

Hogs for the Cause

presents the Ben Sarrat Jr. Cook Off

Official Competition Rulebook April 1st and 2nd, 2022



Mission Statement of Hogs for the Cause, Inc.

Hogs for the Cause uses the power of pork, music, and good times to raise money for families whose children have been diagnosed with pediatric brain cancer. To this end, once a year pork chefs from around the region descend on New Orleans to cook their way to victory. The motto of Hogs for the Cause is “Together We Can Do Something Great.”

Board of Directors:

Zandy Rainold – Chairman of the Board
Becker Hall – Director
Rene Louapre – Director
Jennifer Bond – Director
Benjamin Guider – Director
William Wolf – Secretary

Hogs for the Cause, Inc.

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info@hogsforthecause.org

Official Ben Sarrat, Jr. Cook Off Rules

All teams must read and understand the following:

Safety Rules

Health and Safety: The temperature and cleanliness of entry will be checked prior to judging. Entries that do not meet the sanitary or safety requirements will be disqualified.

Fire Safety: Each team must have a recently inspected fire extinguisher at their plot at all times. All tents must be made of fire retardant materials. Each plot will be inspected for fire preparedness by 10 a.m. on Friday morning, March 27th by the New Orleans Fire Department. You must have at least one (1) fire extinguisher with a minimum rating of 3A40BC with a current inspection tag. For 40' x 40' and larger tents, you must have two (2) fire extinguishers, one of which must be rated at least 3A40BC and one which must have a minimum rating of 2A:10BC. All smokers, grills, or any other heating device must be placed at least ten (10') feet from any tent. **THIS IS NON-NEGOTIABLE.**

Pork Products: All pork meat must either be fresh, or frozen and uncured. The meat for the judging submissions must be prepared from raw pork products while on site at the cook-off. All pork products served on the premises must be maintained at a temperature below forty degrees Fahrenheit prior to cooking, and at or above one hundred and forty degrees Fahrenheit after cooking. The pork products (not including Porkpourri, Sandwich, or Bacon) may not be pre-cooked, sauced, spiced, injected, marinated, or cured prior to the meat inspection.

Judged Categories

The 2022 contest will have four main judged food categories: Pork Ribs, Boston Butt/Pork Shoulder, Whole Hog, and Porkpourri. In order to be considered for the "Grand Champion" title, a team must enter at least three of the four above food categories and raise at least \$3,000.00 in Fundraising. In addition to the food categories, teams may compete in the remaining lagniappe categories also.

Containers distributed at the Lead Chefs meeting on Friday, April 1st at 11:00am are the only containers to be used to turn in your entries. The only exception is Porkpourri, where the entry may be turned in with a serving area no larger than a standard cafeteria tray. The container provided must still accompany the entry for Porkpourri if not used.

All entries turned in must have the label side up with NO MARKING on the box. Sauce cups may be submitted but not required. The sauce cups do not go inside the box.

For ribs, whole hog, and pork shoulder, we use the Memphis Barbecue Network scoring system. All entries will be blind judged. This means that every team's sample entry will be "coded" so that no judge knows who the entry belongs to.

Category	Description	Judging / Notes
Pork Ribs	Includes spare ribs, loin ribs, and baby back ribs. Country style ribs are not a valid entry for this judging category. No garnish allowed; sauce to be placed in provided containers.	Each sample will be judged on the following criteria: Appearance, Tenderness, Flavor and Overall Impression. The criteria are weighted with Flavor being the highest weight followed by Tenderness, Appearance and Overall Impression.
Boston Butt / Pork Shoulder (picnic or regular)	The portion of the pig that contains the arm bone, the shank bone, and a portion of the blade bone. The pork shoulder category includes both the butt half (Boston butt) and the picnic cut. No garnish allowed; sauce to be placed in provided containers.	Same as Pork Ribs.
Whole Hog	An entire hog (head is optional) whose dressed weight prior to cooking is greater than 40 pounds before the removal of the head, feet and skin. It must be cooked as ONE complete unit on a single grill surface. No portion of the hog (save the head) may be separated prior to or during the cooking process. Each container for Whole Hog must contain a portion of the ham, loin, and two other portions of the pig chosen by the team. No garnish allowed; sauce to be placed in provided containers	Same as Pork Ribs. Rules: Each team will be given a 3 X 5” index card to describe their cooking process to the judges. DO NOT WRITE YOUR TEAM NAME OR ANY OTHER IDENTIFYING MARKS ON THE CARD. No portion or portions may be separated prior to or during the cooking process.
Porkpourri	Rules for this category’s submissions are: (1) each entry must be finished on site, (2) pork product must be included as an ingredient. Teams must use the provided turn in containers. Each team will be given a 3 X 5” index card to describe their dish to the judges. DO NOT WRITE YOUR TEAM NAME OR ANY OTHER IDENTIFYING MARKS ON THE CARD.	Porkpourri will be judged with the same criteria as Pork Ribs; however, Creativity and/or Use of Pork will replace Tenderness. Judges will be instructed that this dish should showcase the culinary superiority of the pig. <u>Additionally, judges will be instructed that simply adding bacon to something that would be delicious already (be it a cheeseburger, pizza, milkshake, or cold beer) is not the goal of this category and such an entry, should not be afforded high scores for creativity and or use of pork.</u>

