



110 East Union Street ♦ P.O. Box 308 ♦ Vienna, GA 31092
Phone 229-268-8275 ♦ email bigpigjig@sowega.net ♦ www.bigpigjig.com

October 16, 2009

Dear Contestant,

We are excited about your team participating in our award-winning festival along with more than 120 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. 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 5 from 1– 6 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 "Pigieval Times". 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 the pork butt! You will receive your pork and container at check-in. Deliver your sample on Saturday, November 7 from 11:00 – 11:30 to the Taste of the Jig Pavilion located on the North East side of the park located behind the Beverage Booth. Your team will be entered in a drawing to win either \$500 or a Stump's Smoker at the awards ceremony! Call me 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 bigpigjig@sowega.net.

Best of luck to you!

Sincerely,

Rhonda

Rhonda Lamb-Heath
Event Director

NOTE: due to lack of participation we will not be holding the Hog Calling contest

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. – 9:00 p.m.
Friday	9:00 a.m. - 4:00 p.m.

Load-in must be completed by Friday, November 6 at 4:00 p.m. 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. **The West and North Parking lot is reserved for Cook Teams, Sponsors, Judges and Volunteers. The South Ticket Booth is the only location for purchasing tickets.** We respectfully request that you park in the North or West parking area to free parking for visitors that must purchase tickets at the South Ticket Booth. Team members **wearing armbands** may however enter through any of the WALK through gate locations but remember you may not bring coolers through any location other than West Gate.

TEAM REGISTRATION

Thursday, November 5, 1:00 – 6:00. Teams entered in the Chicken Q will receive two chickens at registration and teams entered in the Taste of the Jig will receive one Pork Butt courtesy of Stripling General Store at registration. 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 mobile or email bigpigjig@sowega.net**

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.

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: bigpigjig@sowega.net

CONTEST COMPLIANCE COMMITTEE

A Compliance Committee member will be conducting inspections on Friday, November 6 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 bigpigjig@sowega.net

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 Director 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 bigpigjig@sowega.net

FYI: Our Security will have Alco-sensors on site. We will also have one available at our information booth located in front of the Chamber site office 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. Remember to drink responsibly!

EVENT SCHEDULE

Thursday, November 5

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

9:00 a.m. Load-In begins
 1:00 – 6:00 p.m. Team Registration (located at Cook’s Entrance –
 West Gate)
9:00 p.m. Load-In ends for the day

Friday, November 6

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
 7:00 p.m. Kiss the BIG PIG - Dooly Livestock Show Barn
 8:00 p.m. First Annual Battle of the Bands

Admission is \$8 per person

Saturday, November 7

(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
11:00 – 3:00 p.m. Dooly County Livestock Association Events
 located at the Show Barn
 Pre Club Pig Show (ages 2-5)
 Cake Auction – following Pre-Club Show
 Market Hog Show (ages 6-18)
 Goat Show
 Steer Show
11:00-11:30 a.m. Deliver Taste of the Jig sample (see map)
11:15-11:30 a.m. Deliver SHOULDER sample
11:30 a.m. Shoulder Judging Begins
1:00 p.m. Taste of the Jig
12:45-1:00 p.m. Deliver RIB sample
1:00 p.m. Rib Judging Begins
 6:00 p.m. Papa’s Little Cooker & Quilt Raffle Ticket
 Drawing
 6:30 p.m. Introductory Set “The Breakfast Club”
 7:00 p.m. WINNERS ANNOUNCED
 9:00 p.m. Concert – “The Breakfast Club”
 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

November 6 & 7, 2009

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 air conditioners 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 this request. 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!

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

HOG, SHOULDER & RIB CATEGORIES:

1st - \$1,000 x 3 = \$3,000

2nd - 700 x 3 = 2,100

3rd - 500 x 3 = 1,500

4th - 300 x 3 = 900

5th - 150 x 3 = 450

6th – 10th Trophy

Grand Champion - \$2,000 plus paid entry to Memphis in May World Barbecue Cooking Championship and the MBN Championship (\$425 per contest).

