

# OFFICIAL ENTRY FORM

40th Annual

## BIG PIG JIG®

Georgia Barbecue Cooking Championship

November 4 & 5, 2022

**PLEASE NOTE:** Entries received after September 19 MUST pay a \$35.00 admin fee.

No entries will be accepted after the October 12 cutoff date.

Official Team Name \_\_\_\_\_

(Name Cannot Be Changed Once Accepted)

Teams with Permanent Sites please list your Site #(s) \_\_\_\_\_

**MBN Categories:** \$215 for one, \$350 for two and \$450 for all three MBN categories.

Whole Hog     Pulled Pork     Pork Ribs (Only one MBN entry per category is allowed)

**NOTICE: \$15 Mandatory MBN Team Fee is added to the first category entered. The Team fees will be paid to MBN**

Entry fees are charged based on number of MBN categories entered or number of cook sites occupied.

**Additional site fee:** \$200.00 per site x \_\_\_\_\_ (sites) = \$ \_\_\_\_\_

**Ancillaries:** \$50 per Category x # \_\_\_\_\_ of entries = \$ \_\_\_\_\_ (Multiple entries allowed)

# \_\_\_\_\_ Brunswick Stew(s) # \_\_\_\_\_ Barbecue Sauce(s) # \_\_\_\_\_ Tyson Chicken Q(s) # \_\_\_\_\_ Signature Adult Beverage(s)

**\*(Minimum of 15 total entries per category required to be added to the contest for judging.)**

**Budweiser (\$22) #cases \_\_\_\_\_ Bud Light (\$22) # cases \_\_\_\_\_ Michelob Ultra (\$25)# cases \_\_\_\_\_**

**RV Sites:** 30-amp  \$150 for 3 days x # \_\_\_\_\_ of RV sites = \$ \_\_\_\_\_

50-amp  \$175 for 3 days x # \_\_\_\_\_ of RV sites = \$ \_\_\_\_\_

(For more than 3 days in RV parking please contact the office for pricing and availability.)

**DRY CAMPING** (no water or electricity)  \$50 for 3 days = \$ \_\_\_\_\_

### No Fee Required:

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

CHIEF COOK Name \_\_\_\_\_

Cell Number \_\_\_\_\_ E-mail \_\_\_\_\_

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

Address \_\_\_\_\_

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

\*The cook team with the highest combined score for Hog, Pulled Pork 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.)

**\*Credit Card Payment \* This information is not retained by our office ~**

Name on Card: \_\_\_\_\_ Card Type: \_\_\_\_\_

Card #: \_\_\_\_\_ Expires: \_\_\_\_\_ CCV: \_\_\_\_\_ Zip Code: \_\_\_\_\_

**Pay by check or money order - Payable to Dooly County Chamber mail to: PO Box 308 Vienna, GA 31092**

**NO REFUNDS WILL BE MADE ONCE YOUR APPLICATION HAS BEEN ACCEPTED**

**Enter by September 19, 2022 to avoid \$35.00 Admin Fee**

**Entry Cutoff: October 12, 2022**

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 and MEMPHIS BARBECUE NETWORK.

Application and appropriate entry fee MUST be received by the cutoff deadline. PLEASE NOTE: any entry received after the September 19, 2022 date **MUST pay a \$35.00 admin fee.** “New Teams” entering the BIG PIG JIG® for the first time are exempt this year only but must enter no later than 10/12/22. 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.**

**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 20 x 20’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. **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.**

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**. Visit [www.bigpigjig.com](http://www.bigpigjig.com) to download your copy. I further agree to notify all members of the team I represent about these important rules:

Team Contact \_\_\_\_\_  
(Signature required)

\_\_\_\_\_  
(Printed Name)

*Presented by the  
Dooly County Chamber of Commerce*



*For more information contact:  
Rhonda Lamb-Heath  
President/CEO  
(229) 322-1596  
[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**