Fundraising	Whichever teams raises the most money via a combination of WRSTBND account reconcile in their Piggy Bank, online donations, shadow credits from ticket sales, and Silent Auction items, will be declared the Fundraising Champion.	Each team is responsible for controlling, entering amounts, charging the WRSTBND tablet, and returning it on Saturday evening. All food, merchandise, and other sales must be recorded accurately by teams in order to ensure proper credit is given.
Fan Favorite	Determined by whichever team sells the most food. Whichever team raises the most money based off of food sales solely through WRSTBND reconciliation will be declared the Fan Favorite.	WRSTBND system must be used for all sales at the booth. Drinks, merchandise, other non-food items, will not count towards Fan Favorite.
Best Sauce	Teams will be allowed to enter one sauce. Hogs will provide sauce containers for each team. Sauce submissions made after this time will not be judged. Teams may submit additional sauce containers for Ribs, Whole Hog, and Butt/Shoulder.	The sauces will be judged blindly in a numeric fashion. The judges will have the option to taste-test the sauces on their own, or on a slice of white bread.
Blue Plate Sides	Blue Plate Mayonnaise must be used in the dish. Pork does not need to be used. Teams must use the provided turn-in containers. Each team will be given a 3 X 5" index card to describe their dish to the judges. DO NOT WRITE YOUR TEAM NAME OR ANY OTHER IDENTIFYING MARKS ON THE CARD.	Each sample will be judged on the following criteria: Appearance, Use of Ingredient, Flavor and Overall Impression. The criteria are weighted with Flavor being the highest weight followed by Use of Ingredient, Appearance and Overall Impression.
Tabasco Just Wing It	Tabasco Brand product must be used in the dish. Tabasco to provide sauce and 5 pounds of wings per team. Teams must use the provided turn-in containers. Each team will be given a 3 X 5" index card to describe their dish to the judges. DO NOT WRITE YOUR TEAM NAME OR ANY OTHER IDENTIFYING MARKS ON THE CARD.	Each sample will be judged on the following criteria: Appearance, Use of Ingredient, Flavor and Overall Impression. The criteria are weighted with Flavor being the highest weight followed by Use of Ingredient, Appearance and Overall Impression.
Irpino Avin Hawkins Law	Bacon must be used in the dish. Teams must use the provided turn-in containers. Each team will be	Each sample will be judged on the following criteria: Appearance, Use of Ingredient, Flavor and Overall

Firm Bacon Night	given a 3 X 5" index card to describe their dish to the judges. DO NOT WRITE YOUR TEAM NAME OR ANY OTHER IDENTIFYING MARKS ON THE CARD.	Impression. The criteria are weighted with Flavor being the highest weight followed by Use of Ingredient, Appearance and Overall Impression.
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Grand Champion will be determined in the following manner: A team must compete in at least three of the four main categories (ribs, whole hog, pork shoulder, and porkpourri). If a team does not raise at least \$3,000.00 in Fundraising, you will not be eligible for Grand Champion. A team's top 3 scores from those categories (lowest one dropped if competing in all four) will each be weighted 30% with the final 10% of a team's Grand Champion tabulation coming from the Fundraising score.

