

Cook Team Manual



Celebrating 41 Years of Barbecue Excellence, and
A Lifetime of Memories, Friendships and Fun!

November 3 & 4, 2023

A Special Thank You!

Cook Teams

Event Sponsors

Memphis Barbecue Network and MBN Reps

Certified and Trained Judges

Volunteers

The City of Vienna

The Dooly County Commissioners

Vienna Public Works Department

And our Vendors



We would like to remember all our Barbecue Family members we have lost over the past year. Each of them was a very special part of this event and made it even greater through their presence and participation. The BIG PIG JIG® Family mourns their passing and will always cherish the memories we have shared with them.

We will never forget just how much each of them meant to us.





October 13, 2023

Dear Team Members,

We would like to welcome you to the 41st Annual BIG PIG JIG®! We are excited to have you, your teammates and all the other teams from across the southeast competing for the Grand Championship Title!

Our MBN Rep's this year are Tom & Barb Anderson and Maggie & Adam Adkison. Reminder from the Reps **to send at least one team member** to the **MANDATORY** Cooks meeting on Friday, November 3 at 6:00 p.m. in the judging area. It is very important that you are **there to verify your entries and receive any other important updates for the contest**. Greg & Lois Sebastian will also be with us overseeing the Judging area.

We are offering a free taste sampling again this year at Taste of the Jig of championship product to our visitors on Saturday beginning at 2:00. Please consider providing us with an extra container of your whole hog, pulled pork and or ribs for the tasting and we will give you an extra ticket for each container of product for the drawing to be held on Saturday at the awards ceremony. This is often the only opportunity guests have to taste competition entries. Please let me know if we can count on you to help with this!

Team Check-in is held at the BIG PIG JIG® office located on the Northwest side of the park. **Check-in will be held on Friday, November 3 from 1:00 – 4:00**. Please remember teams are permitted one hour to unload equipment and supplies and should move **ALL VEHICLES** to the general parking area after unload is complete and **no later than 4:00 p.m. on Friday**. Security personnel will be checking the area during this busy time. Please be cooperative with All security personnel.

Please be aware of the blind sample turn in location and times. The Preliminary round will be **BLIND JUDGING ONLY** and the top three scoring teams in each MBN category will advance to the finals. **Finals** will continue to be judged **onsite** by a group of FOUR judges. This and other important information is contained in the team manual and can be found at www.bigpigjig.com under printable forms. Please share this with your team members.

Budweiser® is once again our official adult beverage. For your convenience our Sponsor, Albany Beverage Company will have Budweiser products for sale by the case at our Beverage Booth: Bud and Bud Light is \$22 a case, and Michelob Ultra is \$25 per case; these prices include tax. When bringing supplies for the event keep in mind there is not an ice vendor. Information on where you may purchase items for the event are listed under resources in the manual.

We hope that you will support our sponsors and purchase product from them. **We have a number of great vendors and hope you, your family and guests will visit them during the weekend!**

REMINDER: Signs promoting any political party or candidate are strictly prohibited and are not allowed for public view. While we love animals, No Pets are allowed on festival grounds except service/companion animals due to health department regulations. No golf carts, four wheelers or other motorized vehicles are allowed at your team site or inside the grounds except for handicapped permitted individuals or you have an approved permit from the Dooly County Chamber.

If you have any questions or concerns please call or text me at (229) 322-1596.

Best of luck to you!

Rhonda Lamb
Organizer

RULES, REGULATIONS AND SCHEDULES

LOCATION

The contest will be held at BBQ City, U.S.A. in Vienna, Georgia. This facility is located on 350 Pig Jig Boulevard, one-fourth mile north of Georgia Highway 215 on the west side of Interstate 75 at Exit 109.

CONTESTANT LOAD-IN

Team load-in on Friday will be held at the West Gate Entrance. For entrance through the North Gate (near site 208) or South Gate (located near site 109) on Friday only should be scheduled through our office: (229)322-1596 The schedule for unloading of all equipment and supplies is as follows:

Monday – Thursday	access all day
Friday	9:00 a.m. – 4:00 p.m.

Load-in must be completed by 4:00 p.m. on contest Friday. Deliver all supplies through the Cook Team Entrance Gate. **Never** attempt to bring coolers through the ticket location located at the South, nor through the armband location at the North walk through entrance. Please also be aware to bring in alcoholic beverages only to be used for consumption by YOUR cook team members and not for the public. We sell alcoholic and non-alcoholic beverages at our Beverage and Souvenir booths. You may explain to your friends that violations of the event rules could give cause for your team to be expelled from the event and the venue. Your cooperation will help avoid confusion.

