



AMERICAN LEGION | POST 116

7TH ANNUAL WHOLE HOG & PORK SHOULDER COOK OFF

FRI OCT 17TH, 2025

PORK COOK OFF, BONFIRE &
CHRIS HAGAN BAND 7PM
(BRING A LAWN CHAIR)

TITLE SPONSOR



\$200

COOK TEAM
DONATION

SAT OCT 18TH, 2025

PLATE SALES 12-5PM

\$12 PER PLATE

DINE IN OR TAKE OUT

BBQ PORK, 2 SIDES & TEA

BRING A LAWN CHAIR & YOUR APPETITE!

FLEMING ROAD BAND 1:30-5:30PM

JUDGING STARTS @9AM SATURDAY

1ST PLACE \$500 & TROPHY

2ND PLACE \$250 & TROPHY

3RD PLACE \$150 & TROPHY

TOP TAL & SAL TEAMS

PEOPLE'S CHOICE AWARD FOR PORK SHOULDER

CALLING OUT ALL AMERICAN LEGION POSTS

POST 116 LAYS DOWN THE GAUNTLET:
IF YOU THINK YOU CAN COOK PORK BETTER THAN
US, STEP UP AND PROVE IT!

SANCTIONED BY NC PORK COUNCIL

WINNERS WILL HAVE A CHANCE TO COMPETE AT STATE LEVEL

6400 JOHNSON POND RD
FUQUAY VARINA, NC 27526

LEE JOHNSON 919.427.0218
ALP116BBQ@GMAIL.COM





AMERICAN LEGION



POST 116, 6400 JOHNSON POND RD. FUQUAY-VARINA, NC 27526

WHOLE HOG & PORK SHOULDER COOK-OFF (OCT 17th & 18th 2025)

BBQ Cook-Off Prize List, Rules & Regulations

Welcome to The American Legion Post 116 Cook- Off! Below you will find the prize list, rules, and regulations for our cook-off. This is a North Carolina Pork Council (NCPC) Sanctioned Event. If you have questions please contact: Lee Johnson at 919-427-0218 ALP116BBQ@gmail.com

Division & Prize List:

Culinary Division

1 st Place	Trophy & \$500 Cash, & may enter NC Whole Hog Barbeque State Championship (*with 10 or more entrees)
2 nd Place	Trophy & \$250 Cash, & may enter NC Whole Hog Barbeque State Championship (*with 11 or more entrees)
3 rd Place	Trophy & \$150 Cash, & may enter NC Whole Hog Barbeque State Championship (*with 11 or more entrees)

Blind Taste Division

1 st Place	Trophy & \$100 Cash
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American Legion Top Team

1 st Place	Trophy & \$100 Cash
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American Legion SAL Top Team

1 st Place	Trophy & \$100 Cash
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People's Choice Award

1 st Place	Trophy & \$100 Cash
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Blind BBQ Sauce Award

1 st Place	Trophy & \$50 Cash
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Trophies and cash prizes will be awarded the day of the contest.

BBQ Cook-Off Rules & Regulations

1. Each team must have a Chief Cook and no more than 3 assistants.
The Chief Cook must be at least 18 years old.
2. Whole hogs will be provided and may be prepared on a wood, charcoal, or gas fire. Meat for the contest entry may not be precooked or cured in any way prior to inspection at the beginning of the contest. **Cooked meat must be hand chopped after Judging.**
3. **The competition site will be at American Legion Post 116, 6400 Johnson Pond Rd Fuquay-Varina, NC 27526.**
4. **Cook sites are first come first serve. Teams may begin arriving no earlier than 3 PM on Friday, October 17th and should be checked in by 7 PM. An event Official will show you to your available cook site.**
5. Teams will be permitted to begin setting up their equipment any time after arrival.
6. A mandatory Chief Cooks meeting will be held on Friday night October 17th at 7:00 PM in building number 1. A drawing will determine the on-site judging order.
7. The American Legion Post 116 will provide and approximate 10'x 20' cooking area, A 100 -125 lbs. pig, A trash bag for pig remains, and containers for cooked / hand chopped BBQ. The team shall provide all other equipment and supplies to include cooking ingredients, grills, utensils (Including stem thermometers), Drip pans, Tables, Tents, Chairs, Fuel (Wood, gas, or charcoal), Burn barrels, a fire extinguisher, chopping equipment, something to cleanse the pallet of the NCPC on-site judges and any items or materials which the cook desires. **Chief Cooks should take special note of the "Completeness" criteria on the onsite score sheet.** Teams must have containers to carry and hold water. Whole hog will be stored in a refrigerated truck until distributed to the team sites. Pigs will be distributed to sites by event personnel at approximately 7:30 PM on 17 October 2025 and the cook-off will officially begin at that time. Teams are not allowed to choose pigs.
8. Each team must comply with all applicable rules and regulations of the County Health Department, including, but not limited to:
 - a. After cooking, meat must be maintained above 140 degrees Fahrenheit and covered.
 - b. Aprons and hats must be worn by all cooks and assistants.
 - c. Cleanliness of cooking area and personnel is required.
 - d. Hands must be frequently and thoroughly washed.
 - e. No pets or small animals are allowed in cooking areas.

