

THE CAVE SPRING PIG OUT BARBEQUE COOK-OFF

2009 Rules and Regulations

1. The decision and interpretations of the Cave Spring Pig Out Barbeque Cook-Off (hereinafter known as CSPO), Rules and regulations are at the discretion of the CSPO Representatives at the contest. Their decisions and interpretations are final.
2. Registration and set-up shall be 5:00-8:00PM on Friday, September 25, 2009 at Rolater Park.
3. Each team shall consist of a team leader (chief cook) and as many assistants as the team leader deems necessary.
4. Each team will be assigned a cooking space. Team sites are 30' x 30'. Pits, cookers, grills, props, tables, tents or any other equipment (including generators) shall not exceed the boundaries of the team's assigned cooking space. Teams shall not share an assigned cooking space or cooking device.
5. Contestants shall provide all needed equipment, supplies and electricity, except as arranged for in advance.
6. Contestants must adhere to all fire, electrical, health department, and other codes. Contestants shall sign a form accepting responsibility for adhering to these codes.
7. Each team shall have a fire extinguisher at their cooking site.
8. Fires shall be of wood, wood pellets, or charcoal. Gas and electric grills shall not be permitted. Propane is permitted as fire starter, provided that the competition meat is not in/on the cooking device. Electrical accessories such as spits, augers, or forced draft are permitted. No open pits or holes in the ground are permitted. Fires shall not be built on the ground.
9. Parboiling and/or deep-frying competition meat is not allowed.
10. Temperature: Pork must be cooked to a minimum internal temperature of 145 degrees F. Chicken must be cooked to a minimum internal temperature of 165 degrees F.
11. Competition Meat:
 - a. 1. Pork Barbeque: Pork is defined as Boston Butt, Picnic and/or Whole Shoulder weighing a minimum of 5 pounds. Meat should be presented to the judges as a single piece of meat including the inside through to the outside of the butt.
 - b. 2. Pork Ribs: Pork Ribs are defined as Loin back (baby back) or spare ribs only. Country style ribs are not permitted.
 - c. 3. Chicken: Chicken is defined as Whole, Half, Leg Quarter, Breast, Thigh, Leg.
12. All competition meat shall start out raw. No pre-seasoned meat is allowed prior to the initial cooking. All meat must be maintained at a maximum temperature of 40 degrees F prior to inspection and cooking.
13. Competition sauce shall not be pooled or puddled in the container.
14. Upon check-in, teams will be assigned a number. At the appointed time, each team will prepare a container (provided) of meat and a container of sauce for each judge. A representative of the CSPO will then deliver the containers to the judges. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited. The only identifying mark on the containers will be the team number. Only the CSPO organizers will know the team identity.
15. Competition meat must be in containers provided and ready for judging by 10:00AM on Saturday, September 26, 2009.
16. Competition meat for popular vote judging must be in containers provided by 10:00AM. Two Boston Butts will be provided to each team for this purpose.
17. Teams may sell competition pork bbq, ribs, chicken and/or sides to the public beginning at 11:30AM.
18. At the conclusion of the cook-off, each team is responsible for cleaning their area and removing all equipment from the premises. Grease and ashes shall either be collected in separate containers and taken to a central disposal location in the park or removed from the park by each team. No grease or ashes shall be left on the ground or at the cooking site.
19. Cave Spring Downtown Development Authority will not be responsible for any equipment left after the Cave Spring Pig-Out Barbeque Cook-Off.