



September 27 and 28, 2013
Delta State University
Cleveland, Mississippi

Hosted by:

DSU Athletics and Alumni Association



Team Application

Official Team Name: _____

Corporate Sponsor: _____

Chief Cook: _____

Postal Address: _____

City, State Zip Code: _____

Phone: _____

Email: _____

Team Members: _____

**If any team members are DSU Alumni, please indicate years of attendance as well.*

Total Due (from p2): \$ _____

Return completed application and fees to:
Pig Pickin' 2013
c/o BBQ Competition Chair
DSU Box 3104
Cleveland, MS 38733

Application and payment must be received **NO LATER THAN SEPTEMBER 18, 2013**. Limited space is available so apply early. *No exceptions will be made for late applications.* A submitted application is not guaranteed acceptance; Pig Pickin' officials reserve the rights to reject any application. Make checks payable to DSU Alumni Association. If an application is not accepted, participation fees will be refunded. However, no refunds will be issued after acceptance has been made. For more information, contact BBQ Competition Chair, Dana George at dgeorge@deltastate.edu or at 662-846-4300.



CATEGORIES AND FEES

Site Size Reservation – Select ONE

**Space is limited, so please order the size you need.*

☐ 20'W x 20'D (\$100)

\$ _____

☐ 40'W x 20'D (\$150)

\$ _____

Auxiliary Categories – Friday, September 27

**Garnish is permitted.*

☐ Booth Decoration (theme: Champions)

Site Visits: Approximately 7:00pm

Awards: 1st: \$100+plaque

☐ Sauce (\$10 per entry, up to 3 entries per team)

of entries _____

\$ _____

Turn-in: 6:15-6:30pm

Awards: 1st: \$50+plaque

2nd: plaque

3rd: plaque

☐ Baked Beans (\$10 per entry, up to 3 entries per team)

of entries _____

\$ _____

Turn-in: 6:15-6:30pm

Awards: 1st: \$50+plaque

2nd: plaque

3rd: plaque

☒ Sausage Anyway (5 pounds provided)

Turn-in: 7:00-7:15pm

Awards: 1st: \$50+plaque

2nd: plaque

3rd: plaque

Championship Categories – Saturday, September 28

**Garnish is NOT permitted.*

☒ Chicken (2 whole chickens provided)

Turn-in: 10:30-10:45am

Awards: 1st: \$100+trophy

2nd: \$75+trophy

3rd: \$50+trophy

☒ Ribs (2 slabs of pork ribs provided)

Turn-in: 11:30-11:45am

Awards: 1st: \$100+trophy

2nd: \$75+trophy

3rd: \$50+trophy

☒ Pork (2 Boston Butts provided)

Turn-in: 12:30-12:45pm

Awards: 1st: \$100+trophy

2nd: \$75+trophy

3rd: \$50+trophy

PIG PICKIN' 2013 GRAND CHAMPION

**Highest cumulative score of the three Championship categories.*

\$500 and TROPHY



RULES AND REGULATIONS

1. Competition location is Statesmen Park (north of Parker Field/McCool Stadium) on the campus of Delta State University in Cleveland, Mississippi.
2. Cooking sites will be assigned by 12noon Thursday, September 26, weather permitting. Teams are expected to respect other contestants and the event by containing all equipment, cookers, etc. to their designated areas. Roads must be clear of obstruction and teams should not infringe upon adjoining sites.
3. Sausage, chicken, ribs, and pork must be picked up from the Hugh Ellis Walker Alumni & Foundation House between 1:30pm and 4:30pm Friday, September 27. **Teams are required to compete in each category for which meat is provided.** Two complimentary bags of ice per team will be provided at pick-up.
4. Competition is ONE round of BLIND judging with the Pig Pickin' 2013 Grand Champion designation awarded to the team with the highest cumulative score of the three Championship categories.
5. Sample containers will be provided and must be used. Each box should contain at least enough to provide samples for six judges, and the entire entry must fit inside the corresponding closed container. Each team is responsible for delivering its sample entries to the designated location.
6. At least one member from each team must attend the Mandatory BBQ Meeting at 5:15pm. This will be considered official "check-in" so any team not represented will be disqualified.
7. The chief cook is responsible for the conduct of his/her team and guests. Any disturbances and altercations are grounds for disqualification and exclusion from future contests.
8. Teams will be assigned two parking permits for Lot 3 (Northwest of the Stadium) with additional general admission parking available. **NO VEHICLES OF ANY TYPE WILL BE ALLOWED IN THE PARK after 5pm Friday, September 27. Absolutely NO GOLF CARTS or ATVs will be allowed in Statesmen Park other than those used by designated event officials.**
9. No live animals or pets (dogs, pigs, etc.) are allowed in Statesmen Park at any time.
10. Teams may cook with any type of wood and/or charcoal. Other flammables (propane, compressed or liquid gas, etc.) may be used within the cooker ONLY TO START THE INITIAL FIRE. No type of flammable may be used within the cooker once the meat is on the cooker. Flammables may be used outside/away from the cooker to make coals. All contestants MUST adhere to all electrical, fire, and other city, country, state, or federal codes. A working fire extinguisher must be present. Electrical devices may be used within the cooker as long as they DO NOT generate heat. Approved devices include rotisseries, fans, and delivery systems approved for fuels. Electric smokers, holding ovens, and other devices with heat producing elements are not permitted.
11. Meat may NOT be cooked, sauced, spiced, injected, marinated, cured in any way, or otherwise pretreated prior to the competition. Meat must be maintained at a temperature below 40°F prior to cooking and at/above 155°F after cooking. Teams may NOT remove competition meat from the site.
12. Each contestant must supply his/her own ingredients, cooking devices, utensils, preparation tables, etc. All entries must be prepared and cooked onsite.
13. A team can only win one place in the Sauce category regardless of the number of entries. A team can only win one place in the Baked Beans category regardless of the number of entries.
14. A team is permitted to turn-in any type/piece of chicken meat for the Chicken category.
15. Teams are expected to remain set-up until conclusion of the event. It is the responsibility of each team to keep the contest area clean. All fires must be put-out and all equipment, garbage, etc. must be removed from the site. Failure to clean up will result in exclusion from future contests.
16. Decisions of the Competition Chair and judges are final. Violations of rules and regulations of the contest will result in disqualification and exclusion from future contests.

Our team is entering this contest voluntarily and acknowledges that participation is a privilege, not a right. In exchange for the opportunity to participate in Pig Pickin', we assume all risks and release all sponsoring and/or hosting entities, including Delta State University. I further understand that I am expected to respect the event with special regards to abiding by all of the rules and regulations of Pig Pickin' 2013.

Signature of Chief Cook

Date