Official Event Rules

- 1. Alcohol:** Teams will be able to purchase beer, ice, vodka, rum, whiskey, bourbon, tequila, wine, and other beverages through Hogs for the Cause prior to the event and at select times during the event. Teams may also bring their own beverages in to Hogs field. However, teams will not be allowed to leave and re-stock their beverage supplies once gates open on Friday at 3:30 p.m. At no time, may a team sell alcohol to attendees. Teams are not allowed to offer a “Pay One Price” package to entice the public into their tents and distribute alcohol to the public. Teams may host private parties at their booth on Friday night or Saturday from 1- 5 pm but must receive clearance from Hogs for the Cause to do so. **At no time may a team sell alcohol to the general public or distribute alcohol to anyone under the age of 21. Any team caught violating these rules will be immediately disqualified. Alcohol brands which are not Hogs sponsors may not be prominently displayed on your tents, booths, or other items.**
- 2. Noise:** Music and other noise-making devices are allowed at each plot, but must be kept at a reasonable volume. No amplified music, noise, foghorns, train whistles, hawkers, or other noise making devices will be permitted from team plots when gates are open. A warning will be given to any team that is playing excessively loud amplified music during the musical acts. A second warning may be grounds for team disqualification and/or expulsion from the event and grounds. **All amplified music or other noise making devices must stop at 11 p.m. on Friday, April 1st. Additionally, during festival hours, teams adjacent to stages may not play music or amplified noise.**
- 3. Water:** Water will be available in limited locations, but teams are still encouraged to bring their own water. Teams must bring a bucket or container to transport water. Each team will be required to have a bucket (separate from their cooking water) at their plot filled with chlorinated water for sterilization.
- 4. Electricity:** Participants are encouraged to bring their own generators. If located near a stage, your generator must produce very little or no sound.
- 5. Open Fires:** All fires must be contained in the equipment, a drum, a chimney starter, or cinder block pit with a covering.
- 6. Team Members:** Each team will receive the number of bracelets included with their entry fee. Teams may purchase additional bracelets for the price of sixty (\$60) dollars a bracelet, which can be purchased on the Hogs website. Team bracelets must be worn at all times by team members during the event. **No person without a bracelet is allowed in the team cooking area.**
- 7. Load-In and Break-Down Times:** Load-in begins at 8:00 a.m. on Tuesday, March 29th, and must be completed by Noon on Friday, April 1st. Once your team has finished loading in, please remove all vehicles from the site. Break-down begins an hour after the last music

set is finished and should be completed by 4:00 p.m. on Sunday, April 3rd. Earlier load-in for teams may be arranged with prior approval from Rene Louapre. **Teams will only be allowed to access the field via your team's designated load-in gate. Please make sure everyone making deliveries understands this.**

Any team member, team vendor, or persons making deliveries on behalf of a team who is caught driving across the infield will be disqualified from at least one (1) main food category and/or fined \$250.

- 8. Vehicles:** On Friday, April 1st, vehicular traffic on the grounds will be strictly controlled. In furtherance of this, each team will receive two (2) vehicle passes in order to load their equipment onto the site for FRIDAY ONLY. Your 2 Vehicle Access Passes are not permission slips to leave your car on site all weekend. You may make multiple trips in and out, but only two vehicles per team will be allowed on the site on Friday, April 1st. All vehicles entering the site, must check in with security. Vehicle passes will be distributed to teams on Friday morning at the team's load in gate. Lost or stolen vehicle passes will not be replaced.

All cars must be off the field by noon Friday.

- 9. Check-In:** Beginning Wednesday, March 30th at 9:00 a.m., please have a team member check-in at the Team Corral in the backstage area. Meat Check-In will begin at 9:00 a.m. on Friday. **At check in please, have your fire extinguisher ready for inspection.** You will not be allowed to check-in or set up, until your fire extinguisher has been inspected. At check-in teams will receive their team bracelets (if not already picked up), additional judging information, sponsor product donations, and their team sign.
- 10. Lead Chef Meeting:** New teams must participate, and returning teams may, in a Lead Chef Conference Call on March 16th at 7:00 p.m. CST. Call-in information will be distributed at a later date. **Also, each "Lead Chef" must attend the Lead Chef meeting on Friday, April 1st at 11:00 p.m in the Judges Tent.** This is the time when these rules will be reiterated, WRSTBND scanners passed out to teams, turn-in containers will be distributed, and any questions regarding the event, the competition, etc. will be answered. Melzie Wilson will once again be our on-site judging coordinator, and will lead this event.
- 11. Security:** Private security will be on site throughout the week; however, Hogs for the Cause will not be held responsible for any lost or stolen items from your team area. Each team will be required to take full responsibility for the security of its team area, including overnight.
- 12. Plot Guidelines:** Each team is required to provide a boundary for the front of their plot. Recommended boundaries include ropes with stanchions, tables, and fences. Digging on the team plots is strictly prohibited. **Tents should be weighted down to prevent any**

movement during excessive winds or bad weather. Combustible and fire-sensitive materials should be kept as far away from the cooking areas as possible. If any team has a tent larger than ten (10') feet by ten (10') feet, those tents must be permitted through Hogs for the Cause and the City of New Orleans. **Reminder: your booth is only permitted to have a tent up to and including the size of your plot.**

