



South Carolina Department of Agriculture's 7th Annual Commissioner's Cup BBQ Cook-off

Dear BBQ Cook Teams,

The 7th annual Commissioner's Cup BBQ Cook-off is March 23 & 24, 2018 at the State Farmers Market. This event is the SC State Championship BBQ Cook-off and is sanctioned by the Southern BBQ Network. As the SC State Championship, we want to honor the great barbecue we have in this state. The 2018 Commissioner's Cup turn-in box will require a representation of at