



Registration: www.claytonharvestfestival.com/squealin. The deadline for registration is October 1, 2022. Entry fees are \$200 and are **non-refundable**. Funds raised by the Clayton Harvest Festival are reinvested into the community. If you have trouble using the online registration form, you can come to our office with your payment and we will fill it out for you. Should you have any questions, please contact the Clayton Chamber of Commerce at (919) 553-6352. Your participation is greatly appreciated.

1. Each team must comply with all applicable rules and regulations of the CDC, Health Officials, State Guidelines, County Health Department, and County Fire Marshall where the contest is being held.
2. All cook teams will be assigned cooking spaces upon arrival. No changes will be allowed.
3. An Event official will direct you to your site. Each team is required to be checked in no later than 5:00 p.m. on Friday, October 28, 2022. No team is to arrive prior to 3:00 p.m.
4. Teams will be permitted to begin setting up their equipment any time after 3:00 p.m. on October 28, 2022. Each cooking space will be limited to a 10 x 20 tent per pig. Cookers must have documentation or labels on tents saying that tents are fireproof and have a fire extinguisher.
5. At 6:30 p.m. on Friday, October 28, 2022, there will be an introduction of Teams and Sponsors followed by the Chief Cook's briefing. This will be held at United Community Bank's parking lot, 102 E. Main Street, Clayton, NC. Attendance is mandatory.
6. Each cooking team shall have one person designated as Chief Cook with a minimum of one assistant, but no more than three assistants. The Chief Cook shall be the only person permitted to present the pig during the judging process. Chief Cook must be at least 15 years old. Any cooker younger than 16 must have an adult present at all times. The bulk of the work must be done by the chief cook.
7. The event will provide a 100 -120 lb. pig. Pigs will be distributed on Friday, October 28, 2022, immediately following the Chief Cook's briefing, and the contest will officially begin at that time. Pigs should be inspected upon receipt and any abnormalities should be documented before the pig is put on the grill. Problems should be reported to the event organizer to be reported to the judges.
8. All pigs must be cooked in an above ground cooker.



9. The USE OF GASOLINE FOR ANY REASON IS STRICTLY PROHIBITED.

10. Drip pans must be used to catch grease. Grease must be disposed of in the designated area.

11. Each gas cooker must meet safety standards such as:

- Proper regulator
- Tanks secured to prevent accidental tripping of contestants and the general public.
- Other requirements as site committee deems necessary for the safety of contestants and general public.

12. Each Chief Cook is to have the following utensils on hand for judging:

- Three sharp knives
- Three cups of water
- Towels (paper or cloth)
- Small container of your sauce

13. Cooking teams are requested to keep their cooking area free of trash. Please use the trash containers provided at various locations. Each team is responsible for site cleanup at the end of the contest.

14. Any pig judged and determined undercooked will be disqualified. In such case, cook teams are required to continue cooking their pig until, in the opinion of the Judges, the pig is fully cooked.

15. Any pig will be disqualified if any part of the pig is removed or intentionally disturbed.

16. Pigs may NOT be sauced inside or out. Those that have been sauced will be disqualified.

17. Salt and baking soda may be used to draw out blood in the cleanup phase. Any portion of the pig that is cut away can be used.

18. NO external heat source may be used other than the grill. Some examples might include (but are not limited to) heat guns and torches. Those using external heat sources will be disqualified.

19. Injecting pigs will NOT be allowed. Some examples might include (but are not limited to): sauce and product drippings. Those using injections will be disqualified.

20. Removing soft spots will be deducted under the appearance category on the score sheet.



21. All cooking teams are requested to respect the rights of others in attendance for the event, with special emphasis from each team member relating to loud music, loud or profane language or infringement on adjoining sites with any equipment, cookers, cars, campers, vans, pickups, etc. Security will be provided throughout the event.
22. Use of the provided basin of water and soap is mandatory for sanitary purposes. Gloves are mandatory.
21. Judging will begin no later than 9:00 a.m., Saturday, October 29, 2022.
22. An event staff person will be assigned to accompany the judges while the pigs are being judged. The staff person will collect score sheets. The score sheets will contain no information that will in any manner identify the cooks or sponsors. The Event staff, not the judges, will total and grand total the score sheets.
23. Following the judging, **event staff** will remove all pigs of bones and fat and the meat kept warm until picked up by the event staff. Exception is made for the ribs, which may be removed and kept by the Cook Teams with permission of the staff. You will be given a heavy-duty trash bag for disposal of parts; you may leave it at your cook site for our trash team to collect after the event. People's Choice participants must reserve enough pork to fill twenty-five (25) 2 oz. cups.
25. If you are using a burn barrel, it must be elevated a minimum of 6 inches above the ground using concrete blocks.
24. Each team will receive four complementary BBQ plate tickets.
25. In the event of a tie, an event staff member will refer to the judging sheets and the winner will be awarded by the highest points in "Meat & Sauce Taste". If there is a tie in that category as well, the tie will be broken based on the team with the highest score for "Skin Crispness".
26. Contestants may not sell or give food or beverages to the general public. Under NO circumstances are alcoholic beverages to be distributed to the general public by contestants.
27. It is the responsibility of the judges to determine if a pig is cooked fully and ready for public consumption. While each pig is required to have two thermometers inserted prior to judging, the temperature readings of the thermometers shall be used by judges as guides only in determining doneness. The final determination of a pig's suitability for public consumption will be based on visual inspection by the judges and the judges' decision will be final and not subject to appeal.



26. Contest winners will be announced at 1 p.m. on Saturday, October 29, 2022.

Please note that this contest is a NC Pork Council sanctioned event.

Please read the rules carefully so that there are no misunderstandings.

RELEASE: The Clayton Chamber of Commerce, the Clayton Harvest Festival Committee, the Squealin' on the Square Task Force, the Latin American Festival Task Force, the Town of Clayton, The Shindig, and any official volunteer for the Clayton Harvest Festival are not liable for damages, injury or loss to any person or goods from any cause whatsoever. The Clayton Chamber of Commerce, the Clayton Harvest Festival Committee, the Squealin' on the Square Task Force, the Latin American Festival Task Force, the Town of Clayton, and any official volunteer for the Clayton Harvest Festival cannot be held responsible for any claims of damage, injury or loss arising out of or in connection with use of space or grounds in the festival. The Clayton Chamber of Commerce, the Clayton Harvest Festival Committee, and the Latin American Festival Task Force reserve the right to approve all products and materials and will limit the number of types of vendor offerings at the festival. All decisions will be final.

You are personally responsible to take any and all precautions set forth by the CDC, Health Officials and state guidelines in order to protect yourselves while cooking on the premises/footprint of the Clayton Chamber of Commerce's Harvest Festival. By attending the Clayton Harvest Festival's Squealin' on the Square Cook Off, you recognize that you will be exposed to the public and that there is no way that the Clayton Chamber of Commerce can completely control the experience you will have by being present at the Clayton Harvest Festival on any given day or time.

My signature on the cook team application verifies that I have read and understand this agreement of participation: I understand that my fees are non-refundable. (Make a copy of this signed document for your records).

Signature _____