



The Backyard competition is back!

August 15, 2010

Greetings to all of our Backyard Cook Teams,

We would like to extend our warmest greetings and hope that you and your team members have had another great year. Richland Better Hometown Board and the Pig Fest Committee would like to invite you to join us for the 13th Annual Richland Pig Fest to be held in historic downtown Richland on Friday and Saturday, November 12 – 13, 2010.

Our first year of competition under the Georgia Barbecue Association in 2009 was a huge success. The 9,000 or more people that came to Pig Fest last year were delighted with the results of our affiliation with the Georgia Barbecue Association. We appreciate the support you extended to the Pig Fest last year by shelling out the big bucks to compete against professionals that, quite frankly, can't outcook you!

The Pig Fest Committee wants to be as responsive to your needs as possible. As such, after many requests we are reinstating the Backyard Competition this year. We hope this pleases you and shows you how important your participation is to us. We want you to know that this will always be your hometown festival and you will always be a big part of it.

This year, we have changed the categories slightly. There is no longer a "sauce" category. The wings category has been amended to include only the drumette portion of the wing. We hope these changes meet with your approval. We will continue to be responsive to your vision of the Backyard Competition, and if you prefer, we can tweek these categories next year, based on your feedback.

We have enclosed the application for 2010. As always, the Pig Fest will be well planned, well staffed and widely attended.

We applaud you for your support and your patience as the Pig Fest plans for the future. Please contact Jeff or Kimberly if you have special needs and we will try to accommodate your team. Both of them have been instrumental in building the Richland Pig Fest into the great event that it has become. Their phone numbers are listed at the bottom of this letter.

We thank you and look forward to hearing from you. It will be an honor to welcome you to this year's event, which will be the biggest and best yet! We appreciate our Backyard Cookers and value all of you as a resource that will help sustain our great event. It's the best little cook off in Georgia, after all.

Our Best Regards,
The Richland Better Hometown Pig Fest Committee

Richland
A Better Hometown

Jeff Schramm
Cook Team Coordinator
229-317-1700

Kimberly Kelly
Backyard Team Coordinator
229-942-6031

Backyard Cookers Rules & Regulations

- All teams will be assigned a 12' x 12' space in the Pig Fest area.
- All meat entries must be fresh or frozen and must remain unaltered from the state it was received from the supplier, until it is inspected by the contest official inspector.
- Contest categories on Friday are Wings and "From the Water". Contest categories on Saturday are Pork Ribs (loin, St. Louis-style, or spare ribs only – NO country-style ribs allowed) and Pork Shoulder (may be butt or whole). All meat categories must be cooked on site, on the grill.
- Teams may only use wood or charcoal for cooking the meat entries. No gas or electric grills will be allowed in the cooking areas for any reason. Any team found in violation of this rule will be disqualified.
- "From the Water" category includes anything that comes from the water such as fish, seafood, frog legs, etc, but it must be cooked on site, on a grill.
- Contestants may begin check in at 7:00 a.m. Friday, November 12. Contestants must have set up complete by 5:00 p.m. Judging will start at 6:00 p.m.
- Containers will be furnished to the contestants for presentation of category entries. **Garnishes will not be allowed** in any of the four categories. Each container should have enough of the prepared entry for six judges.
- All judging will be done blind. No on-site judging will be done for the purpose of scoring entries. However, independent judges will inspect cook sites during the competition to insure adherence to the contest rules. Teams will be expected to cooperate full with these inspections.
- Winners and awards will be announced at the awards ceremony on Saturday afternoon.
- The chief cook will be held responsible for the conduct of his team and guests.
- It is the responsibility of each contestant to see that the contest area is kept clean and that the area is cleaned and policed following the contest.
- Each contestant must comply with all applicable rules and regulations of the Stewart County Health Department.
- Decisions of the Barbecue Committee Chairman and the Judges are final.

Please cook by the rules. Good luck to all!

We look forward to seeing you November 12 - 13, 2010.

