

ASC Greenway Barbecue & Bluegrass
2010
Cook-Off Rules

- 1 Each team will consist of a chief cook and as many assistants as the chief cook deems necessary. Each team will provide cookers to be used exclusively by that team within the team's assigned cooking space. The use of a single cook devise by more than one team is not permitted. All seasoning and cooking of meat is to be done within the confines of the team's assigned cooking space.
- 2 A chief cook or assistants may not enter more than one team per contest with the same team name.
- 3 Cook teams may arrive at the Dairy Barn any time Friday, September 17. SCBA will address the teams at 5 pm. Ten 8 lb Boston butts and/or ten racks of spare ribs will be distributed to each team afterward.
- 4 All meats must be on ice or refrigeration before being cooked. Holding temperatures must be 40 degrees Fahrenheit or less. After cooking all meats must be maintained at a minimum temperature of 140 degrees F.
- 5 A team may inject fresh meat with various approved food stuffs (juices, marinades, etc.) as they see fit but they may not use any meat that is not provided by the Greenway B&B Committee. No pork products may be brought to the event by the teams even if they intend it for display purposes only.
- 6 Once any meat has been inspected and handed out to the teams it may not leave the contest site. The pork should remain on the cooker and not be taken out of view.
- 7 Contestants must provide all needed equipment and supplies. Each team will have water and electricity available, but the team is responsible for any water hoses and electrical cords and the team must adhere to all electrical, fire and other codes whether city, county state or federal.
- 8 Fires may be made of wood, pellets, charcoal, gas or electric burners. Each team is responsible for the safe handling of their fires and the safe removal of all ashes and any unused wood, pellets or charcoal. Fires may not be made in a dug pit, open holes or directly on the ground. Electric accessories such as spits, augers or forced draft are permitted.
- 9 It is the responsibility of each team to see that the team's assigned cooking space is kept clean and policed following the contest. All fires must be put out and all equipment removed from the site. Any site that is left in disarray or with loose trash, other than in trash containers, may be disqualified from future participation at the Greenway BBQ & Bluegrass.

- 10 Causes for disqualification are as follows: A) Excessive use of alcohol beverages by a team, its members and/or guests. Note that alcoholic beverages may not be distributed by any member of the team to the general public. B) The use of any controlled substances by the team members or their guests. C) Foul, abusive or unacceptable language by a team, its members and/or guests. D) Excessive noise generated from speaker or public address systems.
- 11 A “quiet time” will start at 12:00 am Friday night and will last until 7:00am Saturday morning. During quiet time the use of radios or amplifying equipment disturbing other contestants will not be allowed. Each contest team captain must enforce quiet time for his team.
- 12 There will be no refund of entrance fee for any reason after the committee accepts the team.
- 13 There is no showmanship prize category but teams may decorate their sites as long as no fire ordinances are violated.
- 14 These additional cleanliness and safety rules must be followed: A) Shirts and shoes are required to be worn. B) Sanitizing of work area should be done with the use of a bleach/water rinse in the proportion of one cup of bleach to one gallon of water. C) A fire extinguisher must be near by. D) No use of tobacco products while handling meat.
- 15 The event will open to the public at 11am on Saturday. Guests will purchase meals at the sales tent in front of the Dairy Barn. Upon admission, each individual will be given a wrist band. The People’s Choice voting will be at the sales tent and announced to all visitors. Visitors will then be directed to all cook stations for sampling. Cook teams should have a representative at their cook station to greet visitors from 11am until 3pm. If visitors do not have wrist band, please direct them to sales tent.
- 16 The 2010 Greenway BBQ & Bluegrass will have a “People’s Choice” balloting. A \$100 cash prize will be awarded in that category also. The visiting public can pay \$1 to vote their choice by ballot at the admission tent.
- 17 Prizes, trophies and awards will be presented at **2:30 pm** on the band stand as follows:

Boston Butts:

1 st Place	\$1,000 with Trophy
2 nd	\$500 with Trophy
3 rd	\$250 with Trophy
4 th	\$100 with Trophy
5 th	\$75 with Trophy

BBQ Ribs:

1 st Place	\$800 with Trophy
2 nd	\$400 with Trophy
3 rd	\$200 with Trophy
4 th	\$ 80 with Trophy
5 th	\$ 50 with Trophy

The cook team with highest number of combined points in both categories will receive the Grand Prize of a BBQ Grill and a trophy.

Judging

Boston butt judging will start at 10:00 am. One box of product must be brought to the loading dock behind the Dairy Barn for judging. Samples must be submitted between 9:50am and 10:10am with no exceptions. Each team must submit a box containing eight ounces of Boston butt product.

Barbecue rib judging will start at 11:00 am. One box of product must be brought to the loading dock behind the Dairy Barn at 11:00 am. Samples must be submitted between 10:50am and 11:10am with no exceptions. Each team must submit a box containing eight separated ribs.

Barbeque may be submitted with or without sauce. All barbeque is judged the way it is submitted. If you want sauce on your product you must put it on. If you want it judged without sauce submit it that way. Please do not send in containers of sauce with your box of barbeque.

Judging will be handled by the South Carolina Barbecue Association. Each judge will be an experienced and credentialed Certified SCBA Judge.

Points awarded for the butts and rib categories will be added together to determine grand prize winner.

For blind judging, the committee will provide two containers for to each team. One container is to be submitting for judging. An extra container is provided in case of an accident.

Garnish in a box is not judged and it is urged that only meat be placed in a box. Markings or decorations of any kind on the box are prohibited. A ticket will be assigned to each entrant box and teams will be issued a matching ticket number. Please do not lose your ticket. The judges will not see any names associated with ticket numbers.

Entrees will be judged on appearance, aroma, taste, tenderness and overall impression.

In the unlikely case of a tie in overall scoring the tie will be broken by recalculating the scores from the cards and giving the highest value to taste, then tenderness, then aroma.

Good luck and thank you for your participation!