



110 East Union Street ♦ P.O. Box 308 ♦ Vienna, GA 31092  
Phone 229-268-8275 ♦ email [rhonda@bigpigjig.com](mailto:rhonda@bigpigjig.com) ♦ [www.bigpigjig.com](http://www.bigpigjig.com)

Dear Contestant,

We are excited about your team participating in our award-winning festival along with more than 110 other teams from across the United States!

To help defray cost we will not print and mail manuals or armbands. Team manuals are available online at [www.bigpigjig.com](http://www.bigpigjig.com). If you do not have access to the internet please contact our office. Your armbands and team gift packet will be available at Team Registration located at the West Gate, Cook's Entrance. Registration will be held on Thursday, November 3 from 1– 5 p.m., if you cannot register at this time please contact me to make other arrangements. Teams may purchase additional armbands for team members at \$15 each.

This year's **BIG PIG JIG®** theme is "Christmas in the SOWth" We request that you incorporate this theme in your cook site decorations! For a full schedule of events please visit our website.

Teams we need your help to provide our visitors with the opportunity to sample competition barbecue. Please enter the **Taste of the Jig!** This is often the only opportunity visitors have to sample competition pork! There is no entry fee, and our sponsor Stripling's General Store will be providing a pork butt! You will receive your pork and container(s) at check-in. Deliver your sample(s) on Saturday, November 5 from 12:45 - 1:00 p.m. to the Taste of the Jig Pavilion located on the North East side of the park behind the Beverage Booth. You will receive a ticket for each steamer tray of meat you provide up to 5 containers. You will be entered in a drawing to win \$500 at the awards ceremony! Call us today to add your team!

We look forward to seeing each of you at Georgia's Barbecue Cooking Championship **BIG PIG JIG®!** If you have any questions or concerns please contact me at 229-268-8275, 229-322-1596 or email [rhonda@bigpigjig.com](mailto:rhonda@bigpigjig.com)

Best of luck to you!

Sincerely,

*Rhonda*

Rhonda Lamb-Heath  
Event Director

# 2011 BIG PIG JIG®



Cook Team Manual  
November 3-5, 2011



110 East Union Street ♦ P.O. Box 308 ♦ Vienna, GA 31092  
Phone 229-268-8275 ♦ email [rhonda@bigpigjig.com](mailto:rhonda@bigpigjig.com) ♦ [www.bigpigjig.com](http://www.bigpigjig.com)

Dear Contestant,

Congratulations! Your application to compete in the 30<sup>th</sup> Annual **BIG PIG JIG®** Georgia Barbecue Cooking Championship has been accepted and processed. We are excited about **YOUR TEAM** participating in our award-winning festival along with 100 other teams for across the southeast.

The following pages are **very important**. They contain information pertaining to the contest, schedules, rules, regulations and instructions about park access. **Please read this information carefully, copy it, and share it with each member of your team.** It is vital that everyone who participates is aware of all information contained here. You may also download this manual at [www.bigpigjig.com](http://www.bigpigjig.com).

Your armbands and team gift packet will be available at Team Registration which will be located at the West Gate, Cook's Entrance. **NOTE:** Registration will be held on Thursday, November 4 from 1– 5 p.m., we realize some of you may not be able to register at this time, if you cannot please contact me to make other arrangements on Friday. Teams will be provided five (5) armbands if they enter one BBQ category, ten (10) armbands if entered in two BBQ categories, and fifteen (15) armbands if entered in all three main BBQ categories (Hog, Shoulder or Rib). Teams may purchase additional armbands for **TEAM MEMBERS ONLY at \$15 each**. Everyone who wears an armband **MUST** have it securely fastened on his/her wrist at all times for free admission (armbands will **NOT** be honored if they are not fastened on team members' wrist securely). Please do not ask us to replace bands that you lose.

This year's **BIG PIG JIG®** theme is "Christmas in the SOWth" We request that you incorporate this theme in your cook site decorations! For a full schedule of events please visit our website.

Teams we need your help to provide our visitors with the opportunity to sample competition barbecue. Please enter the **Taste of the Jig!** This is often the only opportunity visitors have to sample competition pork! There is no entry fee, and our sponsor Stripling's General Store will be providing a pork butt! You will receive your pork and container(s) at check-in. Deliver your sample(s) on Saturday, November 5 from 12:45 - 1:00 p.m. to the Taste of the Jig Pavilion located on the North East side of the park behind the Beverage Booth. You will receive a ticket for each steamer tray of meat you provide up to 5 containers. You will be entered in a drawing to win \$500 at the awards ceremony! Call us today to add your team!

