



Chief Cook: _____

Team Name: _____

Address: _____

City/State/Zip: _____

Email Address: _____

Telephone: _____

Assistant Cooks: _____

COOKING INSTRUCTIONS AND RULES

More info on SCBA Team rules applicable to all competitions throughout the state:

<https://www.sctbarbeque.com/cook-teams-rules/>

BBQ, Blues, & Boos is a fundraising event to support the Southern Palmetto Regional Chamber, so note that all food prepared by cook teams will be sold by festival organizers.

Anything but Butts Friday: As teams begin to prepare their competition Butt or Ribs, cook teams will compete by producing and serving samples of any type of food that is not Barbeque. Anything but Butts samples can be produced ahead of time, completely onsite, or a mixture of both, and teams should prepare for 300 sample servings.

Main Barbeque Competition Saturday: Barbeque for the contest may be prepared using any heat source, and the teams may prepare and cook the pork in any fashion they prefer, so long as it is suitable to be served to the public. The teams must prepare the barbeque on-site at the venue, starting no earlier than 1pm on Friday, to be ready to serve to judges by 10am Saturday. Teams are to chop or pull their meat

and put in pans after judging, to be provided for sale by festival organizers. Team members must wear gloves when handling any food, chop the pork under a covering, and have a hand-washing station.

The Festival will furnish up to 10 butts to each team, which teams will receive by 1pm on Friday, at the cook's meeting. Ribs competition is not required, but if you choose to compete, your team must provide their own ribs. Cooks also have the opportunity to sell Ribs during the Saturday of the festival, setting their own price and collecting cash directly. In both competition and sales, cooks will provide their own ribs.

Each team will have a total cooking area no larger than 20' x 40'. No two-story structures are allowed. All belongings must be entirely contained within the 20' x 40' area. Please respect the space and be careful not to damage any landscaping or other property. No pets are allowed.

Each team must supply their own ingredients, grill, tools, ice, and any other materials needed by the team. 30 amp RV style Electrical power via site generators will be provided for each cook site, though teams should be prepared with a generator if any issues should arise with the site generators.

Teams may not sell or distribute any form of beverages to the public, including alcoholic beverages. Team members should be discreet with use of alcoholic beverages on the premises, and are to respect the rights of others with special regard to music volume, profane language, and infringement on adjoining sites particularly during 11pm Friday to 8am Saturday. Team members must conduct themselves in a professional manner or may be asked to leave.

REGISTRATION AT VENUE

Each team must register upon arrival at the Festival information booth located at Gail Reyes Center/Generations Unlimited, 11403 Ellenton St, Barnwell, SC 29812, and can arrive starting at 8am but no later than 3pm on Friday. The team's number and cooking area assignment will be issued then. All head cooks must attend a cook's meeting Friday evening at 3:30pm at the venue. The location of this meeting will be confirmed at time of check-in.

COOKOFF SCHEDULE

Friday, October 23th

8:00am – Cooks begin arriving and setting up

1:00pm – Butts Given to Cooks

3:30pm – Cooks Meeting with SCBA

4:30pm – Judges Meeting for Anything Butt

5:00pm – Anything Butt Submissions

5:30pm – Anything Butt opens for Public sampling

9:00pm – Anything Butt ends Public Sampling

11:00pm – Quiet Time Begins for Cookers

Saturday, October 24th

9:00am – Judges Meeting

10:00am – Official Butts Turn-in

11:00am – Official Ribs Turn-in

11:00am – Public Sampling Begins for BBQ Cookoff Competition

3:30pm – Award Ceremony & Public Sampling ends

4:00pm – Cook-Off over and public disperses

JUDGING & AWARDS

Judging for Butts & Ribs will take place on Saturday at 10am and will be conducted by the SC Barbeque Association (SCBA). Judging rules will be reiterated at the cook's meeting Friday evening. The head cook shall be the team member permitted to present the barbeque during the judging process.

The SCBA requires that the Main Meat for an event, which is the meat category eligible for Master Barbeque Award (MBA) points, must come from the same source thereby ensuring a level playing field for all cookers. The festival will provide all butts for the Main Meat. The SCBA will not judge or award points to any Main Meat entry that is shown to be from an unapproved or outside source. Ribs used for the Master Barbeque Rib Award are provided by the contestants and can come from any source they choose.