13. Food, Beverage, and Merchandise Sales: Vendors will be on-site during the competition hours selling drinks (alcoholic and non-alcoholic), food, and official event merchandise. If you would like to pre-order any merchandise (aprons, koozies, etc.), please send an email to info@hogsforthecause.org.

14. Sanitation: Each team is responsible for thoroughly cleaning their plot prior to departure. All fires must be completely extinguished, and any coals or other garbage should be properly disposed of. **Any team that does not comply with this sanitation rule may be subject to a clean-up fee of \$300.** Each team will be provided with at least two (2) collapsible garbage cans. These will be emptied throughout the day by sanitation crews, but please make sure to keep them cans in operation. You may purchase additional trash receptacles and liners as well as a Port-O-Lets for your team through River Parish Disposal.

Team Fundraising Rules

The principle purpose of Hogs for the Cause is to raise money for the fight against pediatric brain cancer. All participating teams should recognize and understand that their reason for participation is to assist Hogs for the Cause in raising as much money for this charitable purpose as possible. While there is potential to win negligible prizes and notoriety, teams should maintain a charitable attitude and keep the goal of the charity in mind while participating. This money can be raised through donations, ticket sales, silent auction items, food sales, or sales of other items out of one's plot.

Team Food/Merchandise Sales: Each team will receive an WRSTBND Tablet in order to accept payment for all items sold at their booth. **Hoggy Dollars will no longer be accepted.** Each team must appoint one (1) team member to participate in WRSTBND training and who is responsible for the charging, safekeeping, and return of the WRSTBND tablet.

Any funds taken by your team during the event must be turned over to Hogs for the Cause. This includes food sales, donations, fees from Friday night food sales, parties, etc. The only method of payment for any transaction at Hogs for the Cause is through the WRSTBND system.

The following are the guidelines for each category:

- 1. Donation Solicitations:** Teams are asked to solicit their friends, families, co-workers, and total strangers prior to the event to help support the cause. This can be done through emails, phone calls, letters, billboards, TV ads, etc. For every donation dollar that a team brings in, the team's piggy bank will be credited with one donation dollar. Personal checks should be made out to Hogs for the Cause Inc.

All Checks and Cash Donations must be turned into Zandy Rainold by 10 am on Saturday, April 2nd to guarantee proper allocation.

Please note: Hogs receives a staggering amount of checks and online donations the weeks leading up to Hogs. If someone is sending us a check or online donation on your team's behalf, please have them list your team name in the memo line or please alert either Becker, Zandy, or Rene of the incoming donation. **Any donations without your team's name in the subject line or a head's up to Hogs, may not be properly credited to your team's Piggy Bank.**

- 2. Food Sales:** Participating teams are required to raise money for the fundraising category by distributing samples of their food products to the general public. The general public food sampling will take place from 5:00 p.m. until 9:00 pm on Friday, April 1st "Bacon Night" and from 12:00 noon til 5:00 pm on Saturday, April 2nd. While the Fundraising portion ends at 5:00 p.m., teams are encouraged to continue to distribute food as long as they can to help support the charity and feed the general public.

We ask that each team be prepared to serve at **least 100 portions of a bacon centered dish on Friday night and 250 portions of food on Saturday** to the public.

