**Judging Explanations**

**Meat Categories**

**Meat Conditions**

* Fresh, frozen, uncured
* Raw pork
* Cannot be pre-cooked, sauced, spiced, injected, marinated, or cured prior to the meat inspection after check-in
* Temperature maintained below 40 degrees Fahrenheit prior to cooking
* Temperature maintainer above 140 degrees Fahrenheit after cooking

**Whole Hog**

* Entire hog dressed at greater than 40 lbs prior to removal of head, feet and skin
* Must be cooked as one complete unit on a single grill surface
* No portion may be separated during cooking.

**Pork Shoulder**

* Portion that contains the arm bone, the shank bone, and a portion of the blade bone
* Includes both the butt half (boston butt and the picnic cut.

**Pork Rib**

* Spare ribs, loin ribs, and baby back ribs
* Country style ribs are not a valid entry