



HOG COOKING APPLICATION

Saturday, October 26, 2013

1:00pm - 4:00 pm

Southern Cultural Heritage Center

Presented by the Southern Cultural Heritage Foundation and
the Vicksburg Foundation for Historic Preservation

Hog Cooker Registration Form

Team Name: _____

Team Contact: _____

Address: _____ City: _____ State: ____ Zip: _____

Phone: _____ Email: _____

DEADLINE FOR REGISTRATION IS SEPTEMBER 30, 2013.

Entry Fee - \$50 (SCHF & VFHP members) and \$60(non-members)

- Includes entry for four (4) team members (cost for additional team members is \$15)
- Includes campsite for Friday (10/25) night in SCHF courtyard for a 4-person tent (additional tent site is \$20) (showers and bathrooms will be available in SCH gymnasium for campers)
- Includes breakfast for vendors Saturday morning (for team members only, must display vendor badge)
- Includes admission to a showing of "Tombstone" in the SCHF courtyard on Friday night
- Includes a souvenir "Hogtoberfest" tasting glass for all team members

Make checks payable to "HOGTOBERFEST"

Please complete and return with payment to: SCHF, 1302 Adams St, Vicksburg, MS 39180

email inquiries to info@southernculture.org

Or pay by credit card: Visa _____ Mastercard _____ Account Number _____
Card Verification Code (CVC): _____ Exp. Date _____

Applicant's Signature: _____ Date: _____

Hogtoberfest 2013 Rules

1. Teams can move onto the Crawford Street assigned cooking space beginning on Friday, October 25th at 6pm.
2. **Each team will provide a pit or pits to be used exclusively within the team's** assigned cooking space.
3. Team applications will be processed on a first paid basis. Team acceptance is limited to 20 teams. NO REFUNDS of any kind will be given.
4. The heat source for cooking the competitive hog must be from charcoal, wood or wood pellets (no gas or electric grills are permitted. Traegar type grills are permitted.)
5. Teams should utilize a protective barrier under their pits to keep grease, ash etc. off the ground.
6. You must provide your own trash bags and keep your area clean.
7. If you are keeping your booth manned throughout the night, quiet time begins at 11pm. Remember that we are close to residential neighborhoods, please respect our citizens.
8. Your Hog must be at least 85 lbs. dressed to allow sampling for the judges and by the festival attendees.
9. Awards: first (\$200), second, and third places will be awarded to the best tasting hog, first (Cash prize \$100) **place will be given for people's choice award**. First place for best tasting homemade barbeque sauce.
10. Each team will consist of one head cook and three team members. Additional team members may be added for \$15.
11. Each team will be provided a 20x20 site. Cookers are responsible for providing tables, chairs, pop-up tent or tarp structure, equipment, cooking supplies, ingredients, and equipment.
12. Your booth must be staffed with a minimum of two people during the public tasting time.
13. Serving bowls, spoons and slider buns will be provided for the judging and public tasting.
14. No outside alcoholic beverages may be brought DURING the daytime public event.
15. Judging will be blind and will be based on taste, consistency and aroma. Judges will need to sample the ham, shoulder and loin of the hog.
16. All vendors agree to use safe food handling practices. Cooking conditions are subject to inspection for sanitary conditions. A hand washing station will be set-up in the cooking area.

For questions or more information, contact Nancy Bell at 601-636-5010 or Annette Kirklin at 601.631.2997.