

## CONTEST RULES

### About The Contest

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. There will be three categories eligible for Grand Championship in the contest: Whole Hog, Pork Shoulder, and Pork Ribs.
  - a. **A whole hog entry** is defined by the Memphis Barbecue Network as an entire hog whose dressed weight is 85 pounds or more prior to removal of the head, feet and skin, and which must be cooked as one complete unit on one grill surface. No portion or portions of the whole hog may be separated prior to or during the cooking process.
  - b. **A pork shoulder entry** is defined by the Memphis Barbecue Network as the portion containing the arm bone, 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 by the Memphis Barbecue Network as the portion containing the ribs and further classified as a spare rib or loin rib portion. Country style ribs are not a valid entry.
  - d. Teams may cook with any type of wood and/or charcoal. Other flammables (propane, compressed or liquid gas, etc.) may be used within the cooker ONLY to START the INITIAL fire. No type of flammable may be used within the cooker once the meat has been placed there. Flammables may be used outside and away from the cooker to make additional coals. Local fire and safety laws may prevent the use of any type of gas anywhere on the grounds at any time, and, if so, these laws shall prevail. 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 any other devices with heat producing electric coils are not allowed.
  - e. Meat for the contest may be fresh or frozen. Meat may not be pre-cooked, sauced, spiced, injected, marinated, cured in any way, or otherwise pretreated prior to official meat inspection. Meat must be maintained at a temperature below 40 degrees Fahrenheit prior to cooking, and at or above 140 degrees after cooking.
2. The 30<sup>th</sup> Annual Georgia Barbecue Cooking Championship will be held at the **BIG PIG JIG®** Village/BBQ City, U.S.A., 350 Pig Jig Blvd., Exit 109, Interstate 75 in Vienna, Georgia.

### Contestant Responsibilities

1. Each contestant competing shall supply ALL of his own meat, cooking ingredients, individual cooking devices, utensils, preparation tables, etc. The only thing provided to the contestants is a 20'x20' regulation cooking area and access to water and **basic electricity**, each 20X20 site is equipped with 120 volt-20-amp electricity. All contestants **MUST** adhere to all electrical, fire, and other codes set forth in the acceptance packet.
2. "Load in" must be completed by contest Friday at 4:00 p.m. **For safety issues no vehicles may enter the site after this time, please do not ask!** "Load out" is scheduled following the concert on Saturday, early load out may be approved on a limited basis by the Event Organizer and the Chief of Security based on need with the safety of the event taking first priority. The site will be open for load out the following week. **DO NOT leave anything of value unattended! We strongly recommend you take anything of significant value with you at load-out.**

### Acceptance

1. Due to limited space, applications submitted are not guaranteed acceptance to the Contest. **BIG PIG JIG®** should receive your application **by Monday, September 19. There will be a \$25.00 late fee imposed after the deadline. Cut-off date for entries will be Friday, October 7.** Applications may be submitted **online at [www.bigpigjig.com](http://www.bigpigjig.com), by mail: BIG PIG JIG ® PO Box 308 Vienna, GA 31092, or in person at the Dooly County Chamber of Commerce, 110 East Union Street, Vienna, GA.**
2. Application fees **must** accompany entry form. Make checks payable to **BIG PIG JIG®**. No refunds will be made once a contestant is accepted. Returned checks will be charged a \$30 processing fee.
3. Letter of acceptance will be mailed to each accepted contestant prior to the event.
4. All Prizewinners must disclose recipes, methods and techniques of cooking as a condition of receiving prizes. These disclosures are the property of **BIG PIG JIG®/Dooly County Chamber of Commerce**. Please have your recipes ready!  
**\$23,500 IN PRIZE MONEY, CHAMPIONSHIP ENTRY FEES AND TROPHIES** will be awarded to winners as follows:

#### **MBN categories - Hog, Shoulder, Rib**

(per category +trophy)

First	\$1,200
Second	850
Third	650
Fourth	400
Fifth	250
Sixth	150
Seventh	125
Eighth	100
Ninth	75
Tenth	50

**The Grand Champion will receive an additional \$2,500; Plus a paid entry to the MBN Championship and Memphis in May World Championship Cooking Contest.**

#### **Ancillaries: Stew, Sauce, Chicken, Pork Loin, Beef Brisket, Chili**

(per category + trophy)

First	\$350
Second	250
Third	150

**\*\*There must be 30 entries per ancillary category to be included in the competition. For any category not receiving the minimum entries that category will be cancelled and any entry monies paid will be refunded.**

#### **Alfred Hawkins' Taste of the Jig Drawing**

Enter your best chopped pork for an opportunity to win \$500. One winner will be drawn from those teams entering.

#### **Charlie "Mac" McCullar Best Booth Contest - \$100 plus Trophy**

### **MBM JUDGING TIMES: Saturday Whole Hog - 10:00 AM, Shoulder - 11:30 AM, Ribs - 1:00 PM**

If you have questions, need to make advance arrangements, or if you must withdraw after acceptance (reminder, no fees will be refunded after acceptance to the contest) please contact event organizer Rhonda Lamb-Heath at (229) 268-8275.

