

# HIGH DESERT

# PIG SQUEAL

# BBQ THROWDOWN

LA PINE FRONTIER DAYS



La Pine, Oregon

1976 - 2026

Half a Century of Hometown Spirit!



**1st Prize \$150**

**2nd Prize \$75**

**3rd Prize \$50**

**PEOPLE'S**

**CHOICE**

**\$100**

## 50th Anniversary Edition

## July 2, 2026

People's Choice Tasting/Judging at 5pm

Proudly Sponsored By:

**ACE**  
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# HIGH DESERT PIG SQUEAL BBQ THROWDOWN

July 2, 2026

TEAM APPLICATION \* Entry Fee \$30 per team



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

Pit Master/Head Cook: \_\_\_\_\_

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

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

Email: \_\_\_\_\_ Phone: \_\_\_\_\_

Names of assistants and additional team member:

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

## Please read all the rules and regulations carefully!

**Waiver of Liability:** In consideration of this entry, I waive any and all claims for myself and my heirs against La Pine Frontier Days officials, sponsors, and volunteers associated with this event from liability. Further, I hereby grant full permission to use any photographs, videotapes, recordings or other record for any legitimate purpose. I agree to abide by the rules and regulations of the High Desert Pig Squeal.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

For Office Use Only: Entry Received Date \_\_\_\_\_

Cash - Check # \_\_\_\_\_

TEAM NUMBER \_\_\_\_\_

# Rules for Barbecue Contest Participants

- CONTESTANT** - A contestant is any individual, group, restaurant, etc. hereinafter referred to as a team that will prepare and cook an entry for the purpose of being judged according to the rules of this contest. Each team will be comprised of a head cook and as many assistants as required. One person on the team must stay in the cook area at all times. However, Frontier Days volunteers will be available to watch over things so you can leave for a short period. They will NOT touch the cooker or meat.
- EQUIPMENT** - Each team will supply all of the equipment necessary for the preparation and cooking of their entry including a cooker, wood, charcoal, or wood pellets. No team may share a cooker or grill with any other team.
- MEAT PREP & COOKING** - You will be provided with a boneless [PORK BUTT, Approx. 10#](#) at **7 AM on Thursday, 7/2**. All meat must be maintained at a maximum temperature of 40 degrees F prior to preparation. Prior to cooking, all meat that is resting in preparation for cooking must be covered at all times. All meats must be cooked to a minimum internal temperature of 145 degrees F. After cooking, all meat must be maintained at a minimum temperature of 140 degrees F in a covered container until turned in for judging. All contest meat may not leave the cook team's site until turn in.
- COOKING FUELS** - Approved cooking media are wood, charcoal, or wood pellets. Gas of any kind or any electrical heating element may be used to start the fire, charcoal, etc. and CAN be used for actual cooking (ie: pellet smoker).
- APPROVED COOKERS** - Any wood, charcoal, or wood pellet fired cookers homemade or commercially manufactured, will be allowed.
- CONTESTANT'S SITE** - Each team will be assigned an approximately 10x10 covered cook site. All equipment including cooker, coolers, tables etc. must be contained within this space. If additional space is required, the team should contact the contest organizer to make satisfactory arrangements.
- BEHAVIOR** - Every team, including members and guests, are expected and required to exhibit proper and courteous behavior at all times. No alcoholic beverages are to be distributed to the General Public. Teams will be informed of all local laws and will adhere to same. Failure to abide by these rules of behavior may result in expulsion from the contest.
- CLEANLINESS & SANITATION** - All teams are expected to maintain their cook sites in an orderly and clean manner and to use good sanitary practices during the preparation, cooking, and judging process. Teams are responsible for cleanup of their site once the competition has ended. All federal, state and local food safety rules and regulations must be adhered to at all times. A SITE JUDGE will score each cook site on appearance of the site and personal appearance of the team. This score will be used to determine the winner in the event of a tie.
- DISQUALIFICATION** - An entry can be disqualified for any of the following reasons:
  - ◆ There is evidence of marking or sculpting. Marking is defined as: any handwritten or mechanically made mark inside or outside the turn-in box that identifies the submitting team to any judge. Sculpting is defined as: the carving, decorating, forming, or shaping of a meat entry contained in a turn-in box that identifies the submitting team to any judge.
  - ◆ There is anything in the box besides the meat and garnish
  - ◆ The entry is turned in after the officially designated time.

10. **JUDGING** - Each team will submit 3 slices 1/4" to 3/8" thick, and 3 - 2 TBL mounds of pulled pork in the provided container. All portions must come from the same pork butt. **Garnish** is optional (green leaf lettuce, parsley or no garnish is allowed). **Sauce** is optional, but if used, must be applied before turn-in (no pooling) Entry will be presented for judging between **5:00PM and 5:10pm** **Late entries will be disqualified.**
11. **JUDGING PROCEDURE** - The table captain brings all the boxes to the judging table and announces the number of the box to be judged, opens that box and checks for rules violations such as marking, etc. All judges score this box for presentation. Each judge then takes a sample and scores this box for taste and tenderness and flavor. The table captain makes sure that all scores for that box are recorded before moving on to the next box. After all the boxes have been scored the table captain will return the boxes to a designated area (the judges have first claim to leftovers). The table captain will then collect the judging slips and turn them over to the BBQ committee to compile the scores.
12. **WINNERS** - The winners will be determined by adding all the scores together and the team with the most points will be 1st place, next highest total 2nd place, etc. In the event of a tie the scoring of the SITE JUDGE will be added to determine the winners.
14. **PEOPLE'S CHOICE** - Judging by the public will be held at the same time as the official judging. The remaining meat will be prepared (pulled) for public tasting and placed in the larger numbered containers provided. The Table Captain will pick-up the containers and deliver them to the judges and for the public tasting. The public will purchase a numbered plate that contains a small amount of meat from all contestants. They will be given one ballot, and can vote for only one team. The winner of the People's Choice award will be announced after winners are announced for 1st, 2nd & 3rd place.

Tiered Scoring System - Judges will score entries in **four categories**, each on a 1-10 scale.

### Scoring Breakdown

#### **Appearance** (1-10 points)

Judges evaluate:

- Attractive color
- Visible smoke ring (if present)
- Moist appearance (not dry or greasy)
- Clean presentation
- Even slicing

**10** – Competition-level, visually outstanding

**7-8** – Very appealing

**5-6** – Average

**3-4** – Unattractive

**1-2** – Poorly presented

#### **Tenderness – Pulled** (1-10 points)

Judges evaluate:

- Moisture
- Proper pull (not mushy, not tight)
- Bark integration
- Juiciness

**10** – Perfectly tender, moist, clean pull

**7-8** – Slightly firm or slightly soft

**5-6** – Average

**3-4** – Dry, tough, or mushy

#### **Tenderness – Sliced** (1-10 points)

Judges evaluate:

- Slice integrity
- Clean cut edges
- Slight resistance but tender bite
- Proper internal doneness

**10** – Slices hold together but pull apart easily

**7-8** – Slightly over or under

**5-6** – Acceptable

**3-4** – Crumbly, dry, or tough

#### **Flavor** (1-10 points)

Judges evaluate:

- Smoke balance
- Rub balance (salt/sweet/heat)
- Sauce harmony (if used)
- Overall mouthfeel
- Aftertaste

**10** – Exceptional, memorable

**7-8** – Very enjoyable

**5-6** – Average BBQ

**3-4** – Unbalanced

**1-2** – Off-flavors or unpleasant