

Team Rules & Guidelines 2019

The Masonic 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

PORK: Each team will receive a dressed pig of approximately 100 lbs. 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!

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

Teams: Each team will be comprised of a head cook and no more than four (4) assistants. The team must be comprised of masons and no team is permitted to bring in a professional chef or head cook who is not a mason. The Head Cook must report the team names to the EC one week prior to the event. If you feel as though your team needs more than 5 people during the event kindly notify the EC in advance.

Admission: Any members of your lodge, your guests, and you family, including children, must have a ticket to enter the event on Saturday. There is no free admission. There is no free admission. However, teams are welcome to invite friends and family to the event 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 wrap.

Applications: As the popularity of this event grows, the field fills up quickly. Early applications are now due before March 15, 2019 and have a \$200.00 entry fee required with submission of entry form. Applications received after March 15, 2019 or later have an entry fee of \$250.00. Applications received after April 30, 2019 will not be considered as the teams will be set.. 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. Once accepted, any and all entry fees are NON-refundable. Entry fees for applications that are not accepted will be a full refunded. Applications and the fee can be mailed to the address below or to the address on the application.

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 purchase on site. All contestants MUST adhere to all electrical, fire, and other codes set forth in the acceptance packet.

Fire and Safety: Each team must provide its own rubber gloves, meat thermometer, and fire extinguisher. Open flame cookers cannot be located under canopy. Adequate space will be provided to each cooking team for this provision. Event organizers will explain any unique fire codes as applicable.

Meat Inspection: All meat must be maintained at a temperature below 40° Fahrenheit prior to cooking and 140° 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 the meats, sauces on-site. *No pre-cooking or pre.marinating will be allowed.* All contest meat must remain on 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 3:00 P.M. Teams will be allowed to arrive no earlier than 3 pm 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 cooking area after cooker is in place.**

Water & Electricity: Each team will be required to supply all water needed. There is electricity available for an additional fee and you must indicate the need in your application. You will be required to have in your area a bucket of chlorinated water for sterilization. Please bring bleach for this.

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. 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 meat will be distributed **after** this time. At the cooks' meeting, you will receive food containers and a small cup with lid for your submissions as well as a turn-in time window for Saturday.

Submitting Contest Meats and Sauce: Teams will submit contest meats and sauce on Saturday from 11:00 am to 1:30 pm. 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. The judges need only enough to taste.

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 the turn in time to submit your contest meats.

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. 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 food which will be sampled by judges so **do not put too much food onto the tray as it will be discarded**. 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 Awards: 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. 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 telling them they must vote for you.

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. THE SALE OF ANY PRODUCT IS STRICTLY PROHIBITED per health department and Fairgrounds 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. 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. 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, and those volunteers, including the judges, giving their time to provide the competition. 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, 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. Please fill free to initial bluegrass jams, talent exhibitions, and general hootenanny.

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. Please bring coolers and containers to carry away any undistributed food.

Housing Availability: Tent and campers are welcomed and 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. All personal vehicles 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 event.

Pets: Animal(s) of any kind WILL NOT BE PERMITTED in any contestant's 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.

Prohibitions: 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.

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 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.

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

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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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