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Best of luck to you!

Sincerely,

**Rhonda**

Rhonda Lamb-Heath  
Event Organizer

**PLEASE ENSURE THAT ALL TEAM MEMBERS READ AND ARE AWARE OF THE FOLLOWING RULES, REGULATIONS AND SCHEDULES**

**LOCATION**

The contest will be held at BBQ City, U.S.A. in Vienna, Georgia. This facility is located on Pig Jig Boulevard, one-fourth mile north of Georgia Highway 215 on the west side of Interstate 75 at Exit 109.

**CONTESTANT LOAD-IN**

**Entry to the site for team load-in will be at the second driveway (marked “Cook Team Entrance”), which accesses the west side of the park.** The schedule for unloading of all equipment and supplies is as follows:

|                    |                       |
|--------------------|-----------------------|
| Monday – Wednesday | access all day        |
| Thursday           | 9:00 a.m. – 5:00 p.m. |
| Friday             | 9:00 a.m. – 4:00 p.m. |

**Load-in must be completed by 4:00 p.m. on Contest Friday.** Deliver all supplies through the West gate (“Cook Team Entrance”). **Never** attempt to bring coolers through the ticket location located at the South entrance. Your cooperation will help avoid confusion.

Vehicles entering the park will be issued a temporary parking pass during peak hours. This pass will show your team’s site number and the time the vehicle entered the park. It should be displayed in the front driver’s side window while the vehicle is inside the park. Vehicle owners will be permitted **one hour** to unload equipment and supplies and move to the general parking area. **Only vehicles carrying supplies to a team area should attempt to enter the gates.**

For safety and ease of operations, it is important for each team to abide by these procedures. Security personnel will be checking the area during this busy time. Vehicle owners who do not cooperate may have their vehicles towed from the park at their own expense. Remember, empty trucks or cars block pathways just as full ones do.

**TEAM REGISTRATION**

Registration will be held on contest Thursday from 1:00 – 5:00 p.m. At registration teams entered in the Chicken Q will receive two chickens and teams entered in the Taste of the Jig will receive one Pork Butt courtesy of Stripling’s General Store. Registration is held at the building located at the cook’s entrance on the west gate. At registration, you will be issued any updated information, your blind sample containers, team armbands, plus you will receive a gift package of souvenir items of the event. **NOTICE: If you cannot check-in on Thursday please contact Rhonda Lamb-Heath prior to the contest to make special arrangements at 229-268-8275 office, 229-322-1596 cell or email [rhonda@bigpigjig.com](mailto:rhonda@bigpigjig.com)**

**CONTESTANT LOAD-OUT**

Contestants may be allowed to load and remove their property from the park at West Gate after the announcement of winners on Saturday evening. There will be limited access during this busy time and we ask that teams wait until **AFTER THE CONCERT HAS ENDED** (around midnight Saturday) or Sunday to remove grills and large equipment. Please plan accordingly.

**NOTICE TO TEAMS WITH PERMANENT SITES- Please take the time to read the following information pertaining to permanent sites.**

The Chamber must approve any transaction/sale or construction of improvements on Chamber property in advance. **You may not sell a site to a team that already has the maximum number of sites allowed.** No team may acquire more than TWO 20X20 sites or have more than 800 square feet unless you already have a site this large or you are approved to buy or erect a site that is over the 800 square feet in size. Any existing site sold to a **NEW** owner/team that is over the 800 square feet limit will be required to pay for the total amount of square feet. Also, any newly erected site that is over 800 square feet will also have pay for the additional square feet. For example if you purchase or erect a site that is 1,200 square feet you will pay the equivalent of three 20X20 sites, \$375. Note: teams that already have a site larger than 800 square feet prior to the 2011 event will continue to pay per number of sites or number of categories whichever is greater.

