

Team Rules & Guidelines
17th Annual Carolina Pig Jig
May 18, 2024

EVENT: The Masonic Carolina Pig Jig™ is a closed-competition, BBQ cook-off, open only to Masonic organizations (herein and on the application referred to as the Event or CPJ) which will be held on **May 18, 2024**. The Event is held in conjunction with the Got to Be NC Festival sponsored by the North Carolina Department of Agriculture at the North Carolina State Fairgrounds.

HOST: Carolina Pig Jig is hosted by Raleigh #500, A.F & A.M and all competing lodges. This event is for all of us, and we want to make it as fun for you as we can. If an issue comes to light that needs to be addressed, please bring it to the attention of Raleigh #500. Brothers of #500 will be easily identifiable, as they will be wearing light blue Carolina Pig Jig shirts or found near the Raleigh #500 tent. You and your Team are welcome to bring questions or concerns to our attention. All decisions, disputes, or issues will be decided by the Event Coordinator and/or Executive Planning Committee, collectively further designated from this point forward as the EPC. All decisions made by the EPC are final.

BBQ CATEGORIES: PORK, CHICKEN, & SAUCE

PORK: Each team will receive either a dressed pig of approximately 100-120 lbs. and four pork butts of approximately 20 lbs. each, or no pig and ten butts of approximately 20 lbs each, depending on the selection made by the team on its application. The EPC may substitute shoulders for butts. The meat will be delivered to the Event by our vendor on a freezer truck and can stay in the freezer truck for as long as your Team would like it to remain there. At the time for distribution, or at the time of your choosing, your Team may retrieve the meat from the truck. It is up to each team as to whether they turn in chopped pork or sliced pork. There will be NO separate divisions between Eastern vs Western style BBQ. Judging is based on the quality, taste, and texture of the meat. Do not add or sop sauce, marinade, or juice to the pork submission to the judges. No garnishing or markers or sauce allowed on submission meats, as they do not reflect the true quality of the cooked meats.

CHICKEN/TURKEY: Each team will receive at least two whole chickens or turkeys at the time of your choosing. You may keep the chickens in the freezer truck as long as you like or keep them at your site to thaw overnight. Like the pork, no sauce is allowed on the chicken submission to the judges. You may cook the chicken anyway you'd like. There is no prohibition on injecting or seasoning meat while cooking. The EPC reserves the right to change this meat in the category to turkey pending sponsorship by a turkey provider.

SAUCE: Each team may enter one sauce from any variation of sauce styles, such as Lexington, mustard based, Alabama white sauce, etc. The sauce will be entered as a stand-alone entry – meaning not judged with meat. Teams will submit at least 8 ounces of sauce in the closed cup provided for submission. Your sauce entry must be “homemade” on premises at the Event. Any store-bought, pre-packaged, or retail sauce will not be allowed. Attempts to enter a prepackaged

or store-bought sauce will subject your team to disqualification by the Pig Boss and ridicule from your brothers.

SWEETS: Each team may enter one dessert into the competition. The dessert will be a stand alone entry and will be scored 1-10, adding additional points to your overall score.

HOW IT WORKS

Teams: Each team will consist of a head cook and up to four (4) assistants, herein referred to as the Team. The Team must be composed entirely of freemasons, or spouses of freemasons, or affiliated Eastern Star members, but no team is permitted to bring in a professional chef or Head Cook who is not a freemason. The Head Cook must report the team members' names to the EPC one week prior to the event. Your Team members are permitted to enter the Event on Friday, May 17, 2024, beginning at 9AM and may freely leave and reenter the Event to assist the Team. The Team will be identifiable by wrist bands provided to you upon entry of the Event.

Admission: Please remind all those seeking a free pass to the event that the children are our beneficiaries. Any members of your lodge, your guests, and your family, including children, are encouraged to have a ticket to enter the Event on Saturday. There is no free admission to the Event on Saturday, however, teams are welcome to invite friends and family to the fairgrounds on Friday night to assist with set up and share in the fellowship between lodges that is unique to this Event. Teams may also admit additional individuals after the event to assist with pick up and load-out. Please ask your family members and friends who are not on the Team to understand that they will need a ticket to enter the Event. Any individuals arriving the day of the Event after the gates have opened are not part of your Team.

Applications: As the popularity of this event grows, the field fills up quickly. All applications are due by May 1, 2024, so that the EPC can order merch, and customize signs and giveaways. Early applications are now due before April 1, 2024 and have a \$200.00 entry fee required with submission of entry form. Applications received after April 1, 2024 or later have an entry fee of \$250.00. Because we are dealing with limited event space, and the space fills up quickly, we aren't always able to accept all team entries. We accept applications on a first come, first served basis for the 25 team spaces available. Once your application is accepted, any and all entry fees are NON-refundable. Entry fees for applications that are not able to be accepted will be refunded in full. Applications and the fee can be mailed to the address below or to the address on the application.

