



2022 STS PIG-ROAST RULES



1. All entry forms must be turned in electronically by Wednesday, January 26, 2022 to the STS Pig-nic Coordinator, Ashley Sacks via email asacks@cotlf.org. The form can be found at : <https://forms.gle/JybvDygdNypG4RsV6>
2. Each team shall consist of at least one (1) team captain/chef, and up to four (5) assistant chefs.
3. There is no participation fee per team.
4. Meat may be treated, and pre-cut. MEAT MAY NOT BE PRE-COOKED, in any manner. All pigs must be cooked in the above ground cookers ("caja china"). No fryers, of any kind, are allowed.
5. When tasting is opened to the public, the entries for people's choice are to be submitted as cooked. Add-on sauces or garnishes may be served to the public, at the team's discretion.
6. Each team is required to bring one (1) caja china; and (1) full-sized adult pig, at least fifty (50) pounds – larger pigs may be roasted, at the team's discretion.
7. Each team is responsible for supplying all of their cooking utensils.
8. All Caja China teams will be assigned a site in the cook-off area. All Cook-Off sites will be marked prior to the Competition.
9. All teams are responsible for their own tables, tents (maximum 12'x12'), caja china and charcoal. Further, one rectangular 6' table can also be provided to each team, upon request a week before the event.
10. Drip pans shall be used for the grease. All grease, charcoal or wood embers are to be disposed properly.
11. Open fires will be allowed only for purposes of making coals for cooking your pig. Please keep the fires as low as possible and protect the unwary from stumbling into them.
12. For safety purposes, each team must bring at least one fire extinguisher, which must remain within each tent/cook-off site; members of the public may not enter a tent while the team is cooking. Each caja china competition site may be subject to a fire inspection.
13. All teams must prepare the food in a sanitary manner; team captains are tasked with overseeing their team's cooking conditions.
14. Water will be made available inside the kitchen, if necessary.
15. Team captains are responsible for the conduct of their team members.



STS PIG-ROAST RULES CONTINUED



16. Any person who chooses to behave in an unruly manner may be ejected from the grounds of the STS Pig-nic and Pig-Roast Competition.
17. Tarps, tents, antique equipment, site decorations and/or props are permissible. However, set-up must be completed one-hour before the cooking period starts.
18. On Sunday, January 30, 2022, set-up & cooking begins at 9:00 a.m. and pick-up time begins at 5:00pm
19. When the team captain decides their pig is done, they will call for an event representative to check temperature.
20. Once declared cooked by the event representative, the team will chop their entire pig, and Pig-nic representatives will take judges' samples to the preparation tent for blind taste testing by the judges. Judges will rate each Team's pig based on the rating categories of taste, texture and tenderness. Each category has a total number of 10 points, for a possible perfect score of 30.
21. Samples will be made available for the People's Choice Vote at the front table of each team's cooking area. People will be given five tickets each, to be deposited in the Pig-Nic team box of their choice. Votes will be tallied by Pig-Nic official representatives, and reported to the Event Coordinator.
22. Teams may not sell any food, drinks or other items to the public.
23. Each team is responsible for cleaning their area at the conclusion of the event.
24. Winners will receive trophies and awards, at the conclusion of the event. The First Place winner's team name will be engraved into the STS PIG-NIC Trophy for Judges' Vote and for People's Choice Award, which will be housed in the STS Trophy Cabinet.

THANK YOU FOR SUPPORTING ST. THERESA SCHOOL!
QUESTIONS? CONTACT ASHLEY SACKS, DIRECTOR OF DEVELOPMENT -
ASACKS@COTLF.ORG