



South Dakota State Fair Pork Loin Cook-Off  
SUNDAY, SEPTEMBER 4, 2011  
Judging – 1:00 p.m.

1<sup>st</sup> Place : \$200 plus a trophy

2<sup>nd</sup> Place : \$75 plus a trophy

3<sup>rd</sup> Place : \$50 plus a trophy

People's Choice: \$50.00 plus a trophy

For more information, call Stacey at the SDPPC Office at (605) 332.1600 or 605.201.4631

**OFFICIAL ENTRY FORM**

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Primary Contact #: \_\_\_\_\_

Team Name: \_\_\_\_\_ # of Team Members: \_\_\_\_\_

E-Mail Address: \_\_\_\_\_

Entry Fee: \$10.00 per entry due by Thursday, September 1<sup>st</sup>. Checks can be made payable to the SDPPC.

SOUTH DAKOTA PORK PRODUCERS COUNCIL  
ATTN: PORK LOIN COOK-OFF  
500 N. WESTERN AVE SUITE 500  
SIOUX FALLS, SD 57104

Waiver of Liability: In consideration of your acceptance of this entry form and fee, I the undersigned, intending to be legally bound, do hereby for myself, my heirs, executors and administrators, waive and release all rights and claims for damages I may have against SDPPC or South Dakota State Fair 2011, SDPPC or South Dakota State Fair, their agents, successors and assigns for any and all injuries suffered to me in this event. I further grant permission to South Dakota State Fair and/or agents authorized by them, to use any photographs, videotapes or any other record of this event for legitimate purposes.

Signature of Chef Cook: \_\_\_\_\_

### **SDPPC Pork Loin Cook-off Rules**

At the conclusion of the judging, samples of your BBQ products will be given out and ballots will be available for a People's Choice Award. The following are the rules for this year's competition. For more information, call the State Fair Office at (605) 353-7340.

1. Applications to enter the 2011 SDPPC Pork Loin Cook-off must be received on or before Thursday, September 1<sup>st</sup> at the SDPPC office, 500 N. Western Ave Suite 500, Sioux Falls, SD 57104.
2. Cancellations of the competition that occur due to causes beyond the fairgrounds control will entitle the contestants to a return of their application fees minus any expenses incurred by SDPPC in connection with the contest. There will be no return of entry fees for any other reason.
3. Competition will be held in the category of Pork Loin. All contestants will be given pork loin from SDPPC and John Morrell.
4. Check-in will begin at 8:00 a.m. on Sunday, September 4<sup>th</sup>. The judging and sampling will start at 1:00 p.m. through 3:00 p.m. or we run out of product. Cooking of pork loin can begin once contestants receive their pork.
5. Contestants must provide their own grill.
6. To enter the fairgrounds, please enter Gate 8. From there, watch for the sign that will direct contestants north. Contestants will be directed through the National Guard Armory parking lot, across 3<sup>rd</sup> St., and north on Flag Avenue to where the contest is located.
7. All meat must start out raw. Once you receive the Pork Loin, it cannot leave the contestant site.
8. All meats must be on ice or refrigeration before being cooked. Holding temperature must be 40 degrees or less. After cooking, all meat must be maintained at a minimum temperature of 145 degrees F.
9. Contestants must provide all needed equipment and supplies, electricity will be provided. Contestants must adhere to all electrical, fire and other codes whether city, county, state or federal.
10. Cooking areas to be on a first come, first serve basis, not to exceed 20' x 30'.
11. Contestants will be allowed to use electric or gas grills, or other cooking devices normally used for a cook-off. **NO OPEN PIT FIRES ARE ALLOWED!**
12. It is the responsibility of the contestant to see that the team's assigned cooking space is kept clean and policed throughout the contest. Please make sure clean-up is thorough. Any cooking space left in disarray or with loose trash may disqualify the team from future participation in the SDPPC Pork Loin Competition.

#### **Causes for Disqualification:**

- Excessive use of alcoholic beverages by a team, its members and/or guests. (Under no circumstances are alcoholic beverages to be distributed to the general public by contestants and/or guests.)
- Excessive noise generated from cooking site.

#### **Entry Fees**

Entry fees for the competition will be \$10 per team.

#### **Cooking Area / Set-Up**

Each area for cooking will be on a first come first serve basis, not to exceed 20' x 30'.

#### **Judging & Sampling**

Judging will begin at 1:00 pm. Contestants will be supplied with a container to place their finished product in to be judged. A Pork Loin cook-off official will pick up the containers and place them at the judges' table accompanied by their assigned contestant number card in an anonymous manner. People's Choice judging will also be at 1:00 pm. Judges will use the following criteria: 1) Tenderness (20%), 2) Taste Appeal (50%), 3) Presentation (20%) 4) Originality of recipe (10%).

#### **Awards**

Following the event.