Sponsorship: This year we endeavor to involve the community more in our endeavors to raise money for charity and to raise awareness of our own organization. Each Team attending the event is permitted to bring their own sponsor to the Event, subject to the following terms and conditions:

1. Sponsors are permitted to hang a sign or banner at your Team tent and will get five additional tickets to the event.

2. Sponsors' logos will be featured on the website, facebook, Instagram, and on signage at the event. In order for this to occur, the sponsor, or the Team must email a high resolution file, vector file, or .ai file to carolinapigjig@gmail.com by the April 1, 2024 deadline.

3. Your sponsor must pay a sponsorship fee of \$500.00, which is paid in lieu of your teams application fee.

4. The Sponsor's sponsorship check must be made payable to the Carolina Pig Jig and must accompany your application.

5. Sponsors must be North Carolina based companies, to keep in accordance with the North Carolina theme of the Got to Be NC Festival, but cannot be any of our current and/or prospective sponsors, namely, Michal Jordan Nissan, Cheerwine, Butterball, Mt. Olive, Texas Pete, Pepsi, Food Lion (although you can get sponsorship from an individual Food Lion location).

Equipment & Supplies: Each team must supply all of the equipment and cooking supplies necessary for preparation and cooking of their entry, including a cooker, wood, charcoal, gas, wood chips/pellets or quiet generator (if needed). No team may share a cooker or grill with any other team. Each team must provide coolers for meat and ice. Ice is available for purchased on site at cost for \$5.00 per bag, payable to Raleigh #500.

Fire and Safety: Each team must provide its own rubber gloves, meat thermometer, and fire extinguisher. Open flame cookers cannot be located under a canopy. Adequate space will be provided to each cooking team for this provision. Event organizers will explain any unique fire codes as applicable. All contestants MUST adhere to all electrical, fire, and other codes set forth in the acceptance packet.

Meat Inspection: All meat must be maintained at a temperature below 40° Fahrenheit prior to cooking and 160° Fahrenheit after cooking and held in a covered container until turned in for judging or collection by contest organizers. Contest organizers may visit each site checking meat temperature to ensure compliance.

Cooked On-site: Teams must prepare their meats and sauces on-site. ***No pre-cooking or pre-marinating will be allowed.*** All contest meat must remain on the team's site, once issued, until turned in for judging or collected by contest organizers. All meats will be provided to each team upon arrival. The EPC has established an official START TIME as Friday at 10:00 A.M. Teams will be allowed to arrive beginning at 10 am and no later than 10 pm that evening.

Cooking Fuels: Approved cooking fuels are wood, charcoal, propane or butane gas, or electricity (Quiet generators are allowed). Teams must take precautions to prevent fire and as such no holes, open fires, or dug pits will be allowed. Use of a barrel for providing wood coals is permitted. The Fairgrounds will provide grease traps.

Approved Cookers: Any cooker, homemade or commercially manufactured, which fits the cooking site, will be allowed to compete. Electric or hand operated rotisseries or manual rotating shelves are permitted. No in-ground cooking allowed.

Contestant's Site: Each Team will be assigned a cook site of approximately 15' x 20' or larger. All equipment, including cooker, canopy, trailers which house cooker, and all other team belongings must be contained within this space. No two-story structures will be allowed, and no expansion beyond the allotted area is guaranteed. Additional space requests must be obtained in writing from the contest organizer prior to the event date. Teams requiring space for a camper or trailer must indicate the request on the application. **Personal vehicles will not be allowed to remain in the cooking area after the cooker is in place without approval of the EPC and subject to space availability.**

Water & Electricity: Both electricity and water are available at the event. On the campsite side of our event, you may connect your RV to those utilities. On the grassy hillside, water and power are also available through a shared connection. The fairgrounds may charge an additional fee for overnight camping for tents and RVs. In the earlier years of the event, the fee was \$35.00, but they have not charged campers in the past few years. Each team will be required to supply all drinking water needed, if the utilities provided do not meet your needs.

Cleanliness and Sanitation: All teams are to maintain cook sites in an orderly, safe, and clean manner. Teams must use good sanitary practices during preparation, cooking, handling, and judging processes. The use of sanitary gloves is required at all times while handling food. Failure to use sanitary gloves will result in disqualification. You will be required to have a bucket of chlorinated water in your team area for sterilization. Please bring bleach for this. No pets allowed. Any violations shall be corrected immediately and/or the team may be subject to disqualification.