Following the 2011 event any site construction or repair that is structural work must be permitted by a licensed contractor. Any plumbing or electrical work must be permitted by a licensed contractor. Any work that is over \$2500 in labor and materials must be permitted by a licensed contractor. The Dooly County building inspector will inspect all permanent sites at the facility before the 2012 event and will advise of any unsafe sites and what is required to make them safe for use, failure to do so will result in cook team disqualification and you will not be permitted to use the site until it has been made safe, or you could be asked to remove your improvements from the property if repairs are not made in a reasonable length of time. If a team decides not to participate in BIG PIG JIG®, any structure/improvement placed on Chamber property by the team must be removed, unless under special circumstances approved by the Chamber.

Cook sites are limited and must be used for the competition, not just for entertaining guests. We want everyone to have a good time however; this is a contest and the space provided to teams is for competing. Any team entered in the contest that does not participate in the contest judging of the MBN categories without a valid reason approved by the Dooly County Chamber will not be allowed to return the following year and will be asked to remove their improvements from the Chamber property. Teams with a permanent structure must pay their entry fees each year to retain

those improvements, failure to do so by the cook team deadline will forfeit your team's rights to that permanent structure.

Any use of improvements on Chamber property during non-event times requires a request in advance to the Chamber. Teams are required to sign a "Site Use Agreement" and to abide by the guidelines contained therein.

## **AMBASSADORS**

Each team will be assigned an Ambassador to serve as its primary source of communication with the Barbecue Contest Officials. Your Ambassador will maintain periodic contact with you on Saturday, MBN contest day. They will be available to answer any questions and to notify you of changes or new information.

If you have any questions or concerns please contact Rhonda Lamb-Heath, Event Organizer at 229/268-8275 or email [rhonda@bigpigjig.com](mailto:rhonda@bigpigjig.com)

## **CONTEST COMPLIANCE COMMITTEE**

A Compliance Committee member will be conducting inspections on Contest Friday from 9:00 a.m. until 4:00 p.m. to insure adherence to the following contest rules:

- Pork has USDA stamp, temperature is appropriate, etc.
- Team has garden hose
- Team has minimum 5 pound ABC fire extinguisher
- Team signage is appropriate
- Team burn barrel has cover and is safely located

If you need to schedule a specific time for inspection, please contact Rhonda Lamb-Heath at 229/268-8275 or email [rhonda@bigpigjig.com](mailto:rhonda@bigpigjig.com)

## **TEAM RELATIONS COMMITTEE**

A team relations committee will ensure all team evaluations and judges reply cards are completed and returned. The committee will assist the Event Organizer in troubleshooting any problems that may arise during the contest. Please report any concerns your team may have to your Ambassador. Team Relations will maintain communication with Ambassadors and work to resolve any issues teams may experience (within reason). For more information, contact Rhonda Lamb-Heath at 229/268-8275 or email [rhonda@bigpigjig.com](mailto:rhonda@bigpigjig.com)

FYI: Our Security will have Alco-sensors on site for anyone wishing to test their alcohol level before making a decision to drive a vehicle. We don't want anyone intoxicated to be behind the wheel! Please take advantage of this service and remember to drink responsibly!

# EVENT SCHEDULE

Thursday

(BBQ City U.S.A./PIG JIG Village)

9:00 a.m. Load-In begins  
1:00 –5:00 p.m. Team Registration (located at Cook’s Entrance – West Gate)  
**5:00 p.m. Load-In ends for the day**  
7:00 p.m. Flint Humane Society Benefit Concert  
Renegade  
The Roger Jackson Band  
Strophic  
Rachel White

Friday

9:00 - 4:00 p.m. Pork Inspections  
4:00 p.m. Load-In ends for the day  
5:00 p.m. Crafts & Collectibles, Food Concessions, Activities  
5:00 p.m. Stew & Sauce Judging  
(Deliver samples 4:45-5:00)  
6:00 p.m. Tyson Chicken Q  
(Deliver samples 5:45-6:00)  
6:00 p.m. Chief Cooks’ Meeting - Judging Area – located in  
Northeast corner of the park  
6:50 p.m. Proclamation  
7:00 p.m. Pepper Green  
8:00 p.m. Man Made  
**9:00 p.m. Mother’s Finest**

**Admission is \$8 per person**

Saturday

(BBQ City U.S.A./BIG PIG JIG® Village)

ALL DAY Crafts & Collectibles & Food Concessions  
Children’s activities, Best Booth Contest  
9:45-10:00 a.m. Deliver HOG sample to Blind Area  
10:00 a.m. Whole Hog Judging Begins  
10:00 a.m. Dooly County Livestock Association Events  
located at the Show Barn  
11:15-11:30 a.m. Deliver SHOULDER sample  
11:30 a.m. Shoulder Judging Begins  
12:45-1:00 p.m. Deliver RIB & Taste of the Jig samples

