



Planning for the **8th Annual Pig Out in Maysville** is well under way and it is now time for the planning committee to ask for your help. Sponsorships for this annual event are available at several different levels, as you can see from the attached flyer. With economic times as they are, your sponsorship is greatly appreciated.

The Tri-County Shrine Club and the children they assist need your help. Sponsorships from Pig Out 2010 raised \$12,000.00 for the Shrine Hospital Transportation Fund. Those generous donations enabled local Shriners to make more than 500 trips to the Shrine Hospitals in Lexington and Cincinnati. A \$500 sponsorship ensures no fewer than 10 trips to the hospital for needy area children.

Your sponsorship is tax deductible. The Shrine Hospitals give medical treatment to any child under age 18 at no cost to the family. The Transportation Fund provides patients and their families transportation to and from the Shrine Hospitals also at no cost to them. We understand that you are constantly asked for financial assistance with local events and non-profit group projects. We know that budgets are tight for you and your businesses, but imagine if a child in your family had a need for the Shriner's assistance.

Pig Out will once again be a two day event in downtown Maysville. Sponsors of the event will be acknowledged in various ways, including print and broadcast media, as well as announcements from the entertainment stage throughout the event. Please see the enclosed flyer for additional information.

If you have questions or need further information, please contact Charles Doughman at 606-564-4869.

No man stands so tall as when he stoops to help a child.

Thank you for your consideration.

8th ANNUAL PIG OUT BBQ FESTIVAL

TWO DAY EVENT! FRI. & SAT. SEPT. 23RD & 24TH

Once again the Pig Out BBQ festival committee has decided to support the Shrine Hospital Transportation Fund. We are asking for you help by making a tax deductible sponsorship donation to this cause. Shrine Hospital Transportation Fund is for the sole purpose of transporting patients and their parents or guardians to the Shrine Hospital. Our local Tri County Shrine club provides this service for our patients in an 8 county area with our van. Our Oleika Temple in Lexington covers 53 counties with 12 vans. We transport over 500 children per year. The Transportation Fund enables us to purchase vans, gas, insurance and maintenance. The drivers are all Shriners and work in teams of two. There are 10 drivers locally.

MAKE A POSITIVE DIFFERENCE - BECOME A SPONSOR TODAY!

- PLAQUE \$100**
Name on plaque
or 2011 sticker
- HEN HOUSE \$250**
Name on plaque
or 2011 sticker
Name at each picnic table
Name at each BBQ Booth
- WHERE'S THE BEEF \$500**
Name on plaque
or 2011 sticker
Name at each picnic table
Name at each BBQ Booth
- WHOLE HOG \$1000**
Name on plaque
or 2011 sticker
Name at each picnic table
Name on Banner on
Front of Stage

Name _____

Contact _____

Address _____

Phone _____

Please enclose your company or personal check payable to and mail to:

Shriners Transportation Fund
811 Terre Haute Dr.
Maysville, KY 41056

PLEASE SEND YOUR CHECK BY AUGUST 10TH TO GET IN OUR ADS



8TH

ANNUAL PIG-OUT IN MAYSVILLE CONTEST RULES

and

REGULATIONS—2011

ALL CONTESTANTS ARE EQUAL. A contestant includes anyone participating in the cooking process of the Barbeque contest.

1. **Cooking Team:** Each team consists of a chief cook and as many assistants as necessary. Each team is responsible for providing their own pit/pits. Teams may not share pits.
2. **Team cooking site:** Each team will be given a cooking area space of approximately 12'x25'. All cooking of product or any other equipment, including generators, shall remain within the confines of this area.
 - A. Contestants must provide all needed equipment, supplies and electricity. Contestants must adhere to all electrical, fire and other codes whether city, county, state or federal.
 - B. Only one service vehicle will be allowed in cook-off area. There will be absolutely no in and out traffic and you can't park on Mc Donald Parkway and Front Street after 4:00 pm on Friday, Sept. 23, 2011
3. **Check-In:** Teams may check in and set up starting after 6 pm Thursday Sept 22. Meat will be inspected at check in.
4. **Official meat inspection:** No cooking can begin until all meat has been inspected. No meat will leave the site after inspection.
 - A. All meats that are entered into judging will be cooked within the constraints of the event. Meat must be raw. Meat will be inspected beginning at check-in.
 - B. Meat may be seasoned or marinated prior to the day before a cook-off.
 - C. You may bring pre cooked items for Friday as it's vendors choice. You may also bring cooked pork for Sat. for the people's choice so we can start selling the tickets for this event.
5. The Health Department requires that the following meat holding conditions must be met:
 1. All meats must be on ice or refrigeration before being cooked. Holding temperature must be 40 degrees or less.
 2. After cooking, meat must be maintained at a minimum temperature of 140 degrees F