9. All contestants are requested to respect the rights of all other contestants with special emphasis relating to loud music, loud and/or profane language, or infringement on an adjoining cook site with any equipment, coolers, etc. The chief cook will be responsible for the conduct of his/her team.
10. **CONTESTANTS MAY NOT SELL ANY FOOD, DRINK, SOUVENIRS, OR ANY OTHER ITEMS TO THE GENERAL PUBLIC.**
11. **No** Off- site alcohol will be allowed to be brought or consumed on property.
12. **No** passes will be given at judging time. If the team's pig is not done or ready, team will be disqualified.
13. All teams will be provided with a sample score sheet, a complete set of rules and regulations and a schedule of events.
14. Drip pans must be used to catch grease. A grease barrel is located behind dumpster for disposal.
15. Burn barrels will be the responsibility of each team and they must be in an area away from tents to avoid damage to property and off pavement.
16. Open fires on the ground will **NOT** be allowed for making coal due to safety concerns. See rule 15 or burn barrel guidelines.
17. Grounds for Disqualification:
 - a. Pigs should not be sauced or injected inside or out. Sauced or injected pigs will be disqualified.
 - b. NCPC rules do allow salt and soda to be used on meat and external skin during cleaning and preparation stage to draw out moisture and blood. The pig must then be cleaned of salt and soda. Salt, soda, and oil may be used on the external skin during the cooking process.
 - c. No external heat source may be used other than the cooker /grill. Examples include, but are not limited to, heat guns and torches.
 - d. Final determination of a pig's suitability for purposes of consumption will be based on inspection by judges. The judge's decision will be final.
18. All pigs must be cooked in an above ground cooker. If using a gas cooker, it must meet current safety standards such as a proper regulator, have UL approved hoses, and tank must be secured to prevent tipping.
19. If a Chief Cook desires to withdraw, he or she must notify the American Legion Post 116 BBQ committee immediately.
20. **Culinary Division On-Site Judging** will begin at 9 AM on October 18th, 2025.
 - a. During On-site judging for the Culinary Division no trophies or pictures of awards can be displayed.
 - b. See attached On-site Culinary Score Sheet.

21. Blind Taste Test Competition Judging will begin at 11 AM on October 18th, 2025.

- a. The Pork Shoulder will be used for the Blind Taste Test Competition.
- b. The Pork Shoulder can be cooked anyway the Chief Cook desires, as long as it has an internal temperature of at least 160 degrees Fahrenheit.
- c. American Legion BBQ Committee will check the Pork Shoulder to ensure it is done. If not at 160 degrees Fahrenheit, the team will be disqualified from the Blind Taste Test Competition and the People's Choice Award.
- d. American Legion cook-offs staff will provide each team with an unmarked container for a portion of their Pork Shoulder BBQ and a secret number, known only to Chief Cook, for identification.
- e. See attached Blind Taste Judging Score Sheet.

22. People's Choice Award will be awarded to the team that collects the most votes by the people attending the festival.

- a. Attendees of the festival wishing to participate in the People's Choice Award Competition will be sold 1 ticket per entered team and a coin to give the best cook team, for \$10.
- b. Participants will then be able to give 1 ticket to each of the entered teams for a sample of their Pork Shoulder BBQ.
- c. They will then give their coin to the cook team they determine is the best.
- d. People's Choice Award will not start before teams have turned in their Pork Shoulder samples for the Blind Taste Test Competition.

23. Blind Sauce Taste Award Judging will begin at 11 AM on October 18th, 2025.

- a. No store-bought BBQ sauce will be allowed for the Blind Sauce Taste Competition.
- b. American Legion cook-offs staff will provide each team with an unmarked container for a portion of your BBQ Sauce and a secret number, known only to Chief Cook, for identification.
- c. Judges will score each sauce from 1-20 highest number wins.

24. Top American Legion Post Award

- a. Each American Legion Post will be allowed only 1 entry for this award.
- b. Will be awarded to the highest finisher in the Culinary Competition.

