

OFFICIAL ENTRY FORM

41st Annual

BIG PIG JIG®

Georgia Barbecue Cooking Championship

November 3 & 4, 2023

EARLY BIRD DISCOUNT APPLIED UNTIL JULY 4, 2023

\$15 off per MBN Category when received by July 4

THEME: Moonshine & BBQ

Avoid admin fees! Enter by October 7. Entries received from October 7 will have a \$25 admin fee.
No entries will be accepted after the October 27 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, \$365 for two and \$465 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 has been added to the entry fees above. 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 space 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)

Special Addition Moonshine # _____ Entry fee \$10 each ONE WINNER will receive all entry fees for this category!

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 the weekend = \$ _____

No Fee: 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.)

To pay by credit card visit:

<https://payv3.xpress-pay.com/org/159132EC4640431>

You may also 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 TEAM APPLICATION HAS BEEN ACCEPTED!

Avoid admin fees and enter by October 7! No entries will be accepted after the October 27 cutoff.

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 October 7 **MUST pay an admin fee. Entries received after October 7 will pay a \$25 admin.** “New Teams” entering the BIG PIG JIG® for the first time are exempt this year only but must enter no later than October 27. 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 exceptional 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 exceptional 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 to download your **TEAM MANUAL** 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
President/CEO
(229) 322-1596*

rhonda@bigpigjig.com
www.bigpigjig.com



Avoid admin fees and enter by October 7!
No entries will be accepted after the October 27 cutoff.

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

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 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 **October 7**. Entries received after Oct 7 will pay a \$25 admin fee. No entries will be accepted after the October 2 cut off. Printable PDF form Applications are available online at www.bigpigjig.com and should be submitted by **mail: BIG PIG JIG ® PO Box 308 Vienna, GA 31092** or **email to 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 texted to each accepted contestant within 5 business days of receipt.

Total Cash Pay Out \$17,000 GRAND TOTAL - \$20,000 (INCLUDES PRIZE MONEY, TROPHIES AND PLAQUES)
awarded to winners as follows:

MBN categories - Hog, Pulled Pork, Ribs

(Per MBN Category)

First	\$1,000
Second	800
Third	600
Fourth	400
Fifth	200
Sixth	150
Seventh	100
Eighth	75
Ninth	50
Tenth	50

The Grand Champion will receive \$2,550 plus 3 MBN points for the winning Grand Championship category.

Ancillaries: Stew, Sauce, Chicken, Adult Beverage

(Per category)

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

(Must have a minimum of 15 entries per ancillary category to be eligible for competition)

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 - \$75 (one winner)

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

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