**CONTEST RULES**

**About The Contest**

1. **Whole hog entry** is defined by the Memphis Barbecue Network as an entire hog, whose dressed weight is 85 pounds **or more** prior to the **optional** removal of the head, feet, and skin, and the hog must be cooked as a complete unit on one grill surface. No portion of the whole hog may be separated or removed, and subsequently returned to the grill, prior to or during the cooking process.
2. **Pulled pork entry** is defined by the Memphis Barbecue Network as a portion of the hog containing the arm bone, hind leg bone, shank bone, and/or a portion of the blade bone. A whole shoulder, a picnic shoulder, a ham, or a Boston Butt are all considered to be valid entries if they contain a portion of the bone as mentioned above. The entry must be cooked as one whole unit, bone included. No portion of the pulled pork entry may be separated or removed, and returned to the grill, prior to or during the cooking process.
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.
4. 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.
5. Electrical devices may be used within the cooker if they do not directly generate heat. Approved devices include rotisseries, fans, and delivery systems for approved fuel (i.e., pellet grills). Electric smokers, holding ovens or containers or any other devices with heat-producing electrical coils are not allowed. Holding containers that do not produce heat are allowed. Microwaves may be used to warm/heat sauces, but not to cook, warm, or reheat meat.
6. 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 should prepare and cook their own meat on their own cookers on site. Any team who turns in sample meat that is not prepared and cooked on site will be disqualified from the contest.
7. 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.
8. Date and time of **MANDATORY Cooks' Meeting: 6:00 p.m. on contest Friday. At least one team member must attend. Any announcements or changes to the contest (if necessary) made at the cook's briefing will take precedence.**
9. The 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-15-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 awards on Saturday, The site will be open for load out the week following the event. **DO NOT leave anything of value unattended! We strongly recommend you take anything of significant value with you at load-out.**

**Acceptance**

1. **BIG PIG JIG®** should receive your application by **September 19. There will be a \$35.00 admin fee imposed after the deadline. Cutoff date for entries will be October 12.** Printable PDF form Applications are available online at [www.bigpigjig.com](http://www.bigpigjig.com) and should be submitted by mail: **BIG PIG JIG® PO Box 308 Vienna, GA 31092** or email to [rhonda@bigpigjig.com](mailto:rhonda@bigpigjig.com)
2. Application fees **must** accompany entry form. Make checks payable to **Dooly County Chamber**. No refunds will be made once a contestant is accepted. Returned checks will be charged a \$50 processing fee.
3. Notice of acceptance will be emailed or texted to each accepted contestant within 5 business days of receipt.

**\$16,750 in total prizes/trophies/certificates will be awarded to winners as follows:**

**MBN categories - Hog, Pulled Pork, Ribs**

(Per MBN Category)

First	\$1,000
Second	700
Third	500
Fourth	300
Fifth	150
Sixth	50
Seventh	50
Eighth	50
Ninth	50
Tenth	50

<p>The Grand Champion will receive \$2,500 plus 3 MBN points for the winning Grand Championship category.</p>
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(Must have a minimum of 15 entries per ancillary category to be eligible for competition)

**Ancillaries: Stew, Sauce, Chicken**

**Signature Adult Beverage, Delectable Dessert, Hors d'oeuvre**

(Per category)

First	\$250
Second	\$150
Third	\$50

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

Enter your best chopped pork for an opportunity to win \$300. One winner will be drawn from those teams entering.

Charlie "Mac" McCullar Best Booth Contest - \$50 (one winner)

**MBN JUDGING TIMES: Saturday: Whole Hog - 10:00 AM; Pulled Pork - 11:00 AM; Ribs - 12:00 PM**

If you have questions or need to make advance arrangements please contact event organizer Rhonda Lamb-Heath at (229) 322-1596.

(REMINDER no fees will be refunded after acceptance to the contest)

PLEASE MAKE AND RETAIN A COPY OF THIS APPLICATION FOR YOUR RECORDS!