

The Piggly Wiggly BBQ and Bluegrass Festival
Southern Amateur Barbeque Cook-Off Championship at Boone Hall Plantation
September 5, 2010

Competition Rules and Regulations

1. This is an amateur contest and is not a sanctioned event. This is not an event for barbeque teams on the circuit.
2. All teams will compete under the same set of rules and will be eligible to win in any category.
3. Barbecue is defined as chicken, beef or pork prepared on wood, charcoal or gas and basted. Both grilling and smoking methods of cookery may be used. Teams will be responsible for providing all meat to be judged.
4. All outdoor grilling and cooking devices are permitted to be used for the competition with the exception of oil deep fryers. Open fires or pits are NOT permitted. Boone Hall's cooking marshals will be monitoring cooking techniques to insure safety and will disqualify any team violating safety issues.
5. Categories for the BBQ contest are:
 - Chicken - bone in only
 - Ribs (spare ribs, loin or baby, no country style ribs)
 - Choice (a prepared meat of your choice. Must be identifiable as either, beef, chicken, pork, fresh water fish or seafood.
 - Best Set-up (best theme, team appearance, originality, creativity)
6. To be eligible the Head Cook must submit a completed entry form with the team member's names along with a signed release form and entry fee. Any entry not meeting these requirements will be returned as incomplete and will have the same effect as if an entry had not been submitted. Teams may not change categories after entry deadline.
Entry Form Deadline August 27th, 2010.
7. Entry fee is \$150 per 4 person team and must be paid when submitting application. Teams may have no more than 6 people on a team. An additional fee of \$20 each will be charged for team members 5 & 6.
8. Availability of electricity is limited. For an additional fee of \$25 teams may request electric connection. Requests must be indicated on the original application and the fee will only be charged if the request is granted. Electric connection is strictly limited to a single 20amp circuit. These connections are limited and will be granted on a first come, first serve basis according to the requests made on applications. Water hook-ups will be available for no additional fee.
9. Each cooking team will consist of a Head Cook and no more than 5 assistants. Head Cooks must be age 16 or older. Assistant cooks must be age 12 or older.
10. A Head Cook may not enter more than one team for this contest. A Head Cook may not assist another team in preparing, cooking or presenting the items to be judged
11. Each Head Cook / Team must provide cooking ingredients, cooking devices (including grill), utensils, fire extinguisher, shade, and preparation table. Clean-up facilities will not be provided. Please leave your competition space as you found it.
12. Teams competing in the BBQ Categories will be provided with a 15' x 30' area and it is the head cook's responsibility to keep all tents, tables, grills, etc in the designated space provided. **Animals are not permitted.**

13. Each BBQ Competition Team will receive (1) vehicle pass and **only (1) vehicle per team will be allowed in the competition parking area**. Other vehicles can be unloaded during the designated set-up time and then must be moved out of the competition area. Any vehicle in the competition area it must fit within the space provided and cannot be moved during the competition. Vehicle traffic is strictly limited to the specific setup and break down times. Violation of this policy will result in immediate disqualification.

14. Cooking teams will be permitted to enter the grounds and set up on Saturday September 4th between the hours of 6pm and 9pm and Sunday September 5th between 7am and 9am.

15. Cooking teams will be permitted to exit the cooking grounds ONLY between the hours of 4:30 pm and 5:30 pm or at the conclusion of the festival for the day. Vehicle traffic within the cooking grounds at any other time is strictly prohibited and will result in immediate disqualification.

16. Teams may set up on Saturday and stay overnight for an additional camping fee of \$25. All teams camping overnight will be required to obey the following rules:

- Boone Hall's gates will be locked at 11pm Saturday night and will not reopen until 7am Sunday morning. No entry onto the property will be permitted after 11pm. Exit for emergencies will be permitted.
- All overnight cookers must keep all set up within the boundaries of their designated area.
- Quiet time from 11pm - 7am will be enforced.
- **No one other than those registered with the cooking team will be permitted on property after the 9pm set up time on Saturday.**

17. There will be a mandatory cookers meeting at 10:30am. All cooking teams must be represented by at least one member of their team.

18. This contest is an amateur competition and is open only to cooking teams that have not placed top three in a professional division of a sanctioned event within the last 2 years. Boone Hall will determine and verify a team's eligibility. Each team must comply with all applicable rules and regulations of the South Carolina Health Department and local, city and county health departments, including, but not limited to the following:

- Meat must be kept at 40 degrees Fahrenheit or less before cooking. (A cooler with ice is cold enough.)
- After cooking, the meat must be maintained at 140 degrees in a covered container or in foil. (This can be done by placing it at the back of the grill away from direct heat.) Product will be judged at the time indicated on the schedule.
- Cleanliness of the cook, assistants and contest area is required. No use of any tobacco products while handling meat.
- Samples will be given to judges only. Samples may not be distributed to the crowd.
- All contestants must supply a fire extinguisher and keep it near the cooking area.