**PLEASE RETAIN THIS PAGE FOR YOUR RECORDS!**

OFFICIAL ENTRY FORM

**30<sup>th</sup> Annual**

**BIG PIG JIG®**

Georgia Barbecue Cooking Championship

**November 4 & 5, 2011**

**This year's theme: Christmas in the "Sow"th**

**PLEASE NOTE:** Entries received after September 30 **MUST pay a \$25.00 late fee.**  
No entries will be accepted after the October 7th cut-off date.

Official Team Name \_\_\_\_\_  
(Name Cannot Be Changed Once Accepted)

MBN Categories: \$150 for one, \$275 for two and \$375 for all three MBN categories.

Whole Hog     Pork Shoulder     Pork Ribs

Ancillaries: \$35 per Category

Brunswick Stew     Barbecue Sauce     Tyson Chicken Q     Pork Loin     Beef Brisket     Chili

**\*\*There must be 30 entries per ancillary category to be included in the competition. For any category not receiving the minimum entries that category will be cancelled and any entry monies paid will be refunded.**

No Fee Required:

**Taste of the JIG**     **Charlie "Mac" McCullar Best Booth**     **Jimmy Maxey Ultimate Cook Team\***

RV Site \$25 per day (**three day minimum!**) **Please include your payment now.**

Total number of days requested \_\_\_\_\_

Sites will be issued on a first received basis, **one site per team!** Should additional sites be available please indicate the number of additional RV sites you wish to be considered for \_\_\_\_\_

You will be contacted by an event official if you are eligible for additional sites prior to the event.

Team Contact \_\_\_\_\_

Phone# C (    ) \_\_\_\_\_

H (    ) \_\_\_\_\_

E-mail \_\_\_\_\_

Social Security or Taxpayer ID # \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip Code \_\_\_\_\_

Have you participated in prior **BIG PIG JIG®** events?  No  Yes list years \_\_\_\_\_ Site #(s) \_\_\_\_\_

Why do you think your barbecue is better than anyone else's? \_\_\_\_\_

Corporate Sponsor (if any) \_\_\_\_\_

**\*The cook team with the highest combined score for Hog, Shoulder and Rib categories will be named Jimmy Maxey's Ultimate Cook Team. The winning team will receive a Papa's Little Cooker Grill valued at \$600.00 during the awards ceremony. (Must enter all three MBN categories to be eligible)**

## **Entry Deadline: OCTOBER 7th 2011**

The Contest Committee reserves the right to reject any application. If an application is not accepted, entry fee will be refunded. No refunds of entry fee will be made once a team has been accepted into the contest.

Any photographs or videos authorized or taken by the Chamber of a team on site, responses to questions in this application and prize-winning recipes may be used for promotional purposes by the Dooly County Chamber of Commerce.

Application and appropriate entry fee should be received by the deadline. PLEASE NOTE: any entry received after the deadline **MUST pay a \$25.00 late fee**. All entries **MUST be received by the cut-off date**. Space size for contestants is 20'X20' except in special circumstances approved by the Chamber. Entry fees are charged based on number of meat categories entered or number of spaces assigned, **whichever is greater**. **Teams' assigned two sites must cook in all three MBN categories.**

**No team may acquire more than TWO 20X20 sites or have more than 800 square feet. The Chamber must approve any transaction/sale of improvements on Chamber property in advance; you may not sell a site to a team that already has the maximum number of sites (two 20X20's or a total of 800 square ft.)**

The Chamber must approve any construction on Chamber property in advance. Any permits required for construction is the responsibility of the team. **A site inspection team will inspect all permanent structures at the facility. Structures must be safe and kept in good repair; failure to do so will result in cook team disqualification and you may be asked to remove your improvements from the property.** 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 that does not participate in the contest judging of the MBN categories for two consecutive years without a valid reason will be asked to remove their improvements from the Chamber property unless under special circumstances approved by the Chamber.

**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.**

Contestant agrees to indemnify and hold the Dooly County Chamber of Commerce/**BIG PIG JIG®**, its employees, agents and volunteers harmless from any and all claims made against same, including, without limitation, all costs, liabilities, judgments, expenses, damages, or reasonable attorney's fees arising out of or in connection with (i) any structure erected by Contestant(s), (ii) any apparatus, equipment, or personal property used by Contestant(s), (iii) any act or omission to act of Contestant(s), its agents, invitees, participants, representatives, employees, servants, and assigns, and (iv) any claims made on account or resulting from Contestant's participation in the contest.

I agree to abide by all Rules and Regulations of **BIG PIG JIG®** contained in the application and in the Team Manual provided to all accepted applicants. I further agree to notify all members of the team I represent about these important rules:

Team Contact \_\_\_\_\_  
(signature required)



*Presented by the  
Dooly County Chamber of Commerce*

*For more information contact:  
Rhonda Lamb-Heath  
Contest Organizer  
(229) 268-8275  
Fax (229) 268-8200  
[rhonda@bigpigjig.com](mailto:rhonda@bigpigjig.com)  
[www.bigpigjig.com](http://www.bigpigjig.com)*



**RETURN ENTRY FORM ONLY, RETAIN CONTEST RULES PAGE FOR YOUR RECORDS**