Vehicle owners will be permitted **one hour** to unload equipment and supplies, and then must be moved to the general parking area. **Only ONE vehicle per cook team will be allowed in at any given time. Only vehicles carrying supplies to a team area should attempt to enter the gates.** Please also park to the side of the road as in agreement with other vehicles in your area rather in the center of the aisles. This allows more room for staff/security golf carts to navigate the aisles. While we always hope for no problems, we never know when an emergency/health issue with someone may occur and our staff golf carts may be the quickest means to remove the individual to an area to be met with an emergency vehicle.

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 will have their vehicles towed from the park at their own expense. Remember, empty trucks or cars block pathways just as full ones do.

TEAM REGISTRATION

Registration will be held on contest Friday from 1:00 – 4:00 p.m. At registration teams entered in the Taste of the Jig will receive one (1) Pork Butt courtesy of our sponsor, **Green Acres Nursery and Fence Company.** Registration is held at the Customer Service window located in the BIG PIG JIG® office just in front of the judging area on the west side of the park. At registration, you will be issued any updated information, team armbands, plus you will receive a gift package of souvenir items of the event to include a team T-shirt, apron and koozie.

COOK TEAM MEETING

The Mandatory Cook's meeting will be on contest Friday. This meeting is held to allow for MBN Reps to verify your entries at the contest and also that your team may receive any important updates for the contest. MBN Reps and Dooly Chamber urge each team **to send at least ONE team member** to the **MANDATORY** Cook Team meeting on Friday, at 6:00 p.m. in the judging area. You will receive your MBN blind judging entry containers at this time from our MBN Reps for the contest along with two 4oz cups and lids for sauce(s) or dry rubs. It will be the responsibility of the **chief cook to accept and sign for these containers**. Please keep them in a safe place until ready for use.

CONTESTANT LOAD-OUT

If approved by Security and the Event Organizer, contestants **MAY** be allowed to remove their property from the park at the closest (safest) gate after the announcement of winners on Saturday evening with **assistance of an event volunteer**. There will be limited access during this time and we ask that teams wait until **after the awards** around 8:00 p.m. Saturday. We will not have a concert on Saturday night but teams are welcome to have a street party with your neighbors or a gathering at your site.

MUSIC

We are asking that teams be considerate of your neighbors and check with them about your music. We want everyone to have a good time and enjoy their experience at the event. **There should be no illicit or explicit language in your music at any time**. When we have live band entertainment on the BIG PIG JIG® stage, there shall be NO amplified music from cook team sites that interferes with the stage. Stage entertainment **ENDS** at approximately 12:00 a.m. on Friday night and no loud music should be played at the sites during or after the concert. Music kept to a minimum is fine unless we receive complaints. If we receive complaints you will be asked to turn your music down. If we continue to receive complaints security will be asked to address the issue.

RV SITES FOR COOK TEAMS

ALL cook teams with a reserved RV space **MUST** be on your site by Friday at **NOON**. Only **ONE vehicle per site** will be allowed in the camp area unless you are splitting service with another teammate. All other vehicles belonging to the cook team **MUST** be parked in general parking. All other campers/RV's must park in the dry camping area located on the Northeast side of the park. Dry Camping is available Contest week from Monday-Saturday for only \$50. Please contact 229/322-1596 if you have any questions.

BEER SALES

No glass containers may be taken from your individual cook sites. During awards ceremony only teams with "**COOK TEAM**" armbands will be permitted to bring coolers to the stage area. For your convenience cases of Budweiser products are available to **COOK TEAMS ONLY**. Pricing is as follows and includes taxes: Budweiser and Bud Lite \$22 per case and Michelob Ultra \$25 per case.

Pork Inspection

A Pork Inspection will be conducted **on Contest Friday** from 9:00 a.m. until 4:00 p.m. to insure adherence to the contest rules: **Whole Hog entries will be inspected first.**

- Pork must have a USDA stamp or come from an approved USDA merchant.
- Pork must be kept at the appropriate temperature to keep the product safe and fresh.

For safety reasons teams must have the following at their team site:

- water hose
- **fully-charged** minimum **5 pounds A.B.C.** fire extinguisher
- and if you have a burn barrel it must have a cover and be safely located

Your patience will be appreciated during this busy time while pork inspections are done. Text **Rhonda at 229-322-1596** when you are ready for inspection. Please include your site number in the text.

Schedule of Events

Friday, November 3

8:00 a.m. – 3:00 p.m. MBN Judge's Training Seminar

9- 4 Pork Inspections

1:00 p.m. – 4:00 p.m. Team check-in

5:00 p.m. **Food and Craft Vendors**

Stew and Sauce Turn in: 4:45-5:00 p.m.

Chicken-Q Turn in: 5:45-6:00 p.m.

Signature Adult Beverage & Specialty Moonshine: 5:45-6:00 p.m.

6:00 P.M. MANDATORY Cook Teams Meeting (Judging Building)

9-Midnight - The Ultimate Party Band A2Z

Saturday, November 4

Gates open at 10:00 a.m.