19. All Meat to be judged must be inspected prior to Cooking. All meat must be in the original packaging when submitted for inspection. Meat may not be spiced, cured, precooked, sauced, marinated or injected before inspection. Cooking may start anytime after the Teams space has been assigned and meat has been inspected.

20. Chicken must be cooked until juices run clear or to an internal temperature of 185 degrees Fahrenheit. All other meats should be cooked to an internal temperature of at

least 165 degrees. Entries submitted under-cooked (as determined by the contest organizer) will be automatically disqualified.

21. A mop/basting or BBQ sauce may be used during the cooking process. Meat may or may not have sauce on it when submitted for judging.

22. Boone Hall reserves the right to disqualify an entire Team for any activity or action that is determined by Boone Hall to be deceitful, dangerous, and illegal or in violation of any rules as listed.

Some examples are as follows:

- Foul, abusive, unacceptable language or behavior by a team member or guest
- Excessive Noise from a radio, generator or other device
- Consistent Excessive number of people in the Teams Competition Space that could cause a safety problem

23. All teams are expected to be respectful of the surroundings and their fellow cooks. Boone Hall cooking marshals will be patrolling the cooking area to enforce all rules and standards.

24. No glass containers are allowed on site.

25. Entries not following the contest rules will not be judged.

SUBMITTING ITEMS TO BE JUDGED

BBQ CATEGORIES

1. Judging starts at 1:00pm. Judging will be done in the following order:

- Chicken 1:00 p.m.
- Ribs 1:30 p.m.
- Choice 2:00 p.m.
- Best Set Up will be judged from 12:00 pm - 1:00 pm

2. Awards presentation 4 pm.

3. The entry must be turned in on time, between 5 minutes before or 5 minutes after the posted time, NO EXECPTIONS. Teams are responsible for getting their meat to the official Boone Hall Cook-Off check in table on time. An official clock will be at the turn in table which will be used exclusively to determine the time.

4. When submitting meat to be judged in the BBQ categories:

- Chicken - Submit the entry in the container provided by Boone Hall along with the team number placed outside the container. Need to submit 8 identifiable portions. Teams can submit a mixture of white or dark meat but meat must be on the bone. Can submit any portion or part of the chicken on the bone as long as the 8 portions fit into the single container supplied by Boone Hall.
- Ribs - Submit the entry in the container provided by Boone Hall along with the team number placed outside the container. Need to submit 8 identifiable portions on the bone. Additional meat off the bone can be included but all items submitted must fit in the single container provided by Boone Hall.
- Choice - Submit the entry in the container provided by Boone Hall along with the team number placed outside the container. Need to submit 8 identifiable portions of your choice of allowed meat which must fit into the single container supplied by Boone Hall. Allowed meat must be either beef, chicken, pork, fresh water fish or seafood.

5. Meat may or may not have sauce on it. Pooling of sauce in container is not allowed. Sauce may not be submitted separately with product turn in.
6. The meat should be submitted with No Garnish. No aluminum foil allowed in the container. No toothpicks, skewers, foreign material or stuffing permitted. No identifying marks or brands on the meat. Any entry not complying with this rule will be given a score of one (1) by each Judge on Appearance for that Category.

JUDGING PROCEDURES

BBQ CATEGORIES

1. The judging area will be as separate from the contestants and spectators as possible. Judging will be done in the blind judging method. Meat should not be submitted with any identifiable marking or branding. Unused entries may not be returned to the contestants.
2. Teams must deliver the meat to be judged in the container supplied by Boone Hall to the Cook Off official at the appropriate time and then the Cook Off official will deliver it to the judges.
3. All entries in a particular meat category will be judged by a panel of judges at the same time. Judges must agree to taste all samples in that category. Each sample will be judged by all members of the judging team.
4. In the BBQ judging, points will be awarded on a scale from 2 to 9 based on Taste Tenderness & Appearance. The judge's scores will be calculated for each team by categories to determine that teams category score. If there is a tie in one of the categories it will be broken as follows. All of the judge's scores will be compared for the highest cumulative scores in taste, then tenderness, then appearance. If there is still a tie it will be decided by the toss of a coin.
6. A Cash Prize and trophy will be awarded to the First, Second and Third Place winners in each category.

Best Set-Up Category

1. All cooking teams will be judged on their cooking site set-up and awards will be presented to the top three teams based on tallied scoring of 6 official judges that will visit each site independently from the hours of 12pm - 1pm.
2. Judging will be based on overall appearance as well as theme, decor` and originality.

All decisions of the Boone Hall Judges are Final.

Boone Hall reserves the right to amend or change the rules as long as they are applied to all teams as Boone Hall sees necessary to solve or correct any unforeseen problems or situations.

Prize Money

For each category of Chicken, Ribs, Choice and Set-Up the following awards will be given:

- 1st place - \$250
- 2nd Place - \$150
- 3rd Place - \$75

An overall winner will be awarded \$500 and presented with the title of:
Boone Hall Southern Amateur Grand Champion.