Notice Teams:

You may need two team members for this delivery  
one to deliver Ribs and one to deliver Taste of the Jig

1:00 p.m. Rib Judging Begins

2:00 p.m. Taste of the Jig sampling

(Taste of the Jig Pavilion located behind the beverage booth)

6:00 p.m. Papa’s Little Cooker & Quilt Raffle Ticket Drawing

7:00 p.m. WINNERS ANNOUNCED

Approximately 8:00 p.m. TJ the DJ

**9:00 p.m. Concert – Session Road**

Midnight Load-Out Begins (West Gate)

Admission \$5 per person 9:00 a.m. – 3:00 p.m.  
\$8.00 per person after 3:00 p.m.

# BIG PIG JIG®

## GEORGIA BARBECUE COOKING CHAMPIONSHIP

### RULES AND REGULATIONS

**PLEASE COPY RULES FOR ALL TEAM MEMBERS IMMEDIATELY. VIOLATIONS OF THESE RULES AND REGULATIONS MAY RESULT IN DISQUALIFICATION, EXPULSION FROM THE GROUNDS AND POSSIBLE EXCLUSION FROM FUTURE PARTICIPATION.**

#### MEAT

1. Barbecue is defined as pork meat (fresh or frozen and uncured) prepared only on a wood and/or charcoal fire, basted or not, as the cook sees fit, with any non-poisonous substances and sauces as the cook believes necessary. Other flammables (propane, compressed or liquid gas) may be used within the cooker ONLY TO START THE INTIAL FIRE. No type of flammables may be used within the cooker once the meat has been placed there. Flammables may be used outside the cooker to make additional coals.

Electrical devices may be used within the cooker, as long as they do not directly generate heat. Approved devices include rotisseries, fans and delivery systems for approved fuels (e.g. Traeger grills). Electric smokers, holding ovens or other devices with heat producing electric coils are not allowed.

There will be three categories eligible for Grand Champion in the contest: Whole Hog, Pork Shoulder, and Pork Ribs.

- a. A WHOLE HOG is defined as an entire hog whose dressed weight is 85 pounds or more prior to the optional removal of the head, feet, and/or skin. The entry must be cooked as one complete unit on one grill surface. No portion or portions of the hog may be separated from the remainder and then returned at a later time.
  - b. A PORK SHOULDER is defined as the portion of the hog containing the arm bone, the shank bone, and a portion of the blade bone. The pork ham considered to be a shoulder entry contains the hind leg bone. Boston Butts or picnic shoulders are not valid entries.
  - c. A PORK RIB entry is defined as pork spareribs or loin ribs. Country style ribs are not a valid entry.
  - d. **Competition pork may not be pre-cooked, sauced, spiced, injected, marinated, cured in any way, or otherwise pre-treated prior to inspection.**
2. Pork for the contest must be inspected prior to preparation. This inspection will take place on Friday from 9:00 – 4:00 p.m. Hog, Shoulder and Rib entries must be available for inspection during this time. As teams are inspected, a sign will be given signifying compliance with inspection. This sign must be displayed where it can be seen easily from the aisle. Teams may begin preparation ONLY after inspection. Contact Rhonda Lamb-Heath if you need to schedule another time for inspection.

#### SUPPLIES

3. Each contestant competing shall supply ALL of his own meat, cooking ingredients, individual cooking devices (portable stoves: wood or charcoal only), utensils, preparation tables, etc. The only thing provided to the contestants is a regulation cooking area and access to basic electricity and water.

4. Electricity is provided on a **limited basis** to each team. Each 20X20 site is equipped with **120 volt-15-amp electricity; that should supply approximately 2,000 watts per receptacle. This will not accommodate space heaters, air conditioners, refrigerators or hot water heaters. Please check your appliances/electronics for watt usage.** Overloading your receptacles will result in power loss for you and possibly your neighbors. Overloads will be avoided if each team abides by the rules. Please plug accordingly! If you require greater power than we provide we encourage you to consider adding your own power service, contact Rhonda Lamb-Heath for more details.

