



Team Rules & Guidelines

The *Carolina Pig Jig* (CPJ) Cook-off is a closed competition BBQ cook-off, to only Masonic organizations. All decisions, disputes, or issues will be decided by the Event Coordinator and/or Executive Planning Committee, further designated from this point forward as the *EC* and/or *EPC*. All decisions made by the *EC* and/or *EPC* are final. The *EC* as well as all members of the *EPC* will be easily identifiable, as they will be wearing *Carolina Pig Jig* name tags. Just seek one of them out and they will be able to answer any of your questions or concerns.

Categories for the Carolina Pig Jig Cook-off are as follows:

BBQ -PORK, CHICKEN, & SAUCE

~ ALL MEATS WILL BE PROVIDED ONCE YOU ARRIVE ~ THIS IS PART OF YOUR ENTRY FEE. This is being done to maintain continuity between all teams.

All teams will cook the same exact meat.

PORK ~ Each team will be given a 100 lb (dressed) pig upon arrival. There will **BE NO** separate divisions between *Eastern* vs *Western* "Lexington" style BBQ. You will turn in approximately 1/2 lb – enough to fill the bottom of a white styrofoam clamshell plate. It is up to each team as to whether they turn in chopped pork or sliced pork.

May the best BBQ win!

This event will be judged by the judges – however, there will also be a "People's Choice" category in this competition -as well.

CHICKEN ~ You will turn in one halve of a whole fully jointed chicken (the half must have leg, thigh, wing & breast portion attached).

SAUCE ~ A sauce entry is defined as any sauce that is “homemade” on premises. “Storebought”, pre-packaged, “Retail” sauce **will not be allowed**. Any variation of sauces may be allowed, from Lexington, to S.C. Mustard based, to Alabama White sauce. The sauce will be entered as a stand-alone entry – meaning not judged on a meat. You are to fill at least 1/2 of the styrofoam cup issued for turn in and the lid is to be kept on the cup.

You may cook with sauce but **DO NOT** add or sop sauce, marinade, or juice to meat or container once the meat is prepared for turn-in. NO garnishing or markers or sauce allowed, as they do not reflect true quality of the cooked meats. ** Any other item may be cooked and served – i.e. Brunswick Stew, brisket, etc. All items will be distributed to CPJ ticket-holders – **NO ONE IS ALLOWED TO SELL ANY PRODUCT**-per health department rules in conjunction with this event. Regardless of what is cooked – the only items that will be judged are going to be the BBQ Pork, Chicken, & Sauce. The *EPC* will only supply the Pig & Chicken. Each team will also be responsible for providing all ingredients for their sauce.

COOKED ON SITE:

Meat must be cooked on-site at the contest from a raw state. All meats will be provided to each team upon arrival. The *EPC* has established an official START TIME as Friday at 3:00 P.M. Teams will be allowed to arrive no earlier than 3 pm and no later than 10 pm that evening. Teams may cook with any type of wood, charcoal, or butane/propane. No holes, open fires, or dug pits will be allowed. Precautions **MUST** be made to prevent fire threat. Use of a barrel for providing wood coals is permitted.

CONTESTANT RESPONSIBILITIES: ALL meats will be provided upon arrival. All cooking ingredients, individual cooking devices (portable stoves, wood, charcoal, or gas) utensils, preparation tables, etc shall be provided by each team. All contestants **MUST** adhere to all electrical, fire, and other codes set forth in the acceptance packet.

WATER & ELECTRICITY:

Each team will be required to supply all water needed. There is electricity available. You will be required to have in your area a bucket of chlorinated water for sterilization. Please bring bleach for this.

APPLICATION:

\$200.00 entry fee required with submission of entry form. The initial entry fee includes a 15 x 20 sq ft team space. Any and all entry fees are NON-refundable. If your application is not accepted, a full refund will be made to you. **We will accept applications on a first come first served basis based on room for accommodation.**

This will be a Rain or Shine event!

JUDGING

Contest meats will be judged on Saturday. At designated turn-in times, contest meats will be brought to the Judging area (back door of Expo Building) by your Head Cook or a Head Cook designated "Team Runner". **In order to make the playing field even, we are requiring that the teams present to the judges the same product that they are serving to the public.** All Head Cooks **MUST** attend the Head Cooks meeting at 8:00 a.m. Saturday. An explanation of the rules and any additional instructions and confirmation of turn-in times listed below will be covered there. Failure of the Head Cook not attending the Head Cooks meeting at 8 a.m. on Saturday morning **-MAY** result in their team not being allowed to compete.

Your team will be given a specific 15 minute window to submit your meats and sauces to ensure freshness and ideal quality for the judges.

Total time window for the entire judging event is as follows:

PORK BBQ: 10:45AM-12PM

Chicken: 10:45AM-12PM

Sauce: 10:45AM-12PM

The ***"People's Choice Award"*** votes will be received throughout the day – up until 1:30 p.m. -upon each team's serving table. **THE OFFICIAL TIME WILL BE KEPT BY THE EC and/or EPC .** No People's choice tickets will be accepted once your bucket has been collected. Winners will be announced at 2:00 p.m. in an award ceremony at the stage.