25. Top American Legion Sons Post Award

- a. Each American Legion Post will be allowed only 1 entry for this award.
- b. Will be awarded to the highest finisher in the Culinary Competition.

26. Each Chief Cook will have the following on hand for judging:
- 4 sharp knives
 - 4 cups, or bottles, of water
 - 4 cloths or paper towels
 - 4 small containers of sauce
 - 2 thermometers are required
27. A representative of the American Legion Post 116 BBQ committee will accompany the judges while pigs are being judged to collect score sheets. The score sheets will contain no information that will identify the cooks or sponsors. Committee staff and judges total score sheet.
28. In the event of a tie, committee staff will refer to the judging sheets. The winner will be determined by the highest points in the following categories, in order: Meat Taste; Skin Crispness (if still a tie), Moisture (if still a tie).
29. **After on-site judging has been completed, all pigs must be turned in fully chopped, by hand. To obtain a uniform consistency for BBQ plate sale. NO MECHANICAL PROCESSOR OR SLICERS ARE ALLOWED. The AL BBQ committee will provide containers to collect the chopped BBQ. DO NOT APPLY SAUCE TO THE CHOPPED BARBECUE.**
30. Each team is responsible for cleanup of their area at the end of the contest.
31. **No pets** will be allowed in the cook area.
32. The top 3 winners of the **American Legion Post 116 Whole Hog Cook-off** will be eligible to enter the **NC Whole Hog Barbecue State Championship**. *Minimum of 10 team entries required for eligibility.
33. Contest winners will be announced and Trophies presented at approximately 1:15 PM on Saturday, 18th of October.
34. AL BBQ committee reserves the right to make additional rules and regulations as the situation warrants. All decisions of the AL BBQ committee and the NCPC judges are final. Violations of any rules or regulations may result in disqualification.
35. The American Legion Post 116, its employees, representatives, volunteers, or contractors shall not be responsible or liable for the property of any team, any laws, damage or injury to any team or its representatives. All property of the team shall be under the care, custody, and control of the team, whether in transit to, from, or within The American Legion BBQ Cook-off.

Note: Cooks are encouraged to review on the Whole Hog Barbecue Website, under the section on Sanctioning, the guidelines and rules for competing in North Carolina Pork Council whole hog cookoffs.

<https://wholehogbarbecue.com/contest-resources/>



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BBQ Cook-Off Schedule

October 17th, 2025

3:00 PM – 7:00 PM	Team arrival and registration Assignment of cook spaces Cook area set up and preparation
7:00 PM - 10:00 PM	Chris Hagan Band
7:00 PM – 7:30 PM	Cooks meeting in building 2
7:30 PM – 8:00 PM	Teams pick up Pig and Shoulder Contest begins

October 18th, 2025

9:00 AM – 11:00AM	On site Culinary Judging & score tabulation Collection of hand chopped BBQ
11:00 AM – 11:30 AM	Blind Taste Test Judging & score tabulation
11:30 AM – 12:00 PM	Blind BBQ Sauce Judging & score tabulation
11:00 AM – 1:00 PM	People's Choice Award sampling
12:00 PM – 5:00 PM	Sell BBQ Pork Plates until gone
1:15 PM	Presentation of Awards to Teams
1:30 PM – 5:30 PM	Fleming Road Band



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Pork Shoulder Blind Taste Competition Guidelines

The blind judging is your finished barbecue product as you want it presented to the judges.

- * Entries are a blend of cooked meat, sauce, and seasonings.
- * Entries must be turned in within the stated time limit.
- * Entries may include individual chips of crackling for the judges, and crackling bits may also be blended into the prepared barbecue, if desired.
- * Blind box entries should not include garnishes, extra sauce containers, or foreign objects such as aluminum foil, toothpicks, etc...
- * Blind BBQ entries are to be judged on appearance, tenderness, and taste.
 - Appearance includes texture, color, fat to lean ratio, burnt meat and the visual appearance of the BBQ as a food product.
 - Tenderness is based on moistness and tenderness of the BBQ. Entries should not be dry, burnt, tough or mushy.
 - Taste of the entry should be pleasing, should not be excessively hot from the sauce and seasonings, and should also not be bland. The BBQ should be appealing and enjoyable to a typical BBQ customer.
- * The NC Pork Council's Blind Taste Judging Score Sheet will be used for scoring entries.