ALL DAY: Food & Craft Vendors

10:00 a.m. – BBQ Judging Begins

Hog turn in: 9:45-10:00 a.m.

Pulled Pork turn in: 10:45-11:00 a.m

Rib turn in: 11:45 – 12:00

Taste of the Jig turn in 12:00 - 12:15

1:00 p.m. FINALS Judging

2:00 – 4:00 p.m. Judge's Area

Taste of the Jig

Plus enjoy a free tasting of Championship Barbecue until the BBQ runs out.

While it lasts purchase 1/2lb of Taste of Jig BBQ for only \$5.00

(Limit one per person and available until the BBQ runs out...)

Raffle Drawing for Papa's Little Cooker Grill and The Reason 50/50 (prior to awards)

6:00 p.m. Georgia Barbecue Championship Awards Ceremony

Tres Hombres Band following Awards

47 by Crow Band 9-Midnight!

Tickets: Friday \$10.00, Saturday Free Admission until 5PM \$10 for Concert

Children under 12 free, 65+ and Military receive a \$1 discount with ID

No Firearms, Golf Carts, Vehicles, Pets or Political Signs/Publications Allowed

BIG PIG JIG®
GEORGIA BARBECUE COOKING CHAMPIONSHIP

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 Category Definitions and Suggested Amounts

Whole Hog

Whole Hog is an entire hog, whose dressed weight is 85 pounds or more prior to the optional removal of the head, feet and skin, and which must be cooked as a complete unit on one grill surface. No portion or portions of the whole hog may be separated or removed, and subsequently returned to the grill, prior to or during the cooking process.

Portions of the ham, shoulder and loin must be present in the blind box. No other portions of the whole hog are allowed in the blind box. **No garnish of any kind is allowed in the blind box.**

During finals judging, other portions of the whole hog may be presented to on site judges in addition to the ham, shoulder and loin. **No garnish is allowed on the grill.**

One (1) whole hog is sufficient per contest

Pulled Pork

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.

The blind box must contain enough pulled pork to give bite size samples to six judges and all pieces must fit inside the closed container provided. **No garnish of any kind is allowed in the blind box.**

You will also need additional portions to present to the judges if you make the finals round. However, no garnish is allowed on the grill.

Two (2) shoulders or butts are sufficient per contest.

Pork Rib

Pork Ribs is defined by Memphis Barbecue Network as the portion of the hog containing the ribs and further classified as a spare rib or loin rib portion. Country style ribs are not a valid entry.

The blind box must contain at least six (6) sections of ribs and all pieces must fit inside the closed container provided. **No garnish of any kind is allowed in the blind box.**

You will also need additional portions to present to the judges if you make the finals round. However, **no garnish is allowed on the grill.**

Five (5) slabs are sufficient per contest. This would be ½ slab per finals judge.

General Rules

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. If a cooker has a built-in propane burner, the lines **must be disconnected** after the initial fire is started. Gas cannot be used to generate heat for the smoker or holding oven. Local fire and safety laws may prevent the use 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 fuel (e.g. 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.

Meat for the contest may be fresh or frozen. Meat may not be precooked, sauced, spiced, injected, marinated, cured in any way, or otherwise pre-treated 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. All meat must be inspected at the times set by contest organizers and prior to preparing, seasoning or cooking in any way. 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.

Each team must have a designated head cook. The head cook is responsible for all team members/cooks and their cooking area. This includes, but is not limited, to the cleanliness of the cooking area, excessive use of alcohol, foul language, fighting, theft, cheating, and excessive noise. Cooks/Team members can cook for different MBN teams, but they can only present for one MBN team during a BBQ season. Special exceptions can be made on a per contest basis. A team and/or cook/team member can only get one exception per BBQ season. Approval must be granted by the MBN contest representatives prior to start of the finals round. Contests outside MBN do not matter. A team cannot cook in more than one MBN contest using the same name on the same date.

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, Pulled Pork 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 if you need to schedule another time for inspection at 229-268-8275 or text 229-322-1596. **It is the team's responsibility to have at least ONE team member at the MANDATORY cooks' briefing.** Any announcements or changes to the contest (if necessary) made at the cooks' briefing will take precedence. Times are announced at the cooks' briefing at 6:00 p.m. on Contest Friday.

Judging

There will be two (2) rounds of judging consisting of a preliminary blind round and a final onsite round.

Blind Preliminary Judging

Contests require that teams deliver their blind sample to the judging area located behind the Chamber office. **The turn in area is located on the Northeast side of the blind judging building.** You should have enough team members to accomplish this task. In the preliminary round there are six judges at each table with four to six samples at each table. No scores are dropped.