Registration: Each team must register upon arrival so that a cooking site may be assigned. Pre-registration is suggested, using the form below.

Cook's Meeting: All head cooks must attend a cook's meeting to be held on Friday evening at **6:00 PM**. Rules will be explained, and judging trays and meats will be distributed **after** this time. At the cooks' meeting, you will receive food containers and a small cup with a lid for your submissions, as well as a turn-in time window for Saturday (see "Turn in Time" below for more details)

Submitting Contest Meats and Sauce: Teams will submit contest meats and sauce on Saturday from 11:00 am to 1:00 pm. The container marked "P" is for pork, "C" is for chicken, "S" is for sauce, and "D" is for dessert. 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. The judges need only enough to taste. There will be no more than 10 judges.

Turn in Time: Each team will be randomly assigned a number 1-25 and a designated turn-in time. At your designated turn-in time, one member of your team will deliver submissions for contest meats and sauce to the Judging area (accessed through the back door of Expo Building).

Any team not submitting their pork, chicken, and sauce within the assigned time will be penalized 10 points per item. In order to ensure freshness, consideration for the judges, and scheduling efficiency, your team will have no more than 5 minutes from your assigned turn in time to submit your contest meats. All desserts will be submitted after the last meat submission.

Blind Judging and Scoring: An independent panel of judges, consisting of local persons of interest, chefs, food columnists, and/or BBQ enthusiasts will judge this event. There are five (5) judges for pork and a separate five (5) judges for chicken. Judges will assign a score from 1 to 10 (1 being lowest and 10 being the highest), for each meat & sauce sampled, in three different categories: appearance, texture/tenderness, and taste. Desserts are judged 1-10 in one category. Judging containers may not be marked nor decorated inside or out, except as otherwise indicated herein. The item to be judged should be as you want it tasted. Do not put sauce on the side, nor any greenery inside the box. Each entry will be sampled by judges, so supply only a reasonable amount for them to sample. This is a double blind judging.

Prizes: Trophies & Plaques (not to mention bragging rights) will be awarded as follows: All judged divisions (BBQ Pork, Chicken, and Sauce) will have a 1st, 2nd, and 3rd place. The EPC will also award a Grand Champion trophy to a team that has the best compilation of all scores as determined by the Judges.

The People's Choice Award: Guests are informed that they can cast their vote for their favorite pork BBQ by placing their ticket sub in the vote box (or bucket) at each team's table. Voting is open from 11:00 a.m. until 1:30 p.m. No People's choice tickets will be accepted once your bucket has been collected. Feel free to use creative presentation, dessert bribery, and creative influence to encourage a vote for People's Choice, but kindly refrain from misleading the public and/or telling them they must vote for you. No award is based on ticket sales, sponsorship, or money.

The People's Choice Runner Up: The People's Choice Award has been presented to Rhamkatte Lodge for the past eight years and no team has come close to reaching their incredible numbers. We encourage competition, so long as it benefits the guests and therefore our charities, so here is your chance to take home a prize. Get creative, get vocal, and get enough votes for a runner-up. No award is based on ticket sales, sponsorship, or money.

Team Spirit Award: The team spirit award is based on a number of subjective factors including team presence at the event, presentation of your tent, including, them, decorations, food presentation, interaction on social media, cooperation with your brothers, fun of the guests, and general promotion of the Event and the public's view of Freemasonry. No award is based on ticket sales, sponsorship, or money.

Award Ceremony: Winners will be announced around 2:00 p.m. in an award ceremony at the stage. No award is based on ticket sales, sponsorship, or money. Please do not pack up or leave during the awards ceremony as many people gather by the stage are not expecting exiting vehicles.

Other food items: Your team may prepare any other other food items such as brunsrick stew, brisket, side dishes, desserts, and beverages. All items will be distributed to CPJ ticket-holders and often come in handy in earning a People's Choice vote. THE SALE OF ANY FOOD PRODUCT IS STRICTLY PROHIBITED per health department and Fairgrounds rules in conjunction with this Event. All meat products provided by the EPC for this event shall be distributed in its entirety to judges and paying guests. REMOVAL OF CONTEST-PROVIDED MEAT PRODUCTS FROM THE EVENT PROPERTY, INCLUDING AFTER THE EVENT HAS CONCLUDED, IS STRICTLY PROHIBITED unless all guests have been served and are satisfied (guests have complained about this in the past). All drinks and any other concessions are to be sold by the Event sponsored Concession stand. Your team is responsible for bringing any other food items. The EPC will only supply the pork and chicken. ALL dessert offerings must be presented to the Conpiglière for sampling.