5. Dumpsters will be available for disposing of trash located near the west gate restrooms. No individual trash containers will be provided to cook teams. **Do not dump any debris or construction materials etc. in front of your site or anywhere on the property. You are responsible for removing items too large to be bagged and placing them in the dumpster's onsite or off-property.** Garbage in bags will be picked up at your booth on the following schedule: PLEASE ensure garbage does not include heavy objects such as stones, wood, dirt or grass. A bag that breaks is the **team's responsibility.**

|          |                         |
|----------|-------------------------|
| Thursday | 5:00 p.m.               |
| Friday   | 7:00 a.m. and 6:00 p.m. |
| Saturday | 6:00 a.m. and 5:00 p.m. |

### **SAFETY**

6. Each team **MUST** bring a garden hose and **MUST** bring a minimum 5-pound ABC fire extinguisher.
7. **OPEN FIRES FOR THE PURPOSE OF MAKING COALS:** All fires must be contained within one of the following: (1) metal drum or (2) cinder block pit. Each of these **MUST** have a screen covering and **MUST** be on the team's site, **NOT** in the aisle. Violation of this policy may result in disqualification, not to mention the personal injury or damage to property that could result.
8. It is the responsibility of the contestants to see that their contest area is kept clean and that the area is cleaned following the contest. **ALL FIRES MUST BE PUT OUT**, pits filled in with soil **ONLY**, all building materials hauled away (not buried) and all equipment removed from the site.

### **TEAM CONDUCT**

9. The Chief Cook will be held responsible for the conduct of his team and guests. Excessive use of alcoholic beverages will be grounds for disqualification. **UNDER NO CIRCUMSTANCES ARE ALCOHOLIC BEVERAGES TO BE DISTRIBUTED (GIVEN AWAY OR SOLD) TO THE GENERAL PUBLIC BY CONTESTANTS.** The contest committee requests and requires that good taste be used not only in your barbecue, but by your team as well. Inappropriate conduct by team members or visitors to your team will be grounds for disqualification and/or expulsion from the grounds. We want each team to have a good time, and want a good atmosphere for all who attend.
10. No live music will be allowed in the individual cooking areas at any time during the event.
11. Please be considerate of your neighbors and play music accordingly. If your music can be heard at another team's booth it is too loud! If any team in your area is creating a nuisance, you may call this to the attention of your Ambassador or a contest official. You will only be asked once to turn it down. Your help is needed to ensure teams can continue to play music of their choice, if we continue to have complaints concerning this matter we may have to institute a no music policy and have music played only through our system.

12. **There should be NO amplified music during judging hours: from 10 a.m. until 5:30 p.m.** Any team playing loud amplified music will be requested ONLY ONCE to turn the music down. The second complaint may result in disqualification.
13. Contestants are asked NOT to bring glass beverage containers into the park.
14. NO PETS ALLOWED! Health Department Rules!!

#### **BPJ POLICIES**

15. The sale or distribution of ANY goods, barbecue equipment, promotional items, souvenirs, or t-shirts from a cook team's booth is strictly prohibited without written permission from the Dooly County Chamber of Commerce.
16. The **BIG PIG JIG®** name and pig with bib logo are registered trademarks of the Dooly County Chamber of Commerce and may be used only with official written consent of the Chamber. Any team or organization using these trademarks without permission will be subject to disqualification and criminal prosecution.
17. Photographs, still or video, taken for commercial purposes at the **BIG PIG JIG®** Georgia Barbecue Cooking Championship are prohibited except with the written consent of the Chamber.

#### **SIGNAGE**

18. In consideration of our event sponsors, we require that teams display only one sign of corporate logo identification, no larger than 2' x 5' and no higher than eight (8) feet off the ground. Teams not identifying corporate sponsorship may have a larger sign than specified, but no higher than 8' off the ground. No inflatable bottles or large balloons are allowed on cook team sites.
19. Costumes, booth decorations and signs that contribute to the fun of the event are definitely encouraged. **Signs promoting any political party, candidate, or religious group are strictly prohibited.**

#### **PRODUCTION**

20. With the exception of aids to handicapped individuals, contestants or visitors may use no motorized vehicles on site. You may **not** keep golf carts or 3 or 4 wheelers at your team area.
21. Teams accepted for the contest might not transfer, sell, or assign any place in the contest. Team names and entries cannot change once applications are accepted.
22. **Do not** attempt to use **BIG PIG JIG®** outlets for motor homes!
23. The final page of this manual is a list of Dooly County Health Department Rules and Regulations. Please read and share these guidelines with all your team members. Item #4 mentions that paper and plastic service items must be used. This does not mean that cook teams cannot use whatever service items they choose for judges at their sites.

