Team Rules & Guidelines

The Carolina Pig Jig™ is a closed-competition, BBQ cook-off, open only to Masonic organizations. All decisions, disputes, or issues will be decided by the Event Coordinator (also known as: the Pig Boss or Boss Hog) 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 light blue Carolina Pig Jig shirts or found near the Raleigh #500 tent. Just seek one of them out and they will be able to answer any of your questions or concerns.

BBQ CATEGORIES: PORK, CHICKEN, & SAUCE
This event will be judged by an independent panel of judges consisting of local persons of interest, chefs, food columnists, and/or BBQ enthusiasts. In order to maintain continuity between all teams, ALL teams will cook the same exact meat. In consideration for your entry fee, the following MEATS WILL BE PROVIDED once you arrive:

PORK: Each team will receive a dressed pig of approximately 100 lbs. There will be NO separate divisions between Eastern vs Western style BBQ. You will turn in approximately one half pound (1/2 lbs.) or approximately enough to fill the bottom of a take-out container. 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. DO NOT add or sop sauce, marinade, or juice to the pork submission. NO garnishing or markers or sauce allowed, as they do not reflect true quality of the cooked meats. May the best BBQ win!

In addition to the judges panel, there is also a “People’s Choice Award” in this competition. Each guest will be able to cast his or her vote for their favorite pork BBQ by placing their ticket stub in the donation bucket at your site.

CHICKEN: Each team will receive two whole chickens at the time of your choosing. You may keep the chickens in the freezer truck for as you like or keep them at your site to thaw overnight. Like the pork, no sauce is allowed on the chicken submission.

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 a meat. Teams will submit at least 8 ounces of sauce in the closed cup provided for submission. A sauce entry is defined as any sauce that is “homemade” on premises. 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.

HOW IT WORKS

SUBMITTING CONTEST MEATS and SAUCE: Contest meats will be judged on Saturday at 2:00 pm. Each team will be assigned a number 1-25 and a designated turn-in time. At your designated turn-in time, your Head Cook or, at his election, 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 7 minutes from the turn in time to submit your contest meats. Total time window for the entire judging is 10:45AM-1:30PM. 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.

**BLIND JUDGING:** On the night of your arrival at the Carolina 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. Remember this is a fundraiser and we make money by serving the public. The judges need only enough to taste.

**SCORING:** A panel of 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 lastly taste.

**THE PEOPLE’S CHOICE AWARD:** Guests are informed to 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 am until 1:30 p.m. 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.

**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 award a Grand Champion trophy to a team that has the best compilation of all scores as determined by the Judges. The EPC will also award a People’s Choice Trophy based on the votes tallied.

**CONTESTANT RESPONSIBILITIES**

Application: Early applications are due before March 31, 2018 and have a $200.00 entry fee required with submission of entry form. Applications received April 1, 2018 or later have an entry fee of $250.00. Applications received after April 30, 2018 will not be considered. Once accepted, any and all entry fees are NON-refundable. Entry fees for applications that are not accepted will be a full refunded. Due to limited space, no entry guaranteed entrance to the contest. We accept applications on a first come first served basis for the 25 team spaces available. Applications and the fee can be mailed to the address below or to the address on the application.

The entry fee provides each team with one 15 x 20 feet team space as well as pork and chicken for your submission to judges and some Carolina Pig Jig swag. Each team receives an equal amount of swag. You may purchase additional items of swag with all proceeds going to charity.

Supplies: ALL meats will be provided to the team upon arrival. However, you must bring everything else your team needs, including but not limited to cooking ingredients, individual cooking devices (portable stoves, wood, charcoal, or gas) utensils, preparation tables, etc. All contestants MUST adhere to all electrical, fire, and other codes set forth in the acceptance packet.
Cooked on Site: All pork and chicken 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.

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.

Other food items: Your team may prepare any other other food items such as brunswick 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. NO ONE IS ALLOWED TO SELL ANY PRODUCT per health department rules in conjunction with this event. 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 Pig Boss for sampling.

Head Cook Responsibilities: 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 8am on Saturday morning MAY result in a deduction of 5 points off your score. 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 set forth herein and as made by the EPC as needed.

Act by the Plumb: 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, 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 or tolerated.

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.

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. No team will be permitted to sell tickets by electronic means. No team will be permitted to sell tickets the day of the event at the North Carolina Fairgrounds, especially including to those guest standing in line or the guests of the Got 2 Be NC Festival.
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 any situation may warrant. The Carolina Pig Jig Cook-off, Raleigh #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.

Animal(s) of any kind WILL NOT BE PERMITTED in any contestant's contest space.

THIS EVENT WILL BE RAIN OR SHINE

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