

**Silicon Valley Pig Jig**  
**San Jose Giants Excite Ballpark**  
**588 E Alma Ave, San Jose, CA 95112**  
**Saturday, October 7, 2023**  
**Noon - 6:00 pm**  
**Email: [siliconvalleypigjig@gmail.com](mailto:siliconvalleypigjig@gmail.com)**  
**Website: [siliconvalleypigjig.com](http://siliconvalleypigjig.com)**



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## **BBQ Competition Rules & Information**

### **COMPETITION INFORMATION**

- **TIMING:**
  - Set Up: Set up is the day BEFORE the event, between 2:00 pm - 6:00 pm
  - Get Going: Gates for teams will open at 7:00 am. Meats will be inspected prior to the team captain's meeting. PLEASE NO EARLY BIRDS.
  - Team Captain's Meeting: A mandatory team captain meeting will be held on the day of the event at 8:00 am. Rules will be reviewed and questions answered.
  - Awards: Awards will be announced at 5:15 pm.
- Each BBQ team entry shall include 1 chef and 1 sous chef. Teams will be assigned an area and will be provided one team sign and a sheet of plywood.
- All competition meat shall start out raw, no seasoning or cooking shall be done prior to meat inspection. Uncooked meat must be kept cold prior to cooking.
- Teams are responsible for providing all needed equipment and supplies, including meat, cookers, utensils, chairs, pop up tent, etc. Only wood, wood pellet or charcoal cookers are permitted. Propane or electric starters are permitted. NO deep frying or parboiling allowed. No holes or pits in the ground are allowed. Ash receptacles will be provided.
- House power will be provided. Generators are NOT permitted.
- BBQ Competition will consist of three categories: Tri-tip, Ribs and Wild Card (any edible or drinkable with an edible item you would like - be creative!). Something featured in your Wild Card must be cooked and prepared on site.
- Teams will also compete for "Best Tailgate" – consider a lounge area, screens for viewing games, themed decor, team spirit, etc.
- Teams can participate in any or all categories. To be considered for the Pig Jig Grand Champion a team MUST compete in all categories.
- No cash sales of food is permitted.

### **JUDGING**

- Judging will begin at **2:00 PM and will be as follows:**
  - Tri-tip: Due at 2:00 PM
  - Ribs: Due at 2:30 PM
  - Wild Card: Due at 3:00

Teams will have a 10 minute window to turn in entries, e.g., tri-tip entries must be turned in between 1:55 PM and 2:05 PM. Late entries may be disqualified.

- Judging will be double blind. Teams will be given a 9'x9' styrofoam container, numbered by the organizer. Containers must not be marked by teams in any way so as to make it identifiable. Wild card entries may use any serving, delivery vessel. Must not be larger than 3'X3' by 18" tall.
- Please provide a **MINIMUM of eight (8)** portions. Tri-tip may be served chopped, pulled, sliced or diced as the cook sees fit, but there must be a **MINIMUM** of eight (8) identifiable, individual servings/pieces in the container. Ribs shall be turned in bone-in. No country style ribs allowed.
- Entries may be served sauced or unsauced. If the entry is sauced, please apply sauce directly to meat. Containers of sauce or pooled sauce containers are prohibited.
- Garnish is optional. If used it is limited to chopped, sliced, shredded or whole leaves of green lettuce, kale, curly parsley, flat leaf parsley and/or cilantro. No lettuce cores or kale stems.
- BBQ judging will score on appearance, taste and tenderness. Scores are weighted. The weighting factors for the point system are: Appearance - 0.5600, Taste – 2.2972, Tenderness - 1.1428.
- Trophies will be awarded to the top team in each category. There will also be a Grand Champion trophy awarded to the best overall team. Separate scoring will take place for "Best Tailgate" and the top team will be recognized.
- KCBS style scoring and judging will be utilized. Scoring will range from a low of 2 (inedible) to a high of 9 (excellent) for each category. Disqualifications, only approved by the head judge, will be scored a 1. Disqualification will result from late turn in and foreign object in Styrofoam turn in box (anything other than legal garnish and correct meat). Teams can review KCBS rules and regulations.
- Each team's overall points from all BBQ entries will be totaled and the contestant with the most aggregate points is crowned Grand Champion. **In the UNLIKELY event of a tie for Grand Champion, Wild Card scores will act as the tie breaker.**

#### **IMPORTANT NOTES**

- You must adhere to all electrical, fire and other applicable stadium rules.
- Ash **MUST** be disposed of in receptacles provided.
- Earliest arrival and fire start time is 7:00 am.
- Each team should bring coolers to store meat, beverages & other supplies.
- No glass containers shall be permitted at any time and all stadium rules shall apply.
- We encourage the teams to setup sampling stations, pass out leftovers/extras, etc. to your fellow BBQ Pit attendees. Fun trash talk is encouraged!
- **FREE BEER WILL BE PROVIDED IN BBQ PIT from 10:00AM – 5:00PM (while supplies last)!**

#### **WHAT TO BRING**

- Teams are responsible for ....
  - Grill and extension cords, if necessary.
  - Everything required to cook and serve the judges (meat, cooking ingredients, utensils, plates, prep tables, etc.). **9x9 STYROFOAM TURN IN BOXES WILL BE PROVIDED BY SVPJ and issued after mandatory team meeting.**
  - Marketing materials (i.e. banners) for your business, if desired.
  - Chairs, sanitary items (gloves, wipes, napkins, etc.)