**THE BARBECUE CONTEST COMMITTEE RESERVES THE RIGHT TO MAKE ADDITIONAL REGULATIONS AS THE SITUATION WARRANTS. ALL DECISIONS OF THE CHAMBER'S TOURISM COMMITTEE ARE FINAL.**

# BIG PIG JIG®

## PRIZE SCHEDULE

### MBN categories - Hog, Shoulder, Rib (per category +trophy)

|         |                       |
|---------|-----------------------|
| First   | \$1,200 X 3 = \$3,600 |
| Second  | 850 X 3 = 2,550       |
| Third   | 650 X 3 = 1,950       |
| Fourth  | 400 X 3 = 1,200       |
| Fifth   | 250 X 3 = 750         |
| Sixth   | 150 X 3 = 450         |
| Seventh | 125 X 3 = 375         |
| Eighth  | 100 X 3 = 300         |
| Ninth   | 75 X 3 = 225          |
| Tenth   | 50 X 3 = <u>150</u>   |

Total - \$11,550

Grand Champion - \$2,500 plus paid entry to Memphis in May World Barbecue Cooking Championship and the MBN Championship (\$425 per contest). This is not transferable; it is intended for Championship fees only.

Total - \$3,350

### CHICKEN, STEW AND SAUCE CATEGORIES:

|                   |                     |
|-------------------|---------------------|
| 1 <sup>st</sup> - | \$350 X 3 = \$1,050 |
| 2 <sup>nd</sup> - | 250 X 3 = 750       |
| 3 <sup>rd</sup> - | 150 X 3 = 450       |

Total - \$2,250

### TASTE OF THE JIG: (located on the Northeast side of the Park in the Pavilion located behind the Beverage Booth)

1 winner One team will receive \$500

### CHARLIE "MAC" McCULLAR BEST BOOTH CATEGORY:

1 winner Charlie "Mac" McCullar Best Booth \$100 plus Trophy

**GRAND TOTAL - \$17,750 plus trophies**













## BEST BOOTH & TASTE OF THE JIG

### CHARLIE “MAC” McCULLAR BEST BOOTH – Saturday

Best Booth contest encourages team creativity in booth design and décor. You are encouraged to dress up your cook teams' exterior to give a feeling of hospitality and to coordinate with the contest's theme, **“Christmas in the SOWth”**. **The winner of Best Booth will receive the Charlie “Mac” McCullar Best Booth Award and \$100.**

1. All teams are considered entrants in the Best Booth contest. The exterior of each booth will be judged on a separate and equal basis on Saturday morning.
2. Teams do not have to be present at their area during booth judging.

### TASTE OF THE JIG Saturday

1. **Taste of the Jig** is designed to allow the public to sample competition barbecue! **This is often visitors only opportunity to sample competition pork. Teams will be provided a pork butt courtesy of our sponsor Stripling’s General Store. Participating teams will receive one ticket for each container of pork you provide up to 5 containers. The teams with the winning ticket drawn during the Awards Ceremony will receive \$500.**
2. Each participating team will be given an aluminum container(s) and lid for their pork sample. **Teams are required to provide chopped pork (sauced or not) You will receive one ticket for each container of chopped pork you provide up to 5 containers.** Teams should deliver their sample(s) between **12:45 - 1:00 p.m.** to the **Taste of the Jig Pavilion located behind the Beverage Booth. NOTICE TEAMS Taste of the Jig and Rib deliveries are at the same time. Because of the time restraints I encourage you to use two team members for delivery one to deliver Ribs and one to deliver Taste of the Jig.**
3. Sampling will be held from 2:00 p.m. until the BBQ runs out.
4. The teams with the winning ticket drawn during the Awards Ceremony will receive \$500.

## RESOURCES FOR CONTEST SUPPLIES

**BEER:** Cases of **Budweiser, Bud Light** and **Michelob Ultra** distributed by **Albany Beverage Company** – official beer sponsor of **BIG PIG JIG®**, will be available for purchase by teams. Buyers of beer by the case must be over 21 years of age wearing a team armband. Contact the **Beverage Sales Booth** (see map) at the BPJ site to purchase beer by the case.