Total = \$10,800.00

CHICKEN CATEGORY:

1st - \$300

2nd - 200

3rd - 100

Total = \$600.00

BRUNSWICK STEW CATEGORY:

1st - \$300

2nd - 200

3rd - 100

Total = \$600.00

BARBECUE SAUCE CATEGORY:

1st - \$300

2nd - 200

3rd - 100

Total = \$600.00

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

2 winners - One team will receive \$500 and one team will win a Stump's Smoker

CHARLIE "MAC" McCULLAR BEST BOOTH CATEGORY:

1 winner - Charlie "Mac" McCullar Best Booth Trophy

GRAND TOTAL = \$13,100.00

JUDGING RULES

STEW, SAUCE AND CHICKEN CONTESTS

BRUNSWICK STEW - Friday, November 6, 5:00 P.M.

1. Entries in the Brunswick Stew category DO NOT have to be prepared on site. You may cook your stew at home, then re-heat it for judging.
2. Brunswick Stew judging will be done in two rounds, **preliminary and final**. Both rounds will be blind judged. Preliminary judging of the Brunswick Stew contest will begin at 5:00 p.m. A sixteen-ounce cup with lid will be given to each entrant at Team Registration. Each team is allowed to enter only one Brunswick Stew. Cups should be full when brought to blind judging. Do not place any marks on the cup or lid.
3. Stew Judging will be held in judge's area located on the northeast side of the park. Contestants must deliver their Brunswick Stew to the Blind Judging Check-In Area from **4:45 – 5:00 p.m.** An entry that arrives after 5:00 p.m. will not be judged.
4. **The three top scoring Brunswick Stew samples will advance to the finals. Finalists will be notified as soon as Preliminary Scoring is complete.**
5. A Contest Official will bring Finalists a new 16-ounce cup for Final Judging and each team must deliver their final sample (a full cup) to the Blind Judging Area.
6. Scoring criteria includes:
 - Appearance
 - Consistency
 - Flavor
 - Overall Impression

BARBECUE SAUCE – Friday, November 6, 5:00 P.M.

1. Barbecue Sauce judging will be done in two rounds, **preliminary and final**. Both rounds will be blind judged. Preliminary judging of the Barbecue Sauce contest will begin at 5:00 p.m. on Friday. A 4-ounce cup with lid will be given to each entrant at Team Registration. Each team is allowed to enter only one sauce. Cups should be adequately full and contain no markings. **DRY RUBS ARE NOT CONSIDERED BARBECUE SAUCE AND WILL NOT BE JUDGED.**
2. Sauce Judging will be held in the judge's area located on the northeast side of the park. Contestants must deliver their sauce entry to the Blind Judging Check-In Area from **4:45 – 5:00 p.m.** A sauce that arrives after 5:00 p.m. will not be judged.
3. **The top three scoring sauces will advance to the finals. Finalists will be notified as soon as preliminary scoring is complete.**
4. A Contest Official will bring Finalists a new sauce cup for Final Round judging and each team must deliver their final sample to the Blind Judging Area.
5. Scoring criteria includes:
 - Appearance
 - Texture
 - Flavor
 - Overall Impression

BARBECUE CHICKEN – Friday, November 6, 6:00 P.M.

1. Barbecue Chicken for the contest must be chicken halves or quarters prepared on a wood or charcoal grill, basted or not with any non-poisonous substances and sauces as the cook believes necessary. It must be prepared on site.
2. The “**Tyson Chicken-Q**” will be judged in two rounds, **preliminary and finals**. Both rounds will be blind judged. Preliminary judging will begin at 6:00 p.m. on Friday. A blind judging container will be given to each entrant at Team Registration. Each team is allowed to enter only one chicken entry. Two chickens will be provided to each participating team. Containers should be **full** and contain no item other than chicken; **your entry must include white (breast and wing) and dark meat (leg and thigh)**. **Please do not mark on the containers.** **Be prepared—in the event your entry advances to the final round, you will need additional chicken for Round 2 judges!**
3. “**Tyson Chicken-Q**” entries will be judged in the judge’s area located on the northeast side of the park. Contestants must deliver their entry to the Blind Judging Check-In Area from **5:45 – 6:00 p.m.** An entry that arrives after 6:00 p.m. will not be judged.
4. **The three top scoring entries will advance to the finals. Finalists will be notified as soon as preliminary scoring is complete.**
5. A Contest Official will bring Finalists a new container for the Final Round Judging and each team must deliver their final sample to the Blind Judging Area.

