300.00 & Prize
2nd \$200.00 & Prize
3rd \$100.00 & Prize

Sauce Boss (First place sauce score overall from On Site Scoresheets) \$300 & Prize

Carolina BBQ League \$300.00 & Prize

- All cooking spaces will be numbered and pre-assigned by the Festival Director. No changes will be allowed.
- A Festival official will direct you to your site. Each team is required to be checked in no later than 7:00 p.m. on Friday, May 3, 2024.
- Teams will be permitted to begin setting up their equipment anytime after 12:00 noon, May 3, 2024. Neither the **BBQ Festival on the Neuse and Wil King Hog Happenin' Board** nor the **City of Kinston** shall be responsible for any cookers or equipment brought to the grounds before this time.
- Each cooking space will be limited to a 20' x 24' area. **For each 20' x 24' area one pig must be cooked.** There will be room for your tent and one (1) vehicle parked beside it.
- At 6:00 p.m., an Introduction of Teams and Sponsors followed by the Chief Cooks briefing will be held at the Main Stage. Attendance is mandatory. If this is a problem for you with travel please call ahead.
- Each cooking team shall have one person designated as Chief Cook. The Chief Cook shall be the only person permitted to present the pig during the judging process.
- The Festival will provide a 125-135 lb. Pig. Pigs will be distributed on Friday, May 3, 2024 at approximately 8:00 pm and the contest will officially begin at that time.
- All pigs must be cooked in an above ground cooker. Should a gas cooker be used, it must meet the safety standards such as proper regulator, tanks must be secured to prevent accidentally being overturned and any other requirements the Festival Director deems for safety precautions.
- A fire extinguisher must be displayed at each Cook Team site.**
- The USE OF GASOLINE FOR ANY REASON IS STRICTLY PROHIBITED.
- Cook teams are requested to keep their cooking area **free of trash**. Please use the trash containers provided at various locations. Each team is responsible for site cleanup at the end of the contest. **All teams' spaces will be checked prior to leaving the Cook Team Area, any Team leaving prior to the Official Check Out will be subject to forfeiture of prize winnings and a potential ban from future contests.**
- All cook teams are requested to be discrete with any alcoholic beverages consumed on the festival premises. Law Enforcement Officers will be present. Non transparent cups or covers**

MUST be used.

13. All cook teams are requested to respect the rights of others in attendance for the Festival, with special emphasis from each team member relating to loud music, loud or profane language or **infringement on adjoining sites** with any equipment, cookers, cars, campers, vans, pickups, etc. Curfew for quiet time will be midnight. Security will be provided throughout the evening.
14. Gloves are not mandatory, but a basin of water and soap is mandatory for cleanliness purposes.
15. A Festival staff person will be assigned to accompany the judges while the pigs are being judged. The staff person will collect score sheets. The score sheets will contain no information that will in any manner identify the cooks or sponsors. The Festival staff or secured CPA, not the judges, will total and grand total the score sheets.
16. **Pigs should not be sauced inside or out. Those pigs that have been sauced will be disqualified. Refer to NC Pork Council Core Rules.**
17. **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.**
18. **Injecting pigs is not allowed. Some examples might include but are not limited to, sauce and product drippings. Those injecting pigs will be disqualified.**
19. Following the On-Site Judging, the pigs shall be kept warm until picked up by the Festival staff. All pigs must be turned in whole, following judging. **Contestants must remove the cooked pork from the grill, and place in the provided container for pick-up, pork will be chopped and sauced at the Chop Tent.** Contestants not turning in whole pigs or removing cooked pork from the grill will be disqualified, and will not be allowed to participate in the contest the following year.
20. The **Sauce Boss award winner** will be determined by the highest score in the Sauce Category from the judge's On-Site Score sheets.
21. In the event of a tie, Festival Staff will refer back to the judging sheets and the winner will be awarded by the highest points in category, **meat taste**. if is still a tie, then **skin crispiness**, then **moisture** will be used to determine the winner.
22. **Festival Staff maintain the decision to distribute or mail the score sheets, following the announcement of winners. Score Sheets will be given or mailed to the Chief Cooks.**
23. Contest winners will be announced approximately 1:00 p.m. on Saturday, May 4, 2024. (or as soon as judging is completed and results are calculated).
24. All checks for product quality, sauce competition and natural source will be given to the Chief Cook the day of the Festival.
25. Each team will receive up to 2 complimentary BBQ tickets, **upon request**.
26. All cookers and equipment must be removed no later than 5:00 p.m., May 4, 2024, unless special permission is granted. Neither the **BBQ Festival on the Neuse and Wil King Hog Happenin' Board nor City of Kinston** will be responsible for any cookers or equipment left on the premises after 6:00 p.m., May 4, 2024.
27. **Teams that are unable to attend must cancel by Wednesday, May 1, 2024, or they will receive a bill for the pig that was ordered for your team.**

For more information contact,
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