Teams are required to have their sample at the blind judging turn in area at a certain time, within a fifteen (15) minute window. The sample must be delivered during this 15 minute window. If a team's sample is late, it will not be accepted and this will result in disqualification for this category. **There is no grace period.** If the team member with the sample is not standing in line at the end of the window, the entry will not be accepted.

Preliminary Judging Standard Turn-in and Judging Times

	<u>Turn-in Times</u>	<u>Judging</u>
Hog	9:45-10:00 a.m.	10:00 a.m.
Pulled Pork	10:45-11:00 a.m.	11:00 a.m.
Ribs	11:45-12:00 p.m.	12:00 p.m.

Teams should pay special attention to the way their meat is prepared for the blind judges. Remember, there are no sharp knives in the judging area, so we suggest that teams cut their entries into small enough sections to easily fit in the container. No garnish is allowed in the blind box entry.

When teams receive their container, it will have a label on the top that has the team name, the meat category and the time the sample is to arrive at the blind check-in area. With each entry container, there can be up to two (2) sauce containers with lids turned in. Teams may send any combination of sauce, rub, marinade, or basting sauce. Only the cup and containers that were issued may be used for sauce; no other container is allowed. Teams will turn them in with their blind container. The check-in volunteers will put a code number on all the containers.

Teams are not allowed to mark on the meat or sauce containers in any way. If a team is turning in a "HOT/ SPICY" sauce for judging, the volunteer will mark that sample as "hot." If marks are on the container, the sample(s) will be put in replacement containers.

The judges do not know what number any team is assigned before, during or after judging. The code numbers and corresponding team names are not published or divulged to anyone at any time.

Meat turned in for blind judging may not be sculpted, shaped or presented in any way to make it identifiable. Any suspicion of this will result in the sample not being accepted.

The preliminary round of judging will consist of blind judging only. This round determines the three (3) hog, three (3) pulled pork and three (3) rib teams that will advance to the finals round of judging.

Blind Preliminary Judging Criteria

Appearance of Entry
Tenderness of Entry
Flavor of Entry
Overall Impression

On-Site Finals Judging (Finals judging should start at 1:00pm.)

Final round judging is operated as a separate contest with nine entries: three whole hog, three pulled pork and three rib teams. All judging in the final round is on site. Final judges are escorted by a contest official that will monitor the time they spend with each team.

There will be four finals judges traveling in a group, judging all nine entries. They are responsible for ranking the nine teams without regard to meat category and choosing the Grand Champion.

They will judge the meat categories in the same order as the preliminary judging round. When the teams are notified that they are in the finals, they are told approximately what time the final judges will arrive. Teams will be notified if there is a delay.

If there is a chance for an early arrival, teams will be asked if they can take the judges earlier. A team is not obligated to do this and will not be marked down if they cannot take the judges earlier than originally scheduled.

Each team will be judged independently even though the judges are traveling in a group. The scoring criteria are the same, but the judges are required to use decimals in all criteria, not just Overall Impression.

Final judges are not announced prior to judging, and teams do not have the right of refusal of a finals judge prior to finals.

Final judges will not be changed once judging has started. If a team should choose to protest and refuse a final judge for any reason, they will automatically receive all 6's for that judge for each category in which the team is competing in finals.

If a team is in the final round in more than one meat category, the judges will visit that team area once for each category. Teams cannot serve judges more than one meat category during a visit. Teams will make their presentation each time the judges enter the team area for a category as though they had not been there before. A team's preparation and cooking methods probably will not be the same for each category.

The final judges will spend 10 to 15 minutes with each team in each category. Even though teams will be presenting and feeding four people, the presentation must still fit the 15-minute limit.

No garnish will be allowed on the grill in finals judging. Only paper/disposable plates, napkins, cups, etc. may be used during finals judging. It is the team's discretion as to what they present the sample/entry on at the table.

Criteria for Judging

Area and Personal Appearance (On-Site Finals Judging Only)

Presentation (On-Site Finals Judging Only)

Appearance of Entry

Tenderness of Entry

Flavor of the Entry

Overall Impression

See the following section on "Criteria for Judging" for descriptions.

Area and Personal Appearance (On-Site Finals Judging Only)

This criterion refers to the appearance of the team area and members of the presentation team. Judges will not score on the amount of dollars spent on the area, the "rig", clothing, etc., but rather the area you are charged with is clean and organized. Each member of the presentation team should be clean and be wearing clean, neat clothing. The area should have all trash picked up, extra supplies organized neatly and trash cans clear from the area or covered. Anyone that is not part of the presentation team should not be in the judging area. Any other little touches that you feel will add to the appearance of your team or area is acceptable.