- 3. Ticket Sales:** Teams can earn fundraising credit by selling tickets to the event. Tickets can be ordered through our website (<http://www.hogsforthecause.org/tickets/>), in person at the Hogs Office, or by mailing in a request. Shadow credits will be applied to your piggy bank when an attendee purchases tickets online and selects your team name from a dropdown box on the ticketing website. Shadow credits will equal twenty (20%) percent of the sold ticket amount.
- 4. Other Sales/Solicitations:** Teams are encouraged (not required) to raise money by selling items other than food. Some examples include silent auction items, fishing and hunting trips, beach houses, raffles, selling t-shirts and sauces, pictures with celebrities, pictures with food, games, etc. We cannot announce any winners or make any announcements over the PA system for individual team events, so please be sure to make your guidelines and timelines very clear to those buying these items. **Any team which uses the Hogs for the Cause logo(s) in any item they wish to sell to the public, must have that item approved by Hogs for the Cause.**

COMPETING TEAMS – COOK-OFF SCHEDULE

Tuesday, March 29th – Thursday March 31st:

9:00 am a.m. – 6:00 p.m.	Team load-in (No vehicle restrictions in place during these times, but teams must use designated Load-In Gates): No driving on the Infield.
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Friday, April 1st:

9:00 a.m. – 12:00 p.m.	Team load-in (vehicle restrictions in place)
9:00 a.m.	Meat check-in begins
As soon as meat check-in is complete	Light fires, competition cooking begins
11:00 a.m.	Lead Chef Meeting
12:00 p.m.	Lead chef meeting
3:00 pm – 3:15 pm	Sauce and Blue Plate Mayo Turn In
3:30 pm	Gates Open
4:15 pm – 4:30 pm	Irpino Avin Hawkins Law Firm Bacon Night Turn In
5:00 pm – 9:00 pm	Bacon Night
5:30 pm – 5:45 pm	Tabasco Just Wingin It Turn In
11:00 p.m.	Gates Close

Saturday, April 2nd:

9:30 a.m. – 9:45 a.m.	Whole Hog turn-in
10:45 – 11:00 a.m.	Shoulder turn-in
11:00 am	Gates Open to Public
12:00 noon	Public Sampling Begins
12:15 – 12:30 p.m.	Porkpourri turn-in
1:30 – 1:45 p.m.	Ribs turn-in
5:00 p.m.	Public Sampling Ends
7:00 p.m.	Competition winners announced
10:00 p.m.	Public gates close
11:00 p.m.	Team breakdown begins

Sunday, April 3rd:

4:00 p.m.	Team breakdown ends
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TAX DEDUCTIBILITY

Hogs for the Cause is a not-for-profit entity organized under §501(c)(3) of the 1986 Internal Revenue Code. As such, various donations and expenses incurred on behalf of the charity may be deductible, as prescribed by the IRS regulations.

Team entry fees are not tax deductible, whereas monetary donations made directly to the charity and/or in-kind expenses incurred on behalf of the charity are potentially deductible. If a team wishes to receive tax donation receipt(s), the team must submit their itemized receipt reflecting the cost and exactly what was purchased no later than April 7th. The receipts must be dated within two weeks of the event. Any purchases outside of two weeks will be reviewed by the board. Teams must also specify which team member incurred which costs so that each member can be provided a receipt for the amount in which they were out of pocket. If a team combines expenses and then splits the costs evenly, just let us know that.

If a team does not submit their expenses timely, Hogs makes no guarantee of issuing tax deductible receipts. Receipts can be submitted through the mail, dropped off in person, or scanned and emailed (but please keep the original receipts as proof). Examples of expenses that are not deductible include: equipment purchases, t-shirt purchases (that are not being sold to raise money), food/drinks to be consumed by team members at the event, frivolous rentals (rent a big screen to watch on Friday night, etc.), and anything that will not be fully consumed at the event and that will also not be donated to the charity after the event (new smoker, grill, etc.). If a team is unsure of the deductibility of an expense, feel free to contact us by sending an email titled “Team Name - Tax Deductibility” to info@hogsforthecause.org. Teams are encouraged to send their questions prior to incurring any expenses for the event.

Professional tax guidance will not be provided by Hogs for the Cause. General guidance provided by Hogs for the Cause should not be relied upon for tax reporting purposes. Teams are encouraged to contact a professional tax advisor for advice regarding their personal tax situations.

TEAM EVENT CHECKLIST

Prior to the event, each team should review this checklist to make absolutely certain that their team has done all of the following, and has brought the following to the event:

- Fire Extinguisher Minimum 3A40BC tagged with a current inspection sticker
- Clean/Sanitary Water 5 Gallon Bucket (separate from smoker water bucket)
- Trash receptacles and garbage bags
- Attendance at Lead Chef Conference Call and Meeting
- Tickets/Extra Bracelets (remember that each team only gets a limited amount of bracelets from registering, so be sure to pre-buy any extra bracelets needed prior to the event).