



## OFFICIAL RULES AND REGULATIONS

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 optional removal of the head, feet and skin, and the hog must be cooked as a complete unit on one grill surface. No portion of the whole hog may be separated or removed, and subsequently returned to the grill, prior to or during the cooking process.

Pulled pork entry is defined by the Memphis Barbecue Network as a portion of the hog containing the arm bone, hind leg bone, shank bone, and/or a portion of the blade bone. A whole shoulder, a picnic shoulder, a ham, or a Boston Butt are all considered to be valid entries if they contain a portion of the bone as mentioned above. The entry must be cooked as one whole unit, bone included. No portion of the pulled pork entry may be separated or removed, and returned to the grill, prior to or during the cooking process.

Pork rib entry is defined by Memphis Barbecue Network as the portion of the hog containing the ribs and further classified as a spare rib or loin rib portion. Country style ribs are not a valid entry.

Teams may cook with any type of wood and/or charcoal. Flammables such as propane, compressed or liquid gas may be used ONLY to START the INITIAL fire. Once the meat has been placed within the cooker no type of flammables may be used. To make additional coals, flammables may be used outside and away from the cooker. Local fire and safety laws may dictate whether the use of any type of gas will be allowed. Electrical devices may be used within the cooker if they do not directly generate heat. Approved devices include rotisseries, fans, and delivery systems for approved fuel (i.e., pellet grills). Electric smokers, holding ovens or containers or any other devices with heat-producing electrical coils are not allowed. Holding containers that do not produce heat are allowed. Microwaves may be used to warm/heat sauces, but not to cook, warm, or reheat meat.

Meat for the contest may be UNCURED FRESH OR FROZEN pork meat. Prior to the official meat inspection, the pork for the contest may not be pre-cooked, sauced, spiced, injected, marinated or cured in any way, or otherwise pre-treated. Each team should prepare and cook their own meat on their own cookers on site. Any team who turns in sample meat that is not prepared and cooked on site will be disqualified from the contest. Each team is responsible for maintaining the meat at a temperature below 40 degrees Fahrenheit prior to cooking, and at or above 140 degrees Fahrenheit after cooking. They must exercise good hygienic practices.

Date and time of Cooks' Meeting: Friday, 3pm, July 19. It is the team's responsibility to have a team member at the cook's briefing. Any announcements or changes to the contest (if necessary) made at the cook's briefing will take precedence.

### Mandatory Judging Time/Schedule:

Judges' check in no later than 8:30 am

Judges' briefing at 9:00 am

Whole hog judging at 10:00 am

Pulled pork judging at 11:00 am

Ribs judging at 12:00 (noon) pm

Finals judging to begin at 1:00 pm

Any photos taken at the event become the property of Smoke on the Mountain and the Memphis Barbecue Network and may be used for promotional purposes.

### MBN Contest

All contestants in the MBN contest will follow the rules and regulations of the Memphis Barbecue Network. A copy can be found on the Smoke on the Mountain website ([smokeonthemountainva.com](http://smokeonthemountainva.com)) and the MBN website ([mbnbbq.com](http://mbnbbq.com)).

### Patio Porker Contest

The Patio Porker official meat category is pork ribs. Country style ribs are not a valid entry. Ribs must be inspected for compliance prior to cooking (see above). Contestants are welcome to enter the Anything Butt and Sauce competitions as well.

### Anything Butt and Sauce Contests

No inspection is required and garnish is allowed. Entries can be made off-site or on-site. No store-bought sauces permitted. Teams are allowed multiple entries in these contests only. A fee is required for each entry. A team can only win one place in a category regardless of the number of entries. This division is open to all teams – MBN and Patio Porker--and the general public.

### Judging

Anything Butt and Sauce JUDGING will be held on Friday, July 19. Event schedule can be found on the website ([smokeonthemountainva.com](http://smokeonthemountainva.com)), at load-in, and at the Cooks' Meeting. Sauce containers will be provided at the Cooks' Meeting. Blind judging only and garnish is allowed. MBN and Patio Porker JUDGING will occur on Saturday, July 20. Event schedule can be found on the website ([smokeonthemountainva.com](http://smokeonthemountainva.com)), at load-in, and at the Cooks' Meeting. MBN rules and regulations will govern judging.

### General Information to all Teams

A team may have as many assistants as necessary. All cooks and assistants that handle food in any way must comply with all applicable rules and regulations of the Virginia Health Department. No live animals, including pets (dogs, pigs, etc.), are allowed in the cooking area. It is the responsibility of each contestant to see that the contest area is kept clean. No vehicles are allowed to remain in the cooking areas. All fires must be put out and all equipment and garbage removed from the site. Teams should not tear down until after the awards presentation on Saturday. The pitmaster will be held responsible for the conduct of his team and guests. Any disturbances or altercations as a result of team members, guests or individuals in the team's area are grounds for disqualification and expulsion from future contests. 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 the contestants. The use of golf carts and ATVs is restricted to the Smoke Committee. Out of respect to the residents of downtown Galax, Quiet Time will be enforced from 10pm, Friday to 6am, Saturday. The Smoke Committee reserves the right to make additional regulations as the situation warrants. Violations of rules and regulations will result in disqualification, expulsion from grounds, and/or disqualification from future participation. Decisions of the Smoke Event Organizer, Co-Chairs and judges are final.