Presentation (On-Site Finals Judging Only)

This criterion refers to the verbal introduction of and information about the team, area, grill, and the entry. Judges are instructed to score you on the introduction of your team, information about your cooker, what you do to prepare the meat before you put it on, how long you cook it and at what temperature, and what you do to the entry while it is cooking. Meat must be presented on the cooker/smoker that the product was prepared on. **No cookers/smokers just for show allowed. No garnish is allowed on/in the cooker/smoker during finals presentation.** You can only use paper and plastic supplies in a finals presentation. **China, linen, and glass/ crystal settings for judges are NOT allowed.** This does not apply to platters or items used by the team. Tablecloths (fabric/linen) are allowed.

Appearance of the Entry

This criterion refers to the esthetics; does the entry itself look appetizing in the blind container (preliminary judging) and at the table for finals judging. The judges will be informed of the possibility of a smoke ring or red layer on the top surface of the meat entry or throughout the entry. Judges are instructed to score the appearance of the entry in the blind container in preliminary judging and on the serving plate during finals judging. They should ask themselves – “Does this entry look appealing and appetizing?” You should make every effort that the judge sees your product at its very best.

Tenderness of Entry

In this criterion, the judge will be looking for some firmness but easy separation of the meat. There is a range in barbecue from tough (under cooked) to tender (just right) to mushy (cooked past tender). There should be some texture, but the entry should be moist and easy to chew. Ribs with meat “falling off the bone” will be judged as overcooked. A mild shake of the ribs should leave meat still attached. With loin ribs, one pull/bite should remove meat portion easily. With spare ribs, a bite should leave a half moon crescent in the meat.

Flavor of the Entry

This criterion refers to the flavor of the meat sample. Sauce can be added before, during, or after the cooking process. If a team serves more than one table sauce, the judges are instructed to choose the sauce that, in their opinion, best complements the entry and the flavor score is based on the combination of the sauce chosen to go with that particular entry. Only two (2) containers of sauce may accompany your blind entry. It is possible for a team to have good meat and get a poor score because of their sauce. Remember, the sauce should complement the meat entry, not cover it up.

Overall Impression

Overall impression is a subjective score based on the judge's opinion of the total experience of judging the sample in the preliminary round and judging the team and sample in the finals round, and is not an average of the other scores. Judges will reflect their general overall feeling of their judging experience when they have finished judging all samples at the blind table and as they leave the area in the finals round. This is the only criterion where preliminary judges can use a decimal in their score. This is the area where factors can be taken into consideration that have an effect on the judge's decision, but the judge does not feel the team rates a whole number score lower than another team in the same criterion. The judge can deduct a tenth, or two, or three, here without costing the team a whole point or more. The judges are instructed not to judge dollars spent, trophies displayed, size of the cooker or anything else not designated as a judging criteria on the scorecard.

SUPPLIES

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.

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 space heaters, air conditioners, refrigerators 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 the rules. Please plug accordingly! If you require greater power than we provide we encourage you to consider adding your own power service. **You may contact Georgia Power at 888-660-5890.**

DUMPSTERS ONSITE and TRASH PICKUP DURING THE CONTEST

Dumpsters will be available for disposing of **event trash** located near the east gate. No individual trash containers will be provided to cook teams. ***DO NOT DUMP any large debris, construction materials, furniture or appliances in the dumpster, in front of your site or anywhere on the property.*** You are responsible for removing items too large to be bagged and placed in our dumpster. ***If the dumpster is full DO NOT pile items over the top of the dumpsters as it will prohibit Advanced Disposal from removing the roll off.*** 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 5:00 p.m.
Saturday	5:00 a.m. and 5:00 p.m.

SAFETY Each team **MUST bring a garden hose and a minimum 5-pound, fully charged A.B.C. fire extinguisher.** 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. 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

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.

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! Please be a good neighbor and ask them if your music is too loud. If any team in your area is creating a nuisance, you may call this to the attention of 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. There shall be NO amplified music during judging hours, from 10:00 a.m. until after the stage entertainment ends on Saturday night. Any team playing loud amplified music will be requested ONLY ONCE to turn the music down. The second complaint may result in disqualification and/or expulsion from the venue.

While we love animals due to health department regulations No Pets are allowed within the festival grounds accept service animals.

BPI POLICIES

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.

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.

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 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. Costumes, booth decorations and signs that contribute to the fun of the event are definitely encouraged.

NOTICE: Signs promoting any political party, candidate, or religious group are strictly prohibited and you will be asked to remove them immediately.

PRODUCTION

With the exception of aids to handicapped individuals, contestants or visitors may use no motorized vehicles on site. **You may not keep golf carts, utility vehicles or 3 or 4 wheelers at your team area unless you have a permit from the Chamber for Golf Carts only.** Do not attempt to use **BIG PIG JIG®** outlets for motor homes!

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.

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.)

No person affiliated with your team may be an On-site Finals Judge. This includes team members, spouses, sponsors, etc. Failure to adhere to this rule may be grounds for disqualification.