JUDGING RULES
HOG, SHOULDER AND RIBS
SATURDAY, NOVEMBER 7

HOG, SHOULDER AND RIBS

1. Judging will be done in two rounds, Preliminary and Final. The three teams with the highest preliminary round scores in their respective categories will advance to the final round. Preliminary round judging consists of both blind and onsite judging. Finalists will be judged onsite only.
2. Blind judges will sample four to six pork entries, and onsite judges will each visit three teams.
3. Each team will be given a Blind Judging Container for each pork sample along with two cups and lids for sauce(s) or dry rubs. These containers will be available at registration. It will be the responsibility of the **chief cook to accept and sign for these containers**. When you bring these containers to the Blind Judging Check-In Area, they may NOT contain anything other than meat and sauce. Do not add any garnishes or mark the containers in any way. These boxes will be looked at carefully before judges see them.
4. Both blind and onsite judging in each category will commence at the same time. Final judging (judged onsite only) will be held in the same sequence as preliminary judging and will begin at approximately 2:00 p.m. with three Hog finalists.
5. Blind judging will be held in the Judge's area. You MUST deliver your blind samples to the Blind Judging Check-In area (located on the Northeast side of the park – see map) according to the following schedule:

Whole Hog	9:45 a.m. – 10:00 a.m.
Pork Shoulder	11:15 a.m. – 11:30 a.m.
Pork Ribs	12:45 p.m. – 1:00 p.m.

Do NOT attempt to deliver your entry before its designated time.
6. You are responsible for the delivery of your sample container to the Blind Judging Check-In Area. **Any container that arrives after the designated time for the category will NOT be scored.**
7. Blind sample containers will be marked with a special code number once received at the check-in area. This prevents judges from knowing whose product they are tasting and scoring. **FILL BLIND SAMPLE CONTAINERS COMPLETELY!** Once blind judging is complete, our volunteers who are unable to leave their work locations will be sampling products from these containers. This is often the only opportunity they have to eat BARBECUE during the event!
8. Each team will also be judged in their cooking area during Onsite Judging. Three judges, one at a time, will visit each team for each pork category entered. A Judge Assistant will accompany every judge. The purpose of the Judge Assistant is to direct the Judge to the proper location at the proper time and to help prevent outsiders from interfering with the team during judging. Teams may invite this volunteer to return to sample their barbecue later in the day or offer him/her a soft drink while they are standing outside the team's booth.

9. **Judges will be told that they are NOT allowed to bring visitors into the booths with them. Do NOT insist that any visitor or the Judge Assistant enter your booth with the Judge, as the breaking of this rule will cause the Judge to be removed from future consideration as a BPJ Judge.**
10. Each judge may remain no longer than 15 minutes in each team's booth. Do NOT attempt to keep the judge longer than 15 minutes. The judges are computer routed and will begin to stack up if delayed. Under NO circumstances should more than ONE judge at a time be in your booth during judging.
11. As each judge enters your booth, he/she will present you with a piece of the scorecard called the Contestant Stub/Judge Evaluation Form. You **MUST** verify that the judge is at the correct location. **Do NOT allow yourself to be judged by an incorrect judge.** The stub will have your name and area number printed on it for identification. The second purpose of this stub is to allow you to evaluate each onsite judge. You will answer some simple questions about the judge and may write comments. The judges will NOT see these evaluations. You owe it to yourself and your fellow competitors to complete these forms honestly. Team Relation will collect the forms from you after preliminary judging.
12. The three entries with the highest preliminary round scores in each pork category will advance to the final round. The **Ambassador** will notify finalists as soon as preliminary round scoring is tabulated in each category. Finalists will be advised of the time which they may expect Final Round Judges at their booth.
13. Final Judging will begin at approximately 2:00 p.m. with the Whole Hog category. Shoulder finalists will be judged next, with Rib finalists being judged last. Each category will take approximately one hour to final judge.
14. Final judging is performed by a group of four judges, accompanied by a Judge Assistant. These judges will visit all nine finalists, and be seated as a group. The Judge Assistant will NOT be seated with the judges. Each judge has his/her own scorecards and will mark them individually. Final judging is run under the same rules as Preliminary Onsite Judging. All other rules, **INCLUDING** the 15-minute time limit are in effect.
15. Prizes for Grand Champion and the first three places in each category are awarded solely on the basis of final round scores. Preliminary round scores are not included. Prizes for fourth through tenth place are awarded based upon preliminary round scores. The Grand Champion is the team that amasses the highest score in the Final Round. **(All prizewinners must provide recipes, methods and techniques of cooking as a condition of receiving prizes.) Please have your recipes ready!! Your Ambassador will pick it up before the awards ceremony.**
16. No person affiliated with your team may be a Judge. This includes team members, spouses, sponsors, etc. Failure to adhere to this rule may be grounds for disqualification.
17. All prizes are awarded to the Chief Cook/Team Contact as filed in the contest application. All contest materials are the property of the **BIG PIG JIG®**.
18. A description of the scoring criteria follows this section.
19. Contestant placing and raw scores will be mailed to the Chief Cook within 30 days of the contest.

JUDGING CRITERIA FOR FOOD CONTESTS

The following are descriptions of the official scoring criteria for all food categories. Each criterion is multiplied by a factor relative to its importance to barbecue in general. Contest judges are briefed on the criteria.

AREA AND PERSONAL APPEARANCE – Scored Onsite Only

The team is scored on the neatness and cleanliness of its area and team members involved in the presentation process. Scores will be based on the effort expended to create a neat, clean and attractive area, not dollars spent on rigs, table settings, or the beverage served.

PRESENTATION – Scored Onsite Only

The team is scored on its description of its preparation process. This includes the steps used to take the pork, spices, and sauce ingredients from the raw state to finished product. Team history and make up may also be discussed. The judges are looking for information, not tall tales.

APPEARANCE OF ENTRY – Scored Onsite and Blind

How appetizing does the sample appear? Has the team's skill brought the entry to its proper level of finish? The entry should be appealing to the eye on the grill, on the plate, and in the blind container. Judges will be instructed to accept a reddish smoke ring penetrating the surface of the meat.

TENDERNESS – Scored Onsite and Blind

The pork sample is scored on its tenderness. Pork entries should have texture, but pull apart easily, without complete loss of body or mushiness.

FLAVOR OF ENTRY – Scored Onsite and Blind

The entry is scored on its taste. If a sauce is served with the entry, it is scored on how well it complements the main product. If a team presents multiple sauces, the judges are instructed to score the one he/she likes the best.

OVERALL IMPRESSION – Scored Onsite and Blind

Overall impression is not an average of all the other judging criteria. It is a separate judging criterion measuring the judge's overall subjective experience of judging the team. Attention can be paid to all of the factors that do not seem to fit anywhere else, since not every conceivable aspect of barbecue can be scored separately

BEST BOOTH & TASTE OF THE JIG

CHARLIE “MAC” McCULLAR BEST BOOTH – Saturday, November 7

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, **“Hogaween Town”**. **The winner of Best Booth will receive the Charlie “Mac” McCullar Best Booth Award.**

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, November 7

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 be entered in the drawing to win either \$500.00 or a Stump's Smoker!**

1. Sampling will be held from 1:00 p.m. until the BBQ runs out.
2. Each participating team will be given an aluminum container and lid for their pork sample. **Teams are required to provide chopped pork (sauces or not)** Teams should deliver their sample to the **Taste of the Jig Pavilion located behind the Beverage Booth** between 11:00 a.m. – 11:30 a.m.
3. All teams providing a pork sample for the public will be entered in a drawing to win either \$500 or a Stump's Smokers!
4. The teams drawn during the Awards Ceremony will receive either \$500 or a Stump's Smoker.

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. Bud and Bud Light is \$18 per case and Michelob Ultra is \$19 per case during contest days. 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.

SOFT DRINKS & WATER: Cases of **Pepsi** and **Pepsi products** – official soft drink of the **BIG PIG JIG®** will be available for purchase at the site. 20oz. non-returnable bottles/24 bottles per case – cost \$19.00 – drinks, \$12.00 – water, a truck will be located at the site.

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.

TELEPHONE SERVICE: **Citizens Telephone Company** will provide free local telephone service at the contest facility. Look for phone booths located throughout the park for this free service.

PORTABLE RESTROOMS: A - **OK Portables 478-923-7210 or 478-718-9451 Taylor Services – Restrooms 2 Go.** Phone: 478-808-7254 Fax: 478-986-0450 email: 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. 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 28th 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 28th 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 bigpigjig@sowega.net**