

Fourth Annual Cave Spring Pig-Out **Time-line and judging information for teams**

Friday September 24, 2010

Until 6:00 PM	Teams enter the park, set up in your assigned space around the Wildlife Pavilion, (Left of entrance), or to the Right of the park entrance as designated. Raw competition meat will be checked prior to any seasoning and cooking. Cooking may begin no earlier than 6:00pm.
6:00 PM	Cooks meeting – Wildlife Pavilion
12:00 AM	After this time, please observe quiet time. NO loud music or group partying please.

Saturday September 25, 2010 (The following times and amounts are subject to change)

10:00 AM	Deliver in a large roaster pan, two (2) Boston Butts chopped with sauce on it, to the designated People's Choice Popular Vote tasting area.
10:00 AM	Turn-in time for <i>Ribs Category</i> . Present in two (2) containers: <ol style="list-style-type: none">1. ONE SLAB of ribs with 6 ribs included per container.2. Do not cut the ribs.
10:30 AM	Turn-in time for <i>Brisket Category</i> . Present in two (2) containers: <ol style="list-style-type: none">1. 6 Slices not less than ½ inch thick per container.2. Cut across the grain.
11:00 AM	Turn-in time for <i>Boston Butts Category</i> . Present one large portion of meat enough for 6 judges to taste. The meat should be pulled from the whole butt and include meat from the outside completely to the inside in that one piece.

Judging Criteria: 1. Appearance, 2. Aroma, 3. Texture/Tenderness, 4. Taste

10:30AM-Until Gone	Public tasting for People's Choice Award will held at a central location. Teams will prepare two (2) Boston Butts chopped with sauce on it, placed in a large covered roster pan or pans, for delivery to the designated tasting location by 10:00 AM.
11:30 AM – Until	You may begin selling your barbeque and side dishes to the public. Teams may not sell drinks.
3:00 PM	Awards Presentation