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®**.

Contestant placing and raw scores will be available at the BIG PIG JIG® Office to the Chief Cook following the awards ceremony.

The final pages of this manual are 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.

THE BARBECUE CONTEST COMMITTEE RESERVES THE RIGHT TO MAKE ADDITIONAL REGULATIONS AS THE SITUATION WARRANTS. ALL DECISIONS OF THE CHAMBER'S BIG PIG JIG PLANNING COMMITTEE ARE FINAL.

STEW, SAUCE, CHICKEN, ADULT BEVERAGE CONTESTS RULES

BRUNSWICK STEW – Friday, 5:00 P.M.

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. Brunswick Stew judging will be done in **one round** and will be blind judged at 5:00 p.m. on Friday. A **sixteen-ounce** cup with lid will be given to each entrant at Team Registration. Each team is allowed to enter multiple Brunswick Stew entries. Cups should be full when brought to blind judging. Do not place any marks on the cup or lid.

****Please consider providing an extra stew with your entry for the public tasting and our volunteers.**

Stew Judging will be held in judge's area located on the Northwest 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. The winners will be announced at the awards ceremony on Saturday night. Scoring criteria includes: Appearance, Consistency, Flavor, Overall Impression

BARBECUE SAUCE – Friday, 5:00 P.M.

Entries in the **John Causey Sauce** category DO NOT have to be prepared on site. You may cook your sauce at home, then re-heat it for judging. Barbecue Sauce judging will be done in **one round** and will be blind judged at 5:00 p.m. on Friday. A **four-ounce** cup with lid will be given to each entrant at Team Registration. Each team is allowed to enter multiple sauce entries. Cups should be adequately full and contain no markings. DRY RUBS ARE NOT CONSIDERED BARBECUE SAUCE AND WILL NOT BE JUDGED.

Sauce Judging will be held in the judge's area located on the Northwest 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. The winners will be announced at the awards ceremony on Saturday night. Scoring criteria includes: Appearance, Texture, Flavor, Overall Impression

BARBECUE CHICKEN – Friday, 6:00 P.M.

Sponsored by **Piggly Wiggly Vienna and Mike's Deer Processing Cordele**

Barbecue Chicken for the contest must be chicken cut in pieces 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.

Chicken will be judged in **one round**; 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 multiple entries. Our sponsors will provide **one** whole chicken at the time of Team Registration to each participating team, however, teams may use other USDA inspected chicken of their own provision. Containers should be FULL. Please do not mark on the containers.

Chicken entries will be judged in the judge's area located on the Northwest 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. The winners will be announced at the awards ceremony on Saturday night. Scoring criteria includes: Appearance, Tenderness, Flavor, Overall Impression.

Signature Adult Beverage - Friday, 6:00 P.M.

The "**Signature Adult Beverage**" and The "**Limited Addition Moonshine**" will be judged in **one round**; judging will begin at 6:00 p.m. on Friday. This category will be judged on Appearance/Presentation, Consistency, Flavor and Overall impression. You may present this entry any way you would like, in any container, the more creative the better. A few things to note, when turning in your sample, please return the labeled container that was provided to your team, this will ensure proper coding. If you choose to present your sample in non-disposal glassware/platters/etc., please make sure you return to the judging area after judging to pick up your containers.

Each team is allowed to enter multiple entries. Entries in this category DO NOT have to be prepared on site. 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. The winners will be announced at the awards ceremony on Saturday night.

BEST BOOTH & TASTE OF THE JIG

CHARLIE “MAC” McCULLAR BEST BOOTH: Saturday

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. **The winner of Best Booth will receive the Charlie “Mac” McCullar Best Booth Trophy and \$50.**

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.

Teams do not have to be present at their area during booth judging.

TASTE OF THE JIG: Saturday

Taste of the Jig is designed to allow the public to sample competition barbecue! **This is often visitors only opportunity to sample competition pork.** Participating teams will be provided one pork butt courtesy of our sponsor “**Green Acres Nursery and Fence Company**”. You will be entered in the drawing once for each container of pork you provide up to five (5) containers. You may also use pork from your whole hog, pulled pork or ribs. The team ticket that is drawn during the Awards Ceremony will receive \$300.

Each participating team will be given an aluminum container(s) for their pork sample. **Teams are required to provide chopped pork (sauced or not).** You will receive one ticket for each full container you provide up to five (5) containers. Teams should deliver their sample(s) between **11:45 - 12:15 p.m.** to the Blind Judging Area **located on the northeast side of the venue.**

Sampling will be held from 2:00 – 4:00 p.m. or until the BBQ runs out.

BIG PIG JIG®
PRIZE SCHEDULE
MBN categories - Hog, Pork, Rib
(per category +trophy)

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

Grand Champion - \$2,500 The Grand Champion will receive an additional 3 MBN points for winning Grand Championship category.

