

2009 Hub City Days Pork Cook-Off Contest Rules

All contest participants will be located near the M&I Bank Parking Lot. Should the S. Central Reconstruction Project still be in progress on contest day, the cook-off will be held near the City Hall. We will contact you with the exact location.

1. Each team will consist of a chief cook and as many assistants as the chief cook deems necessary. Each team will provide a pit/pits to be used exclusively by that team within the team's assigned cooking space. The use of a single pit (cooking device) by more than one team is not permitted. All seasoning and cooking of the product shall be done within the confines of the team's assigned cooking space.
2. No cooking of any kind may begin until meat has been distributed by the **Hub City Days Committee (HCDC)**. Barbecue is defined by the HCDC as uncured meat, **prepared on a wood or charcoal fire**, basted or not as the cook sees fit. All meat must start out raw. Pork is defined as Pork Ribs and Pork Shoulder weighing approximately three (3) lbs. Pork must be cooked (bone in or bone out) in its entirety (may not be parted). **Parboiling and/or deep frying competition meat is not allowed.**
3. ALL competition meats will be made available between the hours of 7:00 a.m. and 11:00 a.m. the day of the contest by the HCDC. **Once meat has been distributed, it must not leave the contest site.** The Health Department requires that the following holding conditions must be met:
After cooking, meat must be maintained at a minimum temperature of 140 degrees F.
4. Contestants must provide all needed equipment and supplies except as arranged for in advance. Electrical service will be made available as needed.
5. Pits, cookers, grills, smokers, etc., may not exceed the boundaries of the team's assigned cooking space.
6. **Fires must be of wood, pellets, or charcoal. No electric or gas grills permitted. Propane permitted as fire starter only. Electric accessories such as spits, augers, or forced draft are permitted.**
7. No open pits or holes are permitted. Fires may not be built on the ground.
8. It is the responsibility of the contestant to see that the team's assigned cooking space is kept clean and policed following the contest. All fires must be put out, and all equipment removed from the site. It is imperative that clean-up be thorough.
9. Advanced calling for an item is not required. The posted deadline for Pork Rib entries is 2:00 p.m. and Pork Shoulders at 3:00 p.m., plan to submit it then. Entries will be judged only at these times. The allowable turn in time will be ten (10) minutes before to five (5) minutes after the posted time with no exceptions.

10. Each contestant **MUST** submit at least six (6) separated and identifiable (visible) portions of meat in a container. If meat is not presented in such a manner and the judge not having meat to taste, will judge TASTE and TENDERNESS as one (1). All APPEARANCE scores will be changed to one (1) for that entry only. This in no way will penalize the other contestants who have properly submitted their entry.
11. HCDC allows for blind judging only. Entries will be submitted in an approved HCDC numbered container provided by the contest organizer. The number must be on the top of the container at turn in. Entries will be judged by a judging team (a minimum of six (6) judges). Entries are scored in areas of APPEARANCE, TENDERNESS/TEXTURE and TASTE. **The scoring system is from 9 (Excellent), to 2 (Bad). All numbers between two and nine may be used to score an entry. 6 is the starting point.**
12. **Garnish is optional.** If used, garnish is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce (no kale, endive, or red tipped lettuce and no core) and/or common curly parsley, flat leaf parsley or cilantro. Any entry not complying with this rule will be given a one (1) on APPEARANCE.
13. **Marking or sculpting of any kind of the meat or container will not be tolerated.** This will include but is not limited to painting, sculpting, or decorating. No aluminum foil or stuffing is allowed in the container. No toothpicks, skewers, foreign material or stuffing is permitted. Any entry not complying with this rule will be given a one (1) in APPEARANCE, and one (1) in TASTE, and a one (1) in TENDERNESS/TEXTURE.
14. To simplify the judging process, no side sauce containers will be permitted in the meat judging containers. Meats may be presented with or without sauce on it as the contestant wishes. Sauce may not be pooled or puddle in the container. Chunky sauce will be allowed. Any entry not complying with this rule will be given a one (1) on APPEARANCE.
15. The following miscellaneous cleanliness and safety rules will apply:
 - A. No use of any tobacco products while handling meat.
 - B. Cleanliness of the cook, assistant cooks and the team's assigned cooking space is required. Shirt and shoes are required to be worn.
17. The decision and interpretations of the HCDC Rules and Regulations are at the discretion of the HCDC Representatives at the contest. Their decisions and interpretations are final.