

# Batesville Ozark Hawg BBQ Championship

## Official Rules and Regulations

- covered from the public view.
15. Contestants may not give or see any food to the general public. They may serve any invited guests as a private party.
  16. Team Choice and Best Booth are separate entities and will be judged as such. Team Choice is voted on by the contestants and a plaque and prize will be awarded. Best Booth is voted on by the committee and a plaque will be awarded. Winners will be announced at the prize awards ceremony.
  17. No live bands, combos, etc. will be allowed in the individual cooking areas at anytime during the event. No vehicular movement in contest area until after final judging.
  18. The Contest Committee reserves the right to make additional regulations as the situation warrants. Decisions of the Contest Committee Chairman and judges are final.
  19. Send applications to  
Batesville Ozark Hawg BBQ Championship  
P.O. Box 2522  
Batesville, AR 72503
  20. If you have any questions, need to make advance arrangements, or if you have accepted and then for any reason cannot attend, please contact:  
  
Lyndal Waits, Chair of Event  
P. O. Box 2522  
Batesville, AR 72503  
(D) 870-834-0142  
(N) 870-793-4805  
Dr. Paul Hance, Chair of Judging  
(D) 870-698-2121  
(N) 870-793-9675
  21. Double check your application. Any changes must be cleared with the Memphis Barbeque Network Rep. prior to meat inspection.
  22. Please keep these rules for reference.

1. There will be three categories in the contest – whole hog, pork shoulder and pork ribs (spare or loin). Meat for the contest may be fresh or frozen. Meat may not be pre-cooked, sauced, spiced, injected, marinated, cured in any way, or otherwise pre-treated prior to official meat inspection. Meat must be maintained at a temperature below 40 degrees Fahrenheit prior to cooking, and at or above 140 degrees after cooking. Teams may cook with any type of wood and/or charcoal. 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. Flammable may be used outside and away from the cooker to make additional coals. Local fire and safety laws may prevent the use of any type of gas anywhere on the grounds at any time, and if so, these laws shall prevail. 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 containers or any other devices with heat producing electrical coils are not allowed.
  - a. A **whole hog entry** is defined by the Memphis Barbeque Network as an entire hog, whose dressed weight is 85 pounds or more prior to 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.
  - b. A **pork shoulder entry** is defined by the Memphis Barbeque 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 are not valid entries.
  - c. A **pork rib entry** is defined by the Memphis Barbeque Network as the portion containing the ribs and further classified as a spare rib or loin rib portion. Country style ribs are not a valid entry.

2. Entrants shall supply all their meat, and all related supplies. We supply cooking area and public porto pots, reasonably close by, (or you may rent privately), also water, ice, electricity and some green hickory wood. Average lot size is 30' x 60'. Larger or smaller may be arranged.
3. No contestant's vehicles will be allowed to enter or exit the barricades for any reason after 9:00 a.m. on Saturday. Contestants must make all deliveries of equipment, stoves, supplies and other by 10:00 p.m. Friday. Registration will be done on arrival. As a courtesy, please NO break down, loud music and no vehicle movement during final judging.
4. Each contestant may have as many assistants as are necessary for such chores as hauling wood, hoisting pits and encouraging the cook. During the contest judging only four (4) assistants will be allowed in the cooking area (those listed on the entry form). Any assistant who handles food in any way must comply with paragraph five (5) of these rules.
5. Each contestant must comply with all applicable rules and regulations of the City of Batesville, and Independence County Health Department including, but not limited to the following:
  - a. Cleanliness of the cooks, assistants and contestants area is required. Gloves are recommended.
  - b. No live animals (DOGS, PIGS, ETC.) are allowed in the cooking area.
  - c. Dug pits are not permitted.
6. Each contestant must check in at the registration area. At that time contestant numbers, cooking area assignments and vehicle passes will be issued and meat will be checked for compliance with entry category requirements (see definitions in rule 1).
 

**Meat inspection will take place between 8:00 a.m. and 8:00 p.m. on Friday. A member of the Contest committee must inspect your meat prior to cooking. Judging begins at 10:00 a.m. on Saturday.**
7. There will be a brief explanation of judging procedures at the Contestants meeting. There will be on-site and blind judging as required by Memphis Barbeque Network
8. Contestants may enter and compete in all three (3) categories. Categories must be stated in advance on the entry form and cannot be changed.
9. Application fees are based on category entered. They are \$100.00 for one entry, \$200.00 for two categories and \$300.00 for all three categories. The Selection Committee reserves the right to reject any application. If your application is not accepted, your fees will be refunded by mail. No refunds of the application fees will be made once you have been accepted in the contest, whether you appear or not. **All checks should be made payable to Batesville Ozark Hawg BBQ Championship**
10. The grand champion will receive: cash, trophy, and one paid entry back to our contest the following year upon registration for that year. The Grand Champion will receive a guaranteed paid entry to the Memphis Barbeque Network Champion Contest. No additional money will be given for Memphis in May entry. Cash prizes thru 5th place, a total purse of \$8,600.00.
11. A meeting for all head cooks will be held on Friday evening. The rules, regulations, and other necessary information will be discussed. You will be notified of the time and location of the meeting when you register.
12. The Contest Committee requests that all contestants cooperate in the disposal of trash and keeping the area clean. It is imperative that your cleanup be thorough. Any space left in disarray or with loose or unbundled trash and garbage will disqualify the team from future participation. Trash bags and grease barrels will be supplied.
13. The Chief Cook will be held responsible for the conduct of his team and guests. Excessive use of alcoholic beverages will be grounds for disqualification. **UNDER NO CIRCUMSTANCES ARE ALCOHOLIC BEVERAGES TO BE DISTRIBUTED (GIVEN AWAY OR SOLD) TO THE GENERAL PUBLIC BY CONTESTANTS.** The Contest Committee requests that good taste and common sense be used. We want each team to have a good time, and we desire a family type atmosphere for those who attend.
14. If you require spirits in your sauce you must bring your own as our county is DRY. Any alcohol is to be in unmarked cups or

## Cook's Meeting

Friday - 5:00 p.m.

## Judging Times

Whole Hog – 10:00 a.m.

Shoulder – 11:15 a.m.

Rib – 12:30 p.m.

Finals – ASAP

Anything But . . . Contest

7:00 p.m. Friday

Margarita Contest

7:00 p.m. Friday