CHICKEN, STEW, SAUCE, SIGNATURE ADULT BEVERAGE CATEGORIES:

1 st -	\$250 X 4
2 nd -	150 X 4
3 rd -	50 X 4

Special Edition Moonshine **One** Winner wins all entry fees for this category **only!**

TASTE OF THE JIG:

(located on the Northeast side of the Park)

1 winner By Drawing One team will receive \$300

CHARLIE "MAC" McCULLAR BEST BOOTH CATEGORY:

1 winner \$75

Total Cash Pay Out \$17,000 GRAND TOTAL - \$20,000

(INCLUDES PRIZE MONEY, TROPHIES AND PLAQUES)

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 **ONLY**. Budweiser, Bud Light cost is \$22 per case and Michelob Ultra is \$25 per case. Price includes tax. Buyers of beer by the case must be over 21 years of age wearing a team armband. Contact the **Beverage Sales Booth** at the BPJ site to purchase beer by the case.

ICE: There are several locations in Vienna to purchase ice. Kooler Ice Machines: across the street from Piggy Wiggly 207 N 3rd St., Splash & Dash Carwash - 720 East Union Street, and 505 W Union St in front of Harris Tire. Ice is also available at Pilot (McDonald's), Pig Jig Food Mart, Vienna Travel Center, Zippy Food and V-Mart. These merchants also carry a variety of items you may need for the event to include Coca-Cola and Anheuser-Busch products.

PORTABLE RESTROOMS:

A OK Portables [\(478\) 956-1525](tel:4789561525)

GARBAGE PICK-UP:

Please dispose of your team's event garbage in plastic trash bags. There will be a large roll off dumpster located near the West Gate. PLEASE use these containers to help provide a cleaner, safer environment for everyone at the park. The dumpsters are meant for contest trash only! **DO NOT DUMP any large debris, construction materials, furniture or appliances in the dumpster, in front of your site or anywhere on the property. You are responsible for removing items too large to be bagged and placed in our dumpster. If the dumpster is full DO NOT pile items over the top of the dumpsters as it will prohibit Advanced Disposal from removing the roll off.**

ADDITIONAL ARMBANDS:

Teams will be provided five (5) armbands per MBN BBQ category. You will not receive additional armbands for Stew, Sauce or Chicken categories. Teams may purchase additional armbands for team members 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. To purchase additional bands please call or text 229-322-1596.

**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 stored 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.

NOTICE TO TEAMS WITH PERMANENT SITES

Please take the time to read the following information pertaining to permanent sites. The Chamber must approve any transaction or sale of improvements on Chamber property. Space is limited and teams should not acquire more than 800 square feet unless approved by the Dooly County Chamber Executive Committee and the BIG PIG JIG® Committee. The Chamber must approve any new construction of improvements on Chamber property in advance. Should a team sell any existing site to a NEW owner/team that is over the 800 square feet limit the new owner will be required to pay for the total amount of square feet. Also, any newly erected site that is over 800 square feet will also have pay for the additional square feet. For example if you purchase or erect a site that is 1,200 square feet you will pay the equivalent of three 20X20 sites at the current entry price per category. **Note:** teams that already owned a site over 800 square feet prior to 2011 was grandfathered in and will continue to pay per number of sites or number of categories whichever is greater.

Beginning in 2011 any site construction or repair that is structural or over \$2,500 in labor and materials must be permitted by a licensed contractor. Plumbing or electrical work must also be permitted by a licensed contractor.

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. **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 and will become the property of the Dooly County 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 entered in the contest that does not participate in the contest judging of the MBN categories without a **valid reason** submitted prior to the event and approved by the Dooly County Chamber will not be allowed to return the following year and will be asked to remove their improvements from the Chamber property or relinquish it to the Chamber/BIG PIG JIG®

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.

“The mission of the BIG PIG JIG® is to provide a first-class barbecue cooking championship and festival in order to promote Dooly County, and make a positive economic impact on Dooly County and surrounding area while serving as a revenue resource for the Chamber.”

BIG PIG JIG® Planning Committee

Amanda O’Neal-Neisent, Chair

*Stacie Beach
Jennifer Coleman
Howard Harris
Chris Johnson
Jim Maxey
Danny Meadows
Matt Peavy
Raymond Poore
La’El Sanders
Brent West*