**ICE:** An ice concession will be available at **BIG PIG JIG®**. A representative of the company will be traveling through the site and will make every attempt to deliver ice to your cook team's booth. You may, however, wish to purchase ice by contacting the representative at the ice truck (see map). You may also purchase ice at the souvenir booth or beverage booth.

**PORTABLE RESTROOMS:** **Taylor Services – Restrooms 2 Go**. Phone: 478-808-7254 Fax: 478-986-0450 email: [Taylorervicesga@gmail.com](mailto:Taylorervicesga@gmail.com)

**GARBAGE PICK-UP:** Please dispose of your team's garbage in plastic trash bags. We will attempt to pick up tied bags each day according to the schedule on page five (5), but you may dispose of tied bags in large dumpsters located near the West Gate. PLEASE use these containers to help provide a cleaner, safer environment for everyone at the park.

**ADDITIONAL ARMBANDS:** Teams will be provided five (5) armbands if they enter one BBQ category, ten (10) armbands if entered in two BBQ categories, and fifteen (15) armbands if entered in all three main BBQ categories. This does not include Stew, Sauce or Chicken categories, you will not receive armbands for these categories. Teams may purchase additional armbands for **TEAM MEMBERS ONLY** at \$15 each. Misuse of these armbands (passing to other persons or tampering in any way) is strictly prohibited and may be grounds for disqualification and criminal prosecution. Armbands may be purchased at the Dooly County Chamber of Commerce, 110 East Union Street in Vienna or the week of the event at the **BIG PIG JIG®** office.

**DEPARTMENT OF PUBLIC HEALTH  
RULES AND REGULATIONS FOR FOOD SERVICE PERSONNEL  
AT DOOLY COUNTY CHAMBER OF COMMERCE BIG PIG JIG®**

1. All perishable foods, meat, milk, etc. must be kept refrigerated below 45° F at all times and stored so as to prevent contamination.
2. Steam tables and other hot food storage equipment must have sufficient heat to maintain the food above 140° F at all times.
3. All personnel must keep hands and nails clean and wash hands after the use of the toilet or anytime hands are soiled.
4. Single service items (paper, plastic, etc.) must be used in all cases unless the Health Department gives specific approval for the use of cups, glasses, dishes, knives, forks, etc. Single service utensils must be used only once and the supply must be stored in such a manner as to prevent contamination.
5. All cooking utensils and equipment must be easily cleanable and kept in good repair. No chipped or cracked dishes or utensils and no enamelware will be used.
6. A method of washing and sanitizing knives, cooking utensils, etc. must be provided as approved by the Health Department.
7. All food and drinks must be wholesome and free from spoilage and from approved sources. No food except cakes, candies, cookies and fruit pies shall be prepared in homes and brought to the stands for sale.
8. Food, drinks and clean utensils must be stored in such a manner as to prevent contamination.
9. Each concession should use plastic liners in all individual solid waste containers (garbage cans) and must securely tie all such liners before placing garbage out for collection.
10. All water must be from an approved source and transported and store in an approved manner.
11. Spraying for flies must be done after closing each night and during the day only when and where food will not be contaminated. Use only approved pesticide.
12. Food Service personnel shall not use tobacco in any form while in food preparation or service area, or while in equipment and utensil washing or food preparation area.
13. Wastewater from any source may not be discharged on the ground.
14. Fire extinguishers are recommended for all operations using hot oil, grease, propane, or open fires.

**We hope you enjoyed the 30<sup>th</sup> Annual BIG PIG JIG®!!**

**We need your input! Please take a few minutes to complete this form after judging on Saturday.**  
**Team Relations Committee will pick up this form along with your Judge's evaluation cards.**

## **TEAM FEEDBACK**

1. Did you enjoy the 30<sup>th</sup> Annual **BIG PIG JIG®**? If not, why?
2. Did you experience problems? Please explain and be specific.
3. What did you like **BEST** about this year?
4. What would you do to improve the **BIG PIG JIG** for participants?
5. Will you return to **BIG PIG JIG** as a participant? If not, please explain.

\_\_\_\_\_  
Team Contact or Chief Cook Signature

\_\_\_\_\_  
Team Name (please print)

**If you have additional questions or concerns please contact:  
Rhonda Lamb-Heath at 229-268-8275 or email [rhonda@bigpigjig.com](mailto:rhonda@bigpigjig.com)**

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