

WHOLE HOG & PROFESSIONAL COOK TEAM ENTRY INFORMATION

No Refunds

The Hog Fest in Historic Edenton will occur rain or shine.

Application Process

Include the following:

1. **Payment must be included with application.**
2. **Make sure to sign and date the Waiver of Liability on application.**
3. **Include Cook Team Questionnaire**
4. **Make checks payable to: Edward G. Bond Post 40**

Incomplete applications will be returned. Call or e-mail with any application questions.

(252) 426-1426 or tarheelfireplace@embarqmail.com

Mail applications to:

**Edward G. Bond Post 40
P.O. Box 390
Edenton, NC 27932**

Thank you for entering!

Upon receipt of the items listed above, Hog Fest in Historic Edenton will send you a confirmation letter.

Contact Information

Roy Murray
252-426-1426 work#
252-333-5083 cell#
tarheelfireplace@embarqmail.com

BBQ Product Vending

In addition to the KCBS contest, you may choose to vendor barbecue products at your competition space such as commercial rubs or sauces, books and videos, cooking related items and paraphernalia relating to individual teams. There is no additional fee. Food/beverage items including competition meats are not allowed for sale in the competition area. You must fill out a food vendor application, if you wish to compete and sale competition barbecue. (Note: T-shirts & ball caps are not allowed as the festival has its own to sell.)

Cooking Spaces/Extended Stay

There are well defined spaces located on grass. These spaces are first come first serve. Teams can arrive as early as Wednesday and stay as late as Sunday in their assigned competition space.

Electricity/Water

Electricity and water provided with space. (One 20 amp electrical connection per space.) You must provide extension cord for electricity and hose for water. (May need up to 150 feet of extension cord and as much as 50 feet of water hose.) 30 amp electrical services (limited amount) are available at additional cost. Generators are permitted.

Vehicle Parking

Only one truck pulling camper/trailer or one vehicle may be parked in your space in competition area. Everything must fit in your space. All vehicles must park across from the competition area due to safety reasons. Up to two vehicles will receive reserved parking passes. It is extremely close within walking distance. Free parking is available throughout festival. Any vehicle parked in the competition area will not be able to come and go throughout competition. You must be parked in reserved parking to be free to come and go as needed.

Local Accommodations, Dining & Other Edenton Information

The Chowan County Visitor Bureau can provide you with local accommodations and other local information. Go to the following website: www.visitedenton.com

Team Profile

Please take a few moments and share a little information about your team by filling out the **Cooking Team Questionnaire**. Please include this questionnaire with your application. Photos are also appreciated. (E-mailing pictures are the best way. If mailing, include a self-addressed stamped envelope, if you wish them to be returned.) E-mail: info@chowanfair.com

CONTEST INFORMATION

The Contest

The event is sanctioned by the Kansas City Barbeque Society (KCBS). Two KCBS representatives will be present. Judging starts at noon on Saturday, May 1st at 11:30 am using the blind judging technique. The contest consists of four categories (chicken, pork ribs, pork and beef brisket). All four categories are required for Grand Champion. Only one entry per team per category is allowed.

Best Booth Award

From 2:00 p.m. to 3:00pm on Saturday, a panel of judges will walk the contest area and judge each team on the presentation of their space. Decorations, costumes, on-site demonstrations, performances, and any other addition to the booth will be considered. Remember to have fun and keep in mind that this is a family event.

Hog Fest in Historic Edenton – Schedule

Wednesday & Thursday, April 28 & 29

Early arrival Indicate arrival day & time on entry form

Friday, April 30

9am-3:30pm	Check-in
9am-12noon	Meat inspection & electrical hook-up
2pm-4pm	Meat inspection & electrical hook-up
4pm	All vehicles moved from competition area
4pm	Cook meeting (mandatory)
6pm	<i>Kick Off Party begins</i>
7pm-7:30pm	Anything Butt judging (Non-Dessert)
7:30pm-8pm	Anything Butt judging (Dessert)
9pm-11pm	Complimentary snack & coffee/beverages
11pm-7am	Quiet time

Saturday, May 1

7am-8am	Complementary Barbarian Bar breakfast
9am-5pm	<i>Festival open</i>
10:30am	Judges check-in
11am	Judges meeting
	Judging Begins
11:30am	Whole Hog-Turn in
12noon	Chicken - Turn In
12:30pm	Pork Ribs - Turn In
1pm	Pork - Turn In
1:30pm	Beef Brisket - Turn In
2pm	Peoples Choice-Turn In
10am-3pm	Best Booth judging
4pm	Awards Ceremony
5pm-7pm	Cook teams leave (cars can enter competition area)

(Contest Information – continued)

Peoples Choice

Each team who participates in the people's choice will be provided 100 2oz cups, two full size pans, and one pork butt. Teams will place pork in the 2oz cups and put 50 in each of the pans provide and cover with foil.

Whole Hog

Teams participating in the whole hog will be provided there hog by the organizer. After the turn in for blind judging the teams must chop up all remaining meat and put in pans provided. The organizer will pick up the meat @ 12 noon.

Check-In

Check-in is Friday from 9:00 a.m. to 3:30 p.m. It is located at the entrance to the competition area. A registration packet with contest information, cooking space number, map, schedule of events and give-aways will be provided. Early arrivals will receive packet upon arrival.

Meat Inspection

At check-in, you will receive a ribbon. When you are ready for meat inspection, hang the ribbon on your site somewhere visible and the meat inspector will come by your site.

Cooks Meeting

The cooks' meeting is mandatory and will be held Friday at 4:00 p.m. in the Judging Room

Complimentary Snack

A complimentary snack, coffee and other beverages will be available for cook teams from 9:00pm to 11:00pm on Friday, April 30. Snack will be served in the Judging Room.

Ice

Ice is available to purchase. See one of the staff and someone will be available to deliver.

Sanitation

Restrooms are located in the Judging Room as well as the craft building.

Containers for grease disposal will be available. Containers for ashes will be available for dumping hot ashes. Please dump hot coals only in the marked receptacles.

2010 RULES & REGULATIONS

Hog Fest in Historic Edenton will be governed by the competition rules of the Kansas City Barbeque Society (KCBS). KCBS rules and regulations can be obtained by going to www.kcbs.us. The following rules and regulations also apply to the competition.

1. All contestants are responsible for reading and following the KCBS rules and regulations.
2. All contestants are responsible for reading and following the Hog Fest in Historic Edenton contest information (listed on previous pages).
3. All contestants must adhere to all electrical, fire, and other codes (city, county, state, or federal codes).
4. Each team should have a fire extinguisher.
5. Alcoholic beverages are not to be distributed (given away or sold) to the general public by contestants. All alcoholic beverages being consumed by contestants must be in unrecognizable container. (cup, ect.)
6. Food or any other items are not to be distributed (given away or sold) to the general public by contestants unless they have applied as a vendor.