All meat to be turned in for judging by the SCBA must be prepared and cooked at each team's cook site. Competition meat to be judged by the SCBA shall not be removed from the event site once a Cook Team arrives at the contest.

Each Cook Team must be on a stand-alone basis and must be separate from all other cook team areas. All teams are required to have their own designated pit master, team name, cooker(s) and cook site. All competitive cooking actions such as meat preparation, cooking and sample box preparation must be proprietary to their team.

The SCBA conducts only blind judging. Entries are judged on the following categories: Appearance (0-3), Aroma (0-2), Texture/Tenderness (0-5), Taste (0-5) and Overall Impression (0-2). The maximum score is 17.

Cookers may use any heat source they wish. The SCBA allows the choice of the heat source to the cooker. It may be wood, gas, electric or any other heat source in working order. Any cooking devices that are found to be faulty or dangerous could be disallowed for use in the event.

9 inch boxes are used for sample turn-in. The SCBA uses a standard 9 inch, non-partitioned, white, Styrofoam box to hold the meat that is sent to the judging tables. For Butts entries, the SCBA asks that you provide enough meat in the box to accommodate 8 judges. Rib entries should contain a minimum of 8 ribs, which should include the bone.

Sample Box inspection is not mandatory/ Cook teams are not required to have their sample box inspected at the Receiving Table prior to judging, but are given that opportunity. If you have your box inspected, you will be asked to briefly open your box for "visual" inspection. Once inspected, the entrant will be given an opportunity during the allotted turn in time to correct anything "visually" seen that could result in a disqualification.

No Markings of any kind are allowed on the turn-in box. There should be no markings of any kind on the sample box. If there are any markings, the Receiving Table will ask that the entry be transferred into a

box that has no markings and be resubmitted. If that is the case, your box must be resubmitted within the normal time allotment.

No foreign material is allowed in the turn-in box. Your sample box should contain only meat. No garnish of any kind is allowed in the sample box. No aluminum foil or other type of material is allowed in the sample box.

You may turn in your sample either sauced or unsauced. Your sample box should contain only meat, which can be sauced or unsauced. No cups of extra sauce are allowed in the sample box. Sauces should not contain any pieces or chunks of "immediately distinguishable" ingredients such as slices or chunks of fruits or vegetables.

You may wrap your sample box prior to turn-in. You may wrap the outside of your entry box in heat preserving wraps such as tinfoil, hot blankets or any other device in an effort to keep the contents warm. All such devices must be removed prior to acceptance at the Receiving Table. If a box is submitted with foil inside of the box and it is discovered during the voluntary "visual" inspection, the entrant will be asked to remove it and resubmit the box.

Official Turn-In time is 10am, Saturday for Butts and 11am, Saturday for Ribs with a ten minute window before and a five minute window after.

Head Cooks should be present during the event. It is expected that the Head Cook/Team Captain be in attendance at all SCBA events where a team is entered. Repeated violations of this expectation could result in MBA points being lost in the event that the Head Cook/Team Captain is not present. Exceptions are made for illness.

Local Health Regulations must be followed. Cook teams are required to adhere to all safety and health requirements and regulations, which are the purview of DHEC. Any entry disqualified before or after judging by the Festival or DHEC will not be awarded points in the MBA contest.

Cook teams are required to adhere to the code of conduct set forth by the festival, which will be reviewed at the Cook's Meeting on Friday at 5pm. Any team disqualified by the festival personnel or the Health Department, for whatever reason, will not be judged by the SCBA.

Friday evening: Anything but Butts. Judging by festival judges will begin at 5:00 p.m. with samples to the public beginning immediately after.

Anything but Butts Prize: \$500 & Trophy
Second Place: \$300
Third Place: \$100

People's Choice: Free entry to 2027 event
Best Halloween display: Free entry to 2027 event

Teams are required to provide and cook items for Anything but Butts competition. Teams should be prepared to provide small samples for at least 300 people. Anything but Butts samples can be produced ahead of time, completely onsite, or a mixture of both. Samples will be judged by local judges on Friday and winners awarded during award ceremony on Saturday.

Saturday morning: BBQ, Blues, & Boos Cook-Off. Blind judging will begin when determined by the Barbeque Marshall on Saturday, no later than 11 a.m.