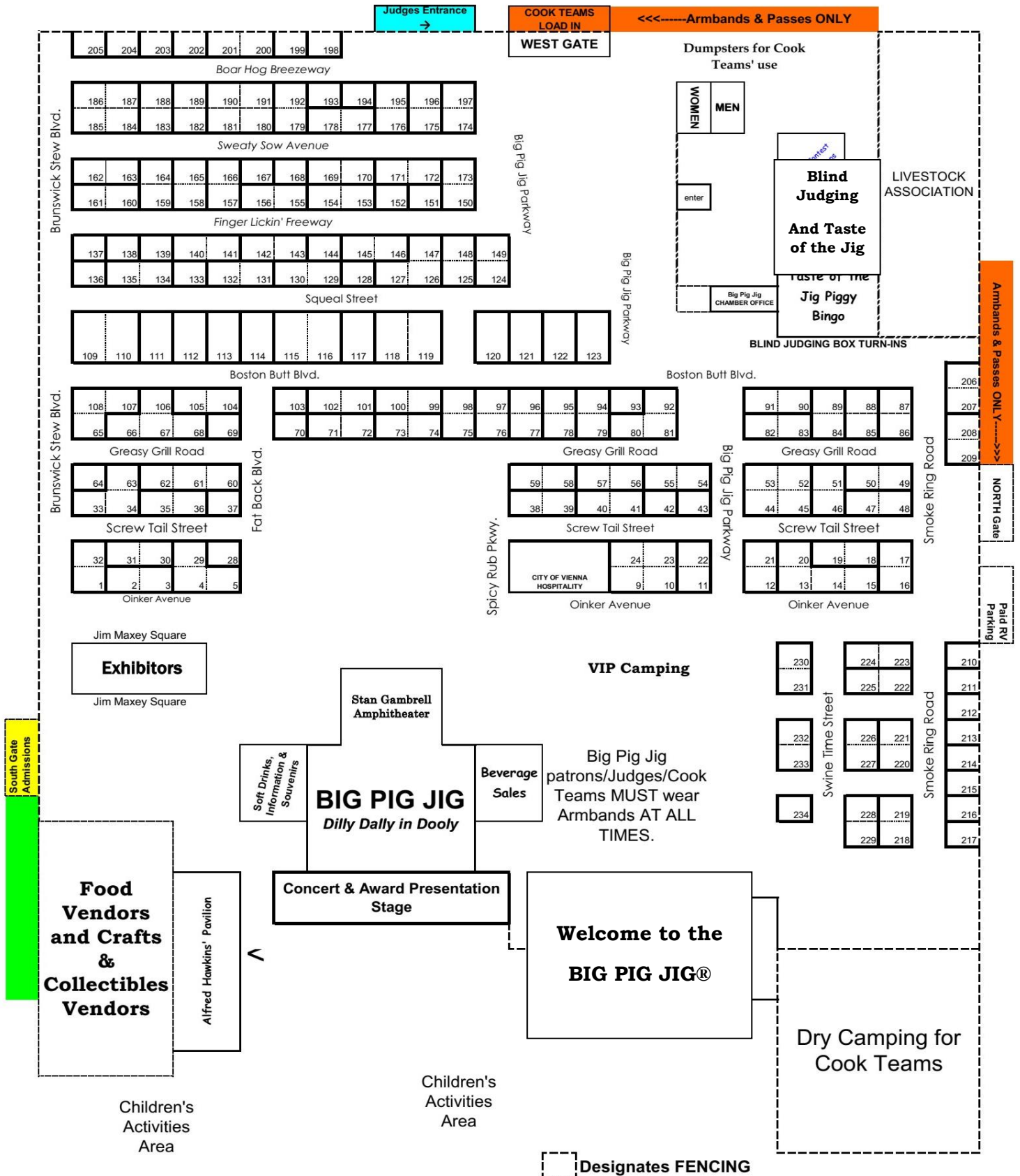
BIG PIG JIG® Event Staff

Rhonda Lamb-Heath, Organizer

*Cheryl Card ~ Finance Manager
Phyllis Keaton ~ Sales Manager
Cindyloo McAnally ~ Office Manager
Justin Gilliam – Head of Security
Ellen & Charles Childers – Maintenance
Kizzy Clark - Assistant
Anna Perry – Ticket Booth
Tiffany Sinyard - Gates*

BIG PIG JIG® Volunteer Leadership

*MBN Reps ~ Barb & Tom Anderson, Maggie & Adam Adkinson
Greg & Lois Sebastian ~ Judging
Wilton Deloach ~ North RV Manager
Allen O’Neal ~ South RV Manager
Meredith Edalgo ~ VIP Hospitality
Jim Drury ~ Beverage Sales
Stacie Beach ~ Vendor and Children’s Area
Jennifer Coleman ~ Sales
Crystal Cleghorn ~ Saturday Entertainment
Layla Brown & Emma Brown ~ Souvenirs
Nathan Jordan ~ Site Manager*



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Vienna, GA

Meadows Agri Business



Mike's Garage Door

4215 Fulton Mill Rd.
Macon, GA
[478-951-8897](tel:478-951-8897)

In Loving Memory of Hobby Stripling Sr. & Diane Hale