Head Cook Responsibilities: All Head Cooks MUST attend the Head Cooks meeting. The Head Cook for each team will be responsible for the conduct of his team, guests, or invitees. The Head Cook will be responsible for his team's compliance with the rules and regulations set forth herein, and as made by the EPC as needed. Failure to perform these duties will result in a deduction of 5 points off your score.

Act by the Plumb: Each team, including members and guests, are expected and required to exhibit proper and courteous behavior at all times. Teams must respect Fairgrounds property and the rights of other teams, Pig Jig staff, judges and volunteers, who are contributing their time for the success of this event. Failure to do so may result in disqualification and/or expulsion from the contest. Neither the Department of Agriculture nor the EPC will tolerate any nudity, lewd behavior, any form of vulgarity, pyrotechnics, or explosives. 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: Music, bands, and/or sound equipment within your team area is allowed, however, excessively 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 or tolerated. Please feel free to initiate bluegrass jams, talent exhibitions, and general hootenanny. Please ensure that you respect your neighbors and turn down loud music at their request. The North Carolina Fairgrounds observes quite hours beginning at 10pm.

Clean-up: All teams are required to clean up their assigned site area following the event, and return their respective area to pre-competition conditions. Don't forget to bring coolers and containers to carry away any undistributed side items your team may have provided, should you wish to keep them.

Housing Availability: Tents and campers are welcomed and spaces are available, however, space is limited, so please indicate on the application if you require space for a camper or trailer. Make plans to be there early Friday to insure tent space.

Facilities: Restroom and shower facilities are available on site.

Parking: Parking passes are provided for the Team members only. Personal vehicles of Team members must be parked in the designated parking facility outside the gates at the Event. NO personal vehicles are allowed inside the event except when dropping off or picking up equipment. No guest parking is available inside the designated parking facility outside the gates at the Event or inside the Event.

Pets: Animal(s) of any kind ARE NOT PERMITTED in any Teams contest space. Service animals are permitted, in accordance with Fairground Rules.

Weather: THIS EVENT WILL BE RAIN OR SHINE! Inform you ticket purchasers that this event is for charity and no refunds are permitted for any reason.

Quiet Hours: Pursuant to City of Raleigh Code of Ordinances, Chapter 5. Sec. 12-5 - Noise, QUIET HOURS SHALL BE OBSERVED, from 11:00 p.m. Friday night, until 7:00 a.m. Saturday morning. This mainly pertains to amplified music and/or noise, and not to talking and social gathering after quiet hours. Basically, keep it down after 11 p.m.

Prohibitions: Teams are not permitted to sell any other product to the public during the Event, including tickets to the event, raffles, and any other retail item for money. Teams are not permitted to sell tickets by electronic means. Teams are not permitted to sell tickets on the day of the Event at the North Carolina Fairgrounds, especially to those guests standing in line for ticket purchase at the Event entrance, or to anyone standing outside the Event perimeter. Any offensive conduct will be grounds for disqualification from the Cook-off and expulsion from the Barbecue Cook-off Grounds.

Grievances: The EPC makes the ruling on all grievances. Offenders will receive no more than 2 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. VIOLATIONS OF THE RULES AND REGULATIONS OF THE CONTEST MAY RESULT IN DISQUALIFICATION, EXPULSION FROM THE GROUNDS AND/OR DISQUALIFICATION FROM FUTURE PARTICIPATION.

Modification: The EPC reserves the right to make additional rules and regulations as any situation may warrant. The Carolina Pig Jig Cook-off, Raleigh Lodge #500, 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.

Covid-19 Precautions: Teams shall ensure that all Team members make best efforts to prevent the spread of Covid-19. Teams shall ensure all members wear gloves while preparing and serving food, all Teams shall have hand sanitizer and other cleaning products on site. Any Team member experiencing Covid like symptoms should not attend the event. Any Team member having close contact with anyone who is showing Covid like symptoms within 48 hours of the Event should not attend the Event. All Teams must follow any Covid precautions in place as ordered or requested by the State of North Carolina, the North Carolina Department of Agriculture, the

North Carolina Fairgrounds, the Grand Lodge of North Carolina, Raleigh #500, or the EPC as they may be from time to time.

Please feel free to contact Raleigh #500, the EC, or the Master of Raleigh #500 at any time for further questions.

Justin Eldreth, PM: (919)-809-2344

Mailing Address:

Carolina Pig Jig

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

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