Best BBQ (Butts Provided by Festival):

Best Ribs (Provide your own ribs):

First Place Overall: \$1,500 & Trophy

First Place: \$300 & Trophy

Second Place Overall: \$1,000 & Trophy

Second Place: \$200

Third Place Overall: \$500 & Trophy

Third Place: \$100

Fourth Place Overall: \$500

Fifth Place Overall: \$250

First Place Local or Amateur: \$1,000 & Trophy

2nd Place Local or Amateur: \$750

3rd Place Local or Amateur: \$500

(Local Team is defined as a team based in Barnwell, Allendale, or Bamberg Counties. Amateur Team is defined as a team where this event is their only event on the SCBA circuit.)

CLEAN-UP & EXITING

Teams are required to clean up their assigned cooking areas and return the site to pre-competition conditions. The area must be cleaned before 4 p.m. on Saturday, and the head cook will be responsible for fulfilling this requirement.

For the safety of our event attendees, teams cannot vacate the premises until after 4pm on Saturday.

HOW TO APPLY

Register and pay \$275 fee online at: www.bbqbluesboos.org/bbq on or before Friday October 9th, 2026 (\$200 early bird registration deadline is September 18th). Entries must be received online by that date to be considered; the competition is limited to a total of 20 teams. You DO NOT have to be a member of the South Carolina Barbeque Association (SCBA) to participate.

BBQ, Blues, & Boos reserves the right to reject any application. If your application is not accepted, your money will be refunded. However, no refunds will be made after you have been accepted into the contest. All photos taken of your team become the property of the BBQ, Blues, & Boos Festival and may be used for promotional purposes without your prior consent.

Contestants agree to indemnify and hold BBQ, Blues, & Boos Festival, The Southern Palmetto Regional Chamber, and the Palmetto Innovation Center, their employees, agents, sponsors, and volunteers harmless from any and all claims made against BBQ, Blues, & Boos Festival, The Southern Palmetto Regional Chamber, and the Palmetto Innovation Center, their employees, agents, sponsors, and volunteers, including, without limitation, all costs, liabilities, judgments, expenses, damages, or reasonable attorney's fees arising out of or in connection with (1) any structure erected by the contestants, (2) any apparatus, equipment, or personal property used by contestants (3) any act of omission on the part of the contestants, its agents, invitees, participants, representatives, employees, and servants, and (4) any claims made on account of or resulting from contestants' participation in the contest.

Cook-off dates: October 23 & 24, 2026

Anything but Butts sales Friday: tickets will be sold by the festival, where attendees will get a wristband to be able to sample Anything but Butts food samples distributed at each competitor’s cooking area by cooks or festival volunteers from 6-9pm, or until all is gone.

Barbeque sales Saturday: Tickets will be sold by the festival, where attendees will get a wristband to be able to sample pulled pork distributed at each competitor's cooking area by cooks or festival volunteers until 1pm, and then will be distributed in designated containers sold by the festival until sold out. Cooks have the opportunity to sell Ribs during the Saturday of the festival, setting their own price and collecting cash directly. Cooks will provide their own ribs.

Location: Gail Reyes Center/Generations Unlimited, 11403 Ellenton St, Barnwell, SC 29812

For additional information, please email us at bob@southernpalmetto.org or contact Bob Snead at 843-714-4088

Waiver of Liability: Contestants agree to indemnify and hold BBQ, Blues, & Boos Festival, The Southern Palmetto Regional Chamber, and the Southern Palmetto Foundation, their employees, agents, sponsors, and volunteers harmless from any and all claims made against BBQ, Blues, & Boos Festival, The Southern Palmetto Regional Chamber, and the Palmetto Innovation Center, their employees, agents, sponsors, and volunteers, including, without limitation, all costs, liabilities, judgments, expenses, damages, or reasonable attorney’s fees arising out of or in connection with (1) any structure erected by the contestants, (2) any apparatus, equipment, or personal property used by contestants (3) any act of omission on the part of the contestants, its agents, invitees, participants, representatives, employees, and servants, and (4) any claims made on account of or resulting from contestants’ participation in the contest.

I agree to abide by all of the Rules and Regulations of the BBQ, Blues, & Boos Festival contained in this document, and agree to the Waiver of Liability. I further agree to notify all members of the team I represent about these rules.

Signature of Chief Cook

Date

Once festival organizers receive this signed form along with the registration fee, you and your team will be officially registered for the BBQ, Blues, & Boos Cookoff Competition.