



1st Annual

Boston Butt

Cook-Off

Registration

Smithfield

Good food. Responsibly.®

Hog Production Division

West Region

Head Cook: _____

Team Name: _____

Address: _____

Email: _____

Phone: _____ Space Needed: _____

Date & Time for Meat Pickup: _____

I, the undersigned, acknowledge and agree that I have authority to act on behalf of the above team, business or entity. I, personally and on behalf of the team, business or entity, assume full and complete responsibility for all injuries and/or loss or damage to any person, property and personal equipment as a result of any of the actions, whether intentional or negligent, of the team, business or entity, myself or my employees, volunteers, staff or team members, or as a result of participating in the above event and/or activities associated with this event. I further hereby completely release from liability and hold harmless Smithfield Hog Production-West Region and the City of Rockingham and all of their employees, members, staff, volunteers and any and all other personnel associated with this event from any and all damage or injury occasioned to myself, my team, my business or entity and its employees, volunteers, staff or team members or any attendee or invitee of the event caused by the actions, whether intentional or negligent, of the team, business or entity, myself, or my employees, volunteers, staff or team members. I acknowledge and agree that I will comply with all of the Rules and Regulations as set forth above and/or further set forth by Smithfield Hog Production-West Region and the City of Rockingham and its members, staff or volunteers.

Signed: _____ Date: _____

Please submit Application and payment by March 31, 2017 to:

Attention: 1ST ANNUAL COOK-OFF

City of Rockingham

514 Rockingham Road

Rockingham, NC 28379

**** Make checks payable to *SPRINGFEST*****

Saturday, April 8, 2017 * Registration Deadline - Friday, March 31, 2017

Location: Parking Lot beside BB&T Downtown Rockingham NC (Old RW Goodman parking Lot)

Meat must be cooked and ready to plate: Saturday April 8, 2017 * 2:00 pm

Judging Time: Saturday April 8, 2017 * 2:30 pm (Smithfield Selected Judges)

Winners Announced: Saturday April 8, 2017 * 3:30 pm

Prizes: 1st - \$1,000.00 & Trophy 2nd - \$500.00 & Trophy 3rd - \$300.00 & Trophy

GUIDELINES:

1. Smithfield Hog Production will provide two (2) Boston Butts. Each team will provide their cooking device, and all equipment necessary for cooking, worktable, chairs, trash cans, tent or canopy. Each team is encouraged to bring a fire extinguisher.

2. Contest is held on asphalt. Teams must properly discard of any oil used for cooking on their own. Please bring any drip pans necessary to catch excess oil. No oil is allowed to drip onto the asphalt.

3. Please follow all food and health safety guidelines in the handling, storing and cooking of the meat. See USDA Food Safety Standards given to you at registration. All team members must wear Latex Gloves at all times.

4. Teams are solely responsible for complying with any applicable Richmond County Health Department Rules, fees and regulations and shall hold Smithfield Hog Production and the City of Rockingham harmless from any and all damages caused by team's failure to comply with same.

**For Richmond County Health Department information see below:*

Holly Haire - Environmental Health Supervisor - 127 Caroline St. Rockingham NC 28379 - 910-997-8320 - holly.haire@richmondnc.com - www.richmondnc.com/166/Environmental-Health

5. Boston butts will be available to be picked up at the time you specify at registration. Once you receive the meat you must remain on the cooking grounds. You cannot leave with the meat and return or you will be disqualified.

6. All contestants are requested to respect the rights of all other contestants. The Chief Cook will be responsible for the conduct of his/her team and guests.

7. Each contestant will be judged On-Site by Smithfield Hog Production judges. The On-Site judging will be tasting of the meat cooked by each team.

8. Boston Butts can be seasoned as the team requires.

GUIDELINES:

9. No external heat source may be used other than the charcoal or gas grill. Some examples might include but are not limited to heat guns and torches. Those using external heat sources will be disqualified.

10. Injecting Boston Butts will be allowed.

11. For the On Site Judging...Entries are scored in areas of: APPEARANCE, BROWNNESS, MOISTURE, and MEAT & SAUCE TASTE.

The scoring system is from 40 (best) to 2 (worst). If there is a tie the highest score in the TASTE category determines the winner.

12. Site appearance is not a judged criteria; however an orderly cooking site is encouraged. Garnish is not considered in the scoring of the entry. Containers for judging will be provided.

13. Small containers of sauce are required for On Site Judging for dipping (we will provide sauce containers for each team).

14. Decisions by the Smithfield judges are final.

15. Any and all leftover Boston Butts will be donated to the local shelter or taken home by the team. Teams are not allowed to sell any meat.

Tentative Schedule

Friday, April 7th - 6:00pm – Cooks Meeting

Parking Lot beside BB&T Downtown Rockingham NC (Old RW Goodman parking Lot)

Friday evening or Saturday morning - Set up & Prep Time

(Pick up Meat - based on requested time listed on registration)

Saturday, April 8th

2:30pm - 3:00pm - On Site Judging

3:30pm - Winners announced and prizes awarded

1st - \$1,000.00 & Trophy 2nd - \$500.00 & Trophy 3rd - \$300.00 & Trophy