NC PORK COUNCIL

JUDGE # _____

CODE # _____

BLIND TASTE JUDGING SCORESHEET

CRITERIA	POOR	FAIR	GOOD	VERY GOOD	EXCELLENT	TOTAL
APPEARANCE Texture, color, fat to lean ratio, burnt meat.	2 4 6 8	10 12 14 16	18 20 22 24	26 28 30 32	34 36 38 40	
TENDERNESS Moist and tender vs. dry and tough.	2 4 6 8	10 12 14 16	18 20 22 24	26 28 30 32	34 36 38 40	
TASTE Sauce too hot. Too mild or excessive vs. pleasing blend of sauce and meat.	4 8 12 16	20 24 28 32	36 40 44 48	52 56 60 64	68 72 76 80	
					TOTAL SCORE	

NC PORK

COUNCIL

JUDGE # _____
SITE # _____

IS THE PIG DONE? YES _____ NO _____

ON-STE CULINARY SCORESHEET

CRITERIA	POOR	FAIR	GOOD	VERY GOOD	EXCELLENT	TOTAL
APPEARANCE Is the pig still intact from turning? Are there unnecessary cuts? Does it look appealing? Is there any tin foil stuck to skin?	2 4 6 8	10 12 14 16	18 20 22 24	26 28 30 32	34 36 38 40	
COLOR Is the color appropriate to the cooking method? Is the meat golden brown, dark or burned? Natural heat source color ranges from golden brown to mahogany.	2 4 6 8	10 12 14 16	18 20 22 24	26 28 30 32	34 36 38 40	
SKIN CRISPNESS Is skin crisp, not burnt: good texture?	4 8 12 16	20 24 28 32	36 40 44 48	52 56 60 64	68 72 76 80	
MOISTURE Is meat moist and tender throughout, not dry or tough?	4 8 12 16	20 24 28 32	36 40 44 48	52 56 60 64	68 72 76 80	
MEAT & SAUCE TASTE Is the meat and sauce appealing? Does the sauce complement the meat or overpower it? Is it too hot or bland?	4 8 12 16	20 24 28 32	36 40 44 48	52 56 60 64	68 72 76 80	
COMPLETENESS Overall condition of the site, including cleanliness of the cook, cooker and site. Was the chief cook present and ready for judging with all required items?	SITE & COOKER CLEANLINESS 8	FOUR SHARP KNIVES 8	FOUR SAUCE BOWLS / CUPS 8	FOUR DRINKS & TOWELS 8	TWO MEAT THERMOMETER 8	
	TOTAL SCORE					



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COOK'S ENTRY FORM (FORM MUST BE COMPLETE)

INFORMATION:

TEAM NAME: _____
 CHIEF COOK: _____ (NOTE: ALL CORRESPONDENCE WILL BE WITH CHIEF COOK)
 ADDRESS: _____
 CITY: _____ STATE: _____ ZIP: _____
 PHONE: _____ EMAIL: _____

ASSISTANT COOKS (MINIMUM OF 1; MAXIMUM OF 3)

1. _____
2. _____
3. _____

CORPORATE OR AL POST SPONSORS (IF ANY): _____

ADDRESS: _____

FIRST-COME, FIRST-SERVED- ONLY 20 SPACES AVAILABLE!! DEADLINE TO ENTER: 14 OCT 2025

INDICATE FUEL SOURCE: CHARCOAL _____ WOOD _____ GAS _____

SPACE INFORMATION:

EACH TEAM WILL BE ALLOCATED 1 OUTSIDE SPACE APPROXIMATELY 10'x20'

EACH TEAM MUST PROVIDE THEIR OWN SHELTER. WATER & ELECTRICITY WILL BE AVAILABLE.

ENTRY FEE INCLUDES:

- 1 PREPARED 100-125 lbs. HOG (NC PORK COUNCIL JUDGING)
- 1 15-18 lbs. PORK SHOULDER (BLIND TASTE DIVISION & PEOPLES CHOOSE COMPETITION)
- 1 OUTSIDE SPACE APPROXIMATELY 10'x20'
- 2 FREE BBQ PLATES

PAYMENT INFORMATION:

ENTRY FEE FOR COMPETITION IS \$200 (WE ARE A 501C VETERANS ORGANIZATION AND WILL PROVIDE TAX LETTER IF REQUESTED)

FEES AND FULLY COMPLETED ENTRY FORM MUST BE RECEIVED BY 14 OCT 2025

CHECKS ARE MADE PAYABLE TO: AMERICAN LEGION POST 116 BBQ

MAIL TO: 6400 JOHNSON POND RD. FUQUAY-VARINA, NC 27526

I have read, and agree to, all rules and regulations of the American Legion Post 116 Cook-Off.

CHIEF COOKS SIGNATURE

DATE

EVENT CONTACT: LEE JOHNSON 919 427-0218; ALP116BBQ@GMAIL.COM