

# Pork in a Pot Cookoff Registration JULY 25,2026

**\*\*\* DEADLINE TO REGISTER IS July 22, 2026 \*\*\***

Team Name \_\_\_\_\_

Team Captain/Primary Contact \_\_\_\_\_

Contact Phone # \_\_\_\_\_

Email \_\_\_\_\_

**\*\*Will you need cooked rice for public serving? YES NO** (see guidelines below)

## Rules and Guidelines

- Team registration is \$50 includes 2 wristband up to a 4-person team. Check in begins at 6:30 am
- Main ingredient must be pork
- All ingredients must be raw. Meat can be pre-seasoned, and vegetables can be pre-chopped
- Roux and broth/stock can be brought in prepared
- Teams will need to provide their own tables, tent (no larger than 10x10), cooking and serving utensils, burner, fuel, etc.
- **No electricity will be available. Small Quiet generators only**
- Teams can begin set up at 6:30am, cooking can begin at 7:30 am
- We will provide bowls, spoons, and napkins for the public tasting
- Teams must keep areas clean during cooking and clean up area after. No dumping of anything on grounds.
- We will have trash cans throughout the event, but each team is encouraged to bring their own bags and trash can
- Each team must have a fire extinguisher
- All judges' entries will need to be ready for pick up at 11:00 am. Public tasting will begin at 11:30 am
- There will be a total of 4 prizes awarded. Judge's choice, 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> and 1 people's choice award. (People's choice will be 1 ticket given to each person who buys a tasting wristband)
- **\*\*Cooked rice will be provided for the public if you are making meat and gravy, if you are making jambalaya or anything where rice is an ingredient in your finished dish, you will have to provide your own rice. \*\***
- Each team must prepare **at least** 20 quarts (5 gallons)

### Registration use only

Team #

Bowl #