- 6. Cooking Conditions:** All types of cookers are accepted; this includes homemade, commercially made, electric and propane equipment. Propane tanks have to meet all local and state codes
- A. Sanitation: All cooks are to prepare and cook in as sanitary manner as possible. Cooking conditions are subject to inspection by the judging committee at any given time.
 - B. All teams must meet all local, state and federal fire, electric and health codes. All burn down barrels will have some sort of safety barrier placed across the top or around the barrel.
 - C. Following the contest all equipment must be removed from site. It is imperative that clean-up be thorough. Any team's assigned cooking space left in disarray or with loose trash, other than at trash containers, may disqualify said team from future participation.
- 7. Categories:** NOTE: An individual winner will be selected for each category. A Overall Winner will also be selected.
- A. Beef Brisket- flat or whole.
 - B. Pork Ribs- Slab only, (spare or baby back) or Country Style
 - C. Chicken- Any type- no Cornish Game Hen
 - D. Pork Shoulder, Boston Butt, or any other type of pork other than slab ribs. (butt / whole shoulder - bone in or out but cooked whole),
- 8. Official Judging Tray Contents:** Each team must submit (1) portion of meat in each category.
- 9. Judging trays:** Entries will be submitted in a container provided by the contest organizer. Pre-assigned numbers will be attached to containers.
- A. Judging will be blind. Entries will be judged on appearance, taste and tenderness.
 - B. The scoring system is from 9 (Excellent), 5(Average), to 1 (not acceptable). The weighting factors for the point system are as follows: APPEARANCE— .5714 TASTE—2.2858 TENDERNESS/TEXTURE—1.1428.
- 10. Judging times:** Judging times will be as follows:
- A. Chicken – 3:00 pm
Ribs- 3:30 pm
Pork- 4:00 pm
Brisket- 4:30 pm
 - B. Advanced calling for an item is not required. An entry will be judged only at the time assigned by the contest organizer. The allowable turn in time will be five (5) minutes before to five (5) minutes after the posted time **with no exceptions**.

C. Results will be announced at approximately 6:30 pm.

11 . Vending: All participating teams will be able to sell their barbeque to the public. You may also include any side dishes that you feel appropriate.

12 . Safety Rules:

- A. No use of any tobacco products while handling meat.
- B. Cleanliness of the cook, assistant cooks and the team's assigned cooking space is required.
- C. Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cap/gallon of water). Each contestant will provide a separate container for washing, rinsing and sanitizing of utensils.
- D. A fire extinguisher device will be near all pits.
- E. No pets will be allowed in the cooking area.
- F. There will be no refund of entry fees for any reason.
- G. Each contestant must comply with all pertinent laws and ordinances, including without limitation, City of Maysville and Mason County rules and the provisions of the Kentucky Alcoholic Beverage Code.

13. Move out:

- A. Contest area must be cleared out by 12 noon. on Sunday, Sept. 26, 2010.
- B. All cook sites must be cleaned before moving out. Absolutely no ashes, or trash left on cook sites.
- C. The City of Maysville and the Shriners Transportation Fund is not responsible for theft or damage to equipment or property of contestants.

The City of Maysville and the Shriners Transportation Fund has the right to modify or expand these rules and regulations. Decisions of the Committee and Judges of the Contest are final regarding meat judging.

**8th ANNUAL PIG OUT IN MAYSVILLE BBQ
COOK-OFF**

**FRIDAY, SEPTEMBER 23, 2011 5:00PM-10:00PM
(FRIDAY NIGHT VENDORS CHOICE)**

SATURDAY, SEPTEMBER 24, 12:00PM-10:00PM

SPONSORED BY NATIONAL HEAVY EQUIPMENT SALES

GRAND CHAMPION PRIZE \$ 600

RESERVE CHAMPION PRIZE \$ 400

3RD PLACE CHAMPION \$200

FOR EACH CATEGORY:

\$100 CHAMPION

\$75 RESERVE CHAMPION

\$50 RUNNER UP

PEOPLES CHOICE AWARD "SPLIT THE POT".

TEAM NAME: _____ #OF TEAM MEMBERS _____

CONTACT PERSON: _____

STREET ADDRESS: _____

CITY: _____ STATE _____ ZIP: _____

HOME PHONE: _____ WORK PHONE: _____

EMAIL ADDRESS: _____

TOTAL ENTRY FEE: \$75

1st FOURTEEN TEAMS PAID!

ENTRIES MUST BE IN AND PAID BY JULY 23 TO SAVE YOUR SPOT

PLEASE CHECK CATEGORIES ENTERING BELOW:

Chicken _____ Pork Ribs _____ Beef Brisket _____ Pork Shoulder or Boston Butt _____

SPACES ARE 12' X25'

MAKE CHECKS PAYABLE TO:

Shriners Transportation Fund

Mail to:

Charles Doughman

811 Terre Haute Drive, Maysville, KY 41056

For more information please call Norbert Gallenstein at 606-584-0061

I AGREE TO ABIDE BY THE RULES AND REGULATIONS OF THE PIG OUT ON MARKET.
7COPIES OF RULES MAILED UPON REQUEST

RELEASE:

WAIVER OF LIABILITY: Upon the accepting of this entry, I, the undersigned, intending to be legally bound, hereby, for myself, my heirs, my executors and administrators, waive and release any and all rights and claims for damages I may have against the CITY OF MAYSVILLE and their agents, successors and assigns for any and all injuries suffered by me in this event. Further, I hereby grant full permission to the CITY OF MAYSVILLE and/or agents authorized by them to use any photographs, videotapes, or any other record of this event for any legitimate purpose.

CHIEF COOK: _____