



## Event Information

### A. THE CONTEST

The contest will be held in Cobb Parr Park, Covington, TN. There will be three categories: Whole Hog, Pork Shoulder and Pork Ribs. You must enter one of the pork categories to be in the contest.

1. Meat for the contest may be fresh or frozen. Meat may not be precooked, sauced, spiced, injected, marinated, cured in any way, or otherwise pretreated prior to official meat inspection. All meat must be stored below 40 degrees Fahrenheit until cooking begins, then at a minimum temperature of 140 degrees Fahrenheit until serving.
2. A **WHOLE HOG** entry is defined by the Memphis Barbecue Network as an entire hog, whose dressed weight is 85 pounds or more prior to the removal of the head, feet and skin, and which must be cooked as one complete unit on one grill surface. No portion or portions of the whole hog may be separated prior to or during the cooking process.
3. A **PORK RIB** entry is defined by the Memphis Barbecue Network as the portion containing the rib and further classified as a spare rib or loin portion. Country style ribs are not a valid entry.
4. A **PORK SHOULDER** entry is defined by the Memphis Barbecue Network as the portion containing the arm bone, shank bone, and a portion of the blade bone. The pork ham, considered to be a shoulder entry, contains the hind leg bone. Boston butts or picnic shoulders alone are not valid entries.
5. Entries must be cooked using wood and/or charcoal only. Other flammables (propane, compressed or liquid gas, etc.) may be used within the cooker ONLY to START the INITIAL fire. No type of flammable may be used within the cooker once the meat has been placed there. Flammables may be used outside and away from the cooker to make additional coals.
6. Electrical devices may be used within the cooker as long as they do not directly generate heat. Approved devices include rotisseries, fans and delivery systems for approved fuels (e.g. Traeger grills). Electric smokers, holding ovens or any other devices with heat producing electric coils are not allowed.



## **B. REGISTRATION**

1. Registration will start Thursday, 8:00 am., September 30<sup>th</sup> and runs through Friday, 3:00 pm., October 1<sup>st</sup>.
2. No vehicles will be allowed in the cooking area between 4:00 pm Friday, October 1<sup>st</sup> and 4:00 pm Saturday, October 2<sup>nd</sup>. There will be a 2 hour time limit on loading and unloading.

## **C. SUPPLIES**

1. Electricity (one 20 amp outlet) is included with paid entry. Additional outlets can be purchased at \$25 per outlet. Contestants will not be permitted to use electric generators unless approved by the BBQ committee. Only grounded extension cords (12 gauge minimum) can be used.
2. Port-A-Johns will be available at a \$75.00 charge. Orders must be placed within 5 days of contest. All Port-A-Johns must be ordered through the Covington BBQ Festival Committee. No sanitary hookups are available.
3. A water hookup will be available for each site. Each team must supply their own water hose.

## **D. ADDITIONAL INFORMATION**

1. The Committee has the right to refuse any application. **No refunds will be made once you have been accepted in the contest.**
2. Each team is responsible for keeping their area clean during and after the contest. Any space left in disorder or with loose or bundled trash will disqualify the team from future participation.
3. Decisions of the Covington BBQ Festival Committee and the judges are FINAL.
4. No live bands or entertainment will be allowed in the individual cooking areas. Speakers must be turned so that the amplified music or sounds are playing inward toward the team area. No amplified music or sounds will be permitting during the judging which starts at 9:00 am on Saturday. **Quiet time is 11:00 pm each night until 6:00 am the following morning.**
5. The Chief Cook will be held responsible for the conduct of his team and guests at all times.
6. The local Health Department has stated that the contestants MAY NOT SELL ANY FOOD TO THE GENERAL PUBLIC.
7. Cooking areas will be assigned based on registration and payment to the Covington BBQ Festival Committee.
8. Cooking team members will be required to have wristbands to remain in the park after closing time.



9. Alcohol in any form cannot be sold or given to minors. Any team serving alcohol to any underage person will be disqualified.

10. The Covington BBQ Festival Committee reserves the right to make additional regulations as the situation warrants.

#### **E. FIRE REGULATIONS ESTABLISHED BY THE COVINGTON FIRE DEPARTMENT**

1. All cooking areas will be inspected.
2. All cooking teams will have a minimum of a 5 Ib. ABC fire extinguisher with a current inspection.
3. All tent or canopy material used over cooking area shall be of flame retardant material. Certificate or label is required.
4. No hay, straw or shavings shall be used within 15' of cooking appliance.
5. No fireworks or unauthorized open flames shall be allowed.
6. All electrical wires shall be in good condition so no broken insulation will be on the ground. All connectors shall be taped.
7. All LP Gas cylinders shall be 10' from any open flame.