BLIND JUDGING

The night of your arrival at the Pig Jig, you will receive 2 styrofoam clamshell containers and a small styrofoam cup with lid. These will have a number on them and a turn-in time window for Saturday. This is to insure that the quality of the meat turned in by your team is at its peak for the judges to taste. The container marked "P" is for pork, "C" is for chicken, and "S" is for sauce. Place approx 1/2 pound of meat in the pork container, 1/2 of a chicken in the chicken container, and fill the sauce cup about halfway. We do not want lots of meat wasted in the judging process since this is a fundraiser. Your head cook's responsibility is to bring the 3 containers to the judging area in the back of the expo building or assign a team runner to do so within you're allotted time for submission. Any team not submitting their pork, chicken, and sauce within the assigned time will be penalized 10 points per item.

JUDGES:

There will be a total of five to seven judges. Judges will assign a score from 1 to 10 for each meat & sauce sampled. 1 being lowest and 10 being the highest grade given. The meats and sauce, judged by the judges as well as by the "People", will be judged on appearance, texture/tenderness, and lastly taste.

PRIZES:

Trophies & Plaques (not to mention bragging rights) will be awarded as follows: All judged divisions:

BBQ Pork, Chicken and Sauce

1st Place – Large Silver Tray

2nd -3rd Places – Medium Silver Trays

There will be a **GRAND CHAMPION** Trophy awarded (The Grand Champion Cup will be awarded to a team that has the best compilation of all scores – FINAL determination made by judges)

Peoples Choice Award – Best BBQ

Large Silver Tray

Team Award

Large Silver Tray (Judged on showmanship, costumes, decorations, antics, spirit)

HEAD COOK RESPONSIBILITIES:

Any nudity, lewdness, or any form of vulgarity will NOT be allowed. NO pyrotechnics or explosives are allowed. Any intentional use of the above by a team will result in disqualification, removal from grounds and possible elimination from any future Masonic Championship Barbecue Cook-offs! Music Bands, and/or sound equipment within your team area are allowed. HOWEVER, excessive loud music and/or sounds which interfere with announcements, scheduled live bands and entertainment on stage, or which intrude upon or interfere with the comfort of fellow contestants will NOT BE ALLOWED NOR TOLERATED. The *EPC* will determine these grievances. Offenders will receive no more than 3 warnings from either the Event Coordinator or the *EPC*. Non-compliance will be grounds for disqualification from the Cook-off and expulsion from the Barbecue Cook-off Grounds. The Head cook for each team will be responsible for the conduct of his team, guests, or invitees. As well, the Head Cook will be responsible for his team's compliance with the rules and regulations herein set forth. **No team will be allowed to sell any other product to the public, including tickets to the event, raffles, and any other retail item for money.** All drinks and any other concessions are to be sold by the Event sponsored Concession stand. Any offensive conduct will be grounds for disqualification from the Cook-off and expulsion from the Barbecue Cook-off Grounds.

The *EC* and the *EPC* reserve THE RIGHT TO MAKE ADDITIONAL RULES AND REGULATIONS AS THE SITUATIONS WARRANT. The *Carolina Pig Jig* Cook-off, its event coordinator or committee members, or directors will not be held responsible for theft or damage to equipment, or bodily injury of any kind. Animal(s) of any kind **WILL NOT BE PERMITTED** in any contestant's contest space.

DEADLINE:

The deadline to enter is May 7th, 2013. Applications will be accepted on a first come, first served basis. Due to limited space, all entries submitted are not guaranteed entrance to the contest.

All spaces are given out on a first come, first served basis. Applications will be accepted until May 8th, 2012 by mail only at this address:

Carolina Pig Jig

C/O Mike Sterling
3356 Six Forks Road
Raleigh NC 27609

Phone Contact:
Mike Sterling
919-272-1353
mjsterling@taxfreeinvesting.com

The application can be filled out by downloading & printing the application from our website – www.CarolinaPigJig.com

Fill it out – mail it in with your appropriate entry fee. **NOTE** – an application is **NOT** considered received and accepted until we receive both the application along with the appropriate entry fee.

GET YOUR APPLICATIONS IN AS EARLY AS POSSIBLE. WE WILL NOT ACCEPT APPLICATIONS POSTMARKED AFTER MAY 7th, 2013. PLEASE – APPLICATIONS MAILED TO ANY OTHER ADDRESS OTHER THAN THE ONE LISTED ABOVE, WILL NOT BE ACCEPTED. Due to limited space, the *Carolina Pig Jig -EPC* has devised a procedure for selection of contestants for the *Carolina Pig Jig*. The majority of spaces will be assigned on a first come first served basis. Within one week of receipt of valid application along with entry fee, verbal or written acceptance / non-acceptance will be communicated to the designated Head Cook – as identified from the application.

VIOLATIONS OF THE RULES AND REGULATIONS OF THE CONTEST **MAY RESULT IN DISQUALIFICATION, EXPULSION FROM THE GROUNDS AND/OR DISQUALIFICATION FROM FUTURE PARTICIPATION.**