



Whole Hog Rules

Cooking whole pigs or hogs with low and slow heat has been done since time began. It is one of the most traditional of all barbecue products in existence. The rules for a BCA ancillary whole hog category are given below.

1. Whole hog entries are NOT the pulled pork that is defined in the current BCA rules.
2. Whole hog is defined as an entire pig, whose dressed weight is determined by the promoter and announced to the cooks before the contest.
3. Only clearly identifiable portions of the ham, shoulder, and loin will be present in the turn-in box. No other portions of the whole hog are allowed in the turn-in box. All meat in the turn-in box must come from the whole hog cooked as a complete unit. No other meat of any kind is allowed in the turn-in box.
4. For contests with less than 18 entries, a regular 9 x 9 inch turn-in box will be used. Each box will contain at least nine (9) pieces of ham, shoulder, and loin respectively. For contests with more than 18 entries, larger 13 x 9 inch turn-in boxes will be used. In this case, each of the larger boxes will contain at least eighteen (18) pieces of ham, shoulder, and loin respectively.
5. Each piece of meat in the turn-in box will be about one inch (1 inch) long (thumb sized).
6. Pieces of the ham, shoulder, and loin will be separated in the properly-sized turn-in box so they can clearly be identified by the judges.
7. A single piece of foil will be placed on the bottom of the box.
8. All meat will be placed on top of this foil.
9. No garnish is allowed in the box.
10. The box must be close to being full since we need to have sufficient product for judging.
11. Sauce can be applied to the pork in the box but cannot be pooled or puddled in the box. No sauces in additional containers are allowed.
12. Ribs and bacon meat from the whole hog cannot be turned in for this category.