

Paxton Swine 'N Dine 2024

Rules and Regulations

1. The decisions and interpretations of the Paxton Swine 'N Dine are at the discretion and the Paxton Swine 'N Dine Representative at the contest. Their decisions and interpretations are final to the extent of the rules.
2. No member of Paxton Swine 'N Dine Festival Committee is eligible to compete in the contest.
3. Each team shall consist of a chief cook and as many assistants as they deem necessary. Chief cooks and their assistants make only cook for their designated team at the contest.
4. Each team will be assigned a cooking space. Cookers, props, trailers, motor homes, vehicles, tents or any other equipment (including generators) shall not exceed the boundaries of the team's assigned cooking space. Teams shall not share space or cooking device.
5. Contestants shall provide all needed equipment, supplies and electricity. Except if arranged in advance. Contestants must adhere to all fire, electrical and all other codes.
6. It is the responsibility of the contestant to see that the team's assigned space is clean and orderly following the contest. Any team's assigned space that is left in disarray or with loose trash, may disqualify the team from future participation.
7. Fires shall be of wood, wood pellets or charcoal. Gas and electric heat sources shall not be permitted for cooking or holding. Propane or electric shall not be permitted as fire starters. Electrical accessories such as spits, surgers or forced draft are permitted. No open pits or holes are permitted. Fire shall not be on the ground.
8. All competition meats shall be inspected by the Official Meat Inspectors during the times established by the contest organizer but not prior to the day of judging. Once competition meat has been inspected, it shall not leave the competition site. Cooking shall not begin until the competition meat has been inspected by the Official Meat Inspector. All competition meat must start out raw. No pre-seasoned meat is allowed.
9. Meat shall not be sculptured, branded or presented in any way to make it identifiable.
10. Garnish is optional. If used, it is limited to chopped, sliced, shredded or whole leaves of green lettuce, curly parsley, flat leaf parsley, cilantro, kale, endive, red tipped lettuce, lettuce cores or other green lettuce.
11. Sauce and rub is optional. If used, it shall be applied to meat and not pooled or puddle in container. No side sauce containers will be allowed in the turn-in container. Chunky sauces will be allowed. Chunks no larger than fine dice. Approximately 1/8 inch cubed. Sauce violations will receive a score of "1" on appearance.

12. The container shall not be marked in any way so as to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material and/or stuffing are prohibited in the container.
13. Each Contestant must submit at least six (6) portions of meat in approved container.

Cleanliness and Safety Rules

1. No use of any tobacco products while handling meat.
2. Cleanliness of the cook, asst cooks, cooking devices and the teams assigned cooking space is required.
3. Shirt and shoes are required at all times.
4. Sanitizing of work area should be implemented with the use of bleach/water rinse (one cap of bleach to one gallon of water). Each contestant will provide a separate container for washing, rinsing and sanitizing of utensils.
5. First-Aid is not required to be provided by the contest.
6. Prior to cooking the meat must be held at 40° or less
7. After cooking the meat must be held at 140° or above.
8. There will be no refunds for any reason.

Causes for Disqualification and Eviction of a team, its members and/or guests. A cook team is responsible jointly and severally for its head cook, its team and guests.

- I. Excessive use of alcoholic beverages or public intoxication with a disturbance
- II. Serving alcoholic beverages to the public.
- III. Use of illegal controlled substances
- IV. Foul, abusive or unacceptable language or any language causing a disturbance
- V. Fighting or disorderly conduct.
- VI. Theft, dishonesty, cheating, use of prohibited meats or any act of moral turpitude.
- VII. Use of gas or other auxiliary heat sources.

Excessive or continued complaints from teams on any of the above rule infractions shall be considered for grounds of immediate disqualification from the event by the organizers and/or security.

Judging Procedures

Paxton Swine 'N Dine allows for blind judging only. Entries will be submitted in an approved, numbered container. Your number will be provided by the Paxton Swine 'N Dine personnel before being presented to the judges.

1. Judges may not fraternize with the teams on turn in day until conclusion of the judging
2. Judging will be done by a team of judges whom are at least 18 years of age. Only judges, contest reps and necessary support staff are allowed in judging area during the judging process.
3. Each contestant must submit at least six (6) portions of meat in an approved container. Ribs shall be turned in bone in.
4. Each judge will first score all samples for appearance of the meat. The turn in containers will then be passed around the table and each judge will place a sample from each of the containers on the appropriate judging plate. The judge will then score each entry for taste and tenderness before moving to the next entry.
5. The scoring system is from 9-2. Whole number between 9 and 2 may be used to score an entry
 - a) 9 = excellent
 - b) 8 = Very Good
 - c) 7 = Above Average
 - d) 6 = Average
 - e) 5 = Below Average
 - f) 4 = Poor
 - g) 3 = Bad
 - h) 2 = inedible
6. Total points per entry will determine the champion for the category. The combined from each category will decide the Grand Champion.



**Paxton Swine 'N Dine 12th Annual BBQ
Contest Entry Form**

Entry fee will include your space for Saturday September 21,2024. Cooking space will be assigned as we receive your entry. Water will be provided to all contestants. Limited electricity will be provided, if your cooker requires electricity, please bring your own. We are limiting participation to 30 entries. **REGISTER EARLY TO GUARANTEE YOUR SPACE.** Teams will be asked to provide all necessary containers for this contest with the exception of blind judging boxes and sauce containers, these will be provided by Paxton Swine 'N Dine.

*******NO OPEN PIT GROUND FIRES WILL BE PERMITTED*******

Entrants must have a minimum of 1 adult (18 years or older) to participate.

Entry and set up will start at 05:00. All teams will be given instructions to the entry checkpoint.

Please contact **Dennis Nowman** (DNowman1@gmail.com) 815-644-8060 with any questions.

We are looking forward to a great contest this year and excited to have so many returning teams joining us once again. Best of Luck and Thank you!

Head Cook: _____

Team Name: _____

First Name: _____

Last Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Email: _____

Contact Phone Number: _____

Entry Fee Plus Ribs and Chicken \$70 + \$50 = \$120

Entry Fee Plus Chicken Only \$70 + \$40 = \$110

Entry Fee Plus Ribs Only \$70 + \$40 = \$110

Sauce Entry \$10 (Payout 50/50)

Beans Entry \$10 (Payout 50/50)

Trophies will be awarded to: **Grand Champion, Reserve Champion, 1-3 Ribs, 1-3 Chicken and Sauce**

Please submit total amount due (CHECK OR MONEY ORDER) and entry form. Registration is considered complete once full payment is received by PAXTON SWINE 'N DINE.

Payments should be made and mailed to: **Swine 'N Dine, 607 E. Pells St. Paxton, IL 60957**