

OFFICIAL ENTRY FORM
38th Annual
BIG PIG JIG®
Georgia Barbecue Cooking Championship
November 1 & 2, 2019

PLEASE NOTE: Entries received after **September 19** **MUST** pay a **\$25.00 late fee.**
No entries will be accepted after the October 18 cutoff date.

Official Team Name _____
(Name Cannot Be Changed Once Accepted)

Site #(s) _____

MBN Categories: \$185 for one, \$335 for two and \$440 for all three MBN categories. **(No multiples)**

Whole Hog Pulled Pork Pork Ribs

Additional site fee: entry fees are charged based on number of MBN categories entered or number of spaces/sites occupied. Additional sites \$150.00 x _____ (sites, spaces) = \$ _____

Ancillaries: \$40 per Category x # _____ of entries = \$ _____ **(You May do multiples!)**

_____ Brunswick Stew(s) # _____ Barbecue Sauce(s) # _____ Tyson Chicken Q(s)

RV Sites: 30-amp \$100 for 3 days x # _____ of RV sites = \$ _____

50-amp \$125 for 3 days x # _____ of RV sites = \$ _____

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

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

Coke Can Products \$9.00 a case ~ Dasani Water \$12.00 a case

Coca-Cola Classic _____ Coke Zero _____ Diet Coke _____ Fanta Orange _____ Mello Yello _____

Pibb Xtra _____ Sprite _____ = _____ Total cs x \$9.00 = \$ _____ 16.9 oz. Dasani Water _____ x \$12.00 = \$ _____

No Fee Required:

Taste of the JIG Charlie "Mac" McCullar Best Booth Jimmy Maxey Ultimate Cook Team*

CHIEF COOK Name & Phone 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.)**

Entries received after September 19, 2019 MUST pay a \$25.00 late fee

Entry Cutoff: October 18, 2019

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, 2019 date **MUST pay a \$25.00 late fee.** All entries **MUST be received by the cutoff date.** 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** provided to all accepted applicants. 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) 268-8275
Fax (229) 268-8200
rhonda@bigpigjig.com
www.bigpigjig.com*



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

ADVICE! BE CERTAIN TO READ THE TEAM MANUAL AS SOON AS AVAILABLE!

CONTEST RULES

About The Contest

- 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.
- 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.
- 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 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.
- 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.
- 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. Any announcements or changes to the contest (if necessary) made at the cook's briefing will take precedence.**
- The 37th 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

- BIG PIG JIG®** should receive your application by **September 19. There will be a \$25.00 late fee imposed after the deadline. Cutoff date for entries will be October 18.** 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.

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-Heath at (229) 268-8275.

PLEASE RETAIN THIS PAGE FOR YOUR RECORDS!