

CONTEST RULES

About The Contest

- 1. Whole hog entry** as defined by Memphis Barbecue Network is an entire hog which must be cooked as one complete unit on one grill surface whose dressed weight is 85 pounds **or more** prior to the optional removal of the head, feet and skin. No portion or portions of the whole hog may be separated or removed, and then returned to the grill, prior to or during the cooking process.
- 2. Pulled pork entry** as defined by Memphis Barbecue Network is the portion of the hog containing the arm and shank bones, with a portion of the blade bone. The pork ham that contains the hind leg bone will be considered as a pulled pork entry. Boston butts or picnic shoulders are valid entries.
- 3. Pork rib entry** as defined by Memphis Barbecue Network is the portion of the hog containing the ribs and classified as a spare rib or loin rib portion. Country style ribs are not valid entries.
- Teams may cook with any type of wood and/or charcoal. Flammables such as propane, compressed or liquid gas may be used **ONLY** to **START** the INITIAL fire. Once the meat has been placed within the cooker no type of flammables may be used. To make additional coals, flammables may be used outside and away from the cooker. Local fire and safety laws may dictate whether the use of any type of gas will be allowed.
- Electrical devices that do not generate heat such as rotisseries, fans and delivery systems for approved fuels (e.g., Traeger grills) may be used within the cooker. Electric smokers, holding ovens or other devices with heat producing electrical coils are not allowed.
- Meat for the contest may be **UNCURED FRESH OR FROZEN** pork meat. Prior to the official meat inspection, the pork for the contest may not be pre-cooked, sauced, spiced, injected, marinated or cured in any way, or otherwise pre-treated.
- Each team is responsible for maintaining the meat at a temperature below 40 degrees Fahrenheit prior to cooking, and at or above 140 degrees Fahrenheit after cooking. They must exercise good hygienic practices.
- Date and time of Cooks' Meeting: **6:00 p.m. on contest Friday.**
- The 36th 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

- 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-15-amp electricity. All contestants **MUST** adhere to all electrical, fire, and other codes set forth in the acceptance packet.
- "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

- Due to limited space, applications submitted are not guaranteed acceptance to the Contest. **BIG PIG JIG®** should receive your application **by Friday, September 22. There will be a \$25.00 late fee imposed after the deadline. Cutoff date for entries will be Friday, October 13.** Applications may be submitted **online at 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.**
- 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.
- Notice of acceptance will be emailed or texted to each accepted contestant prior to the event.
- All Prize winners 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, Pulled Pork, Ribs

(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 and a paid entry to the Memphis in May World Championship plus 3 MBN points for the winning Grand Championship category.
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Ancillaries: Stew, Sauce, Chicken

(per category + trophy)

First	\$350
Second	\$250
Third	\$150

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

MBN JUDGING TIMES: Saturday: Whole Hog - 10:00 AM; Pulled Pork - 11:00 AM; Ribs - 12:00 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 at (229) 268-8275.

PLEASE RETAIN THIS PAGE FOR YOUR RECORDS!