

## 2016 Fall Feral Hog Festival • Ben Wheeler, Texas Saturday, Oct. 22 • Ben Wheeler Festival Grounds RULES & REGULATIONS

- 1. Entry Fees: Entry fees must be paid in advance, and submitted with a signed copy of the official entry form.
  - \$75 fee for Best Wild Hog Meat/Best Team Showmanship Categories
  - \$15 fee for the Best Beans; \$15 fee Wild Hog Chili Category
- 2. Make checks payable to: Ben Wheeler Arts & Historic District Foundation

## 3. Rules:

- Each team must have their own pit and furnish their own firewood or charcoal. Electricity may not be used for cooking.
- Wild Hog Meat: Each team must provide their own \*wild hog meat for cooking. All wild hog meat must be raw when brought onto the grounds and cooked while on site. Any cooked wild hog meat presented for judging found to have been brought onto the grounds precooked will automatically be disqualified from judging. Any meat brought on the grounds needs to be taken with you. DO NOT DUMP MEAT ON GROUNDS.
- Beans: Beans must be cooked on site. Two-quart minimum should be cooked.
- Wild Hog Chili: Chili must be cooked on site. Two-quart minimum should be cooked.
- No cook-off spaces will be sold to anyone less than 18 years of age.
- No pets (animals) allowed on grounds.
- Each head cook is responsible for the cleanliness of the assigned area and conduct of team members and guests. Loud music is not allowed, and will not be tolerated.
- All fires must be completely extinguished with water and/or soil before you leave the area. Clean up your area when the festival is over. If your area is not cleaned to its original state and your fire isn't entirely put out, you will be charged a \$20 clean-up fee.

## 4. **Details/Times:**

- The cook-off area will open 6:00 a.m. Saturday morning, Oct. 22, 2016, and each team will be assigned a designated area. Vehicles are allowed in the park for unloading and loading only. There is no electricity available for cook-off spaces. Fines will be charged to those found illegally hooked up to electricity outlets on the Ben Wheeler Festival Grounds. If you have a special request, please contact the Cook-off Director prior to the event. (Tony Elam 903.833.5750).
- At 11:00 a.m., on Saturday, Oct. 22, 2016, there will be a meeting of all head cooks at which time, the Cook-Off Director will provide instructions on the judging process. This will take place in the Cooking Area.
- Entries will be delivered to the Cook-Off director at 4:30 p.m. per his instructions. Judging takes place at 5:00 p.m.
- Everyone must be pack up and vacate the cook-off area by 9:00 p.m.
- There are limited water faucets available on the grounds in the cook-off areas. It is recommended you supply your own drinking water and hand washing water.

## 5. Judging:

- Wild Hog Meat: One-quarter pound of wild hog meat must be provided to the judges for tasting. Head Cook must arrive with wild hog meat when your team checks in, and will be inspected by director. Containers for judging will be provided and may not contain any identifying marks. The Wild Hog Meat entry should contain MEAT ONLY.
- Beans: Must be cooked on site. Two-quart minimum should be cooked. Two cups (16 oz) must be provided for judging. Containers for judging will be provided.
- Wild Hog Chili: Chili must be cooked on site. Two-quart minimum should be cooked. Two cups (16 oz) must be provided for judging.
- There will be three (3) categories of judging:
- Category 1. Best Wild Hog Meat: 1<sup>st</sup> Place: \$500 plus 3 Custom Championship Belt Buckle, 2nd Place: \$250 plus 2 Custom Championship Belt Buckle, 3rd Place: \$150 plus 1 Custom Championship Belt Buckle
- Category 2. Best Beans: \$100 plus a Plaque
- Category 3. Best Wild Hog Chili: \$100 plus a Plaque
- No team members will be allowed in the TASTE JUDGING AREAS.
- Winners will be announced at 6:30 p.m. at the Pickin' Porch. You must be present to receive your award. THE DECISION OF THE JUDGES IS FINAL.
- After judging, cookers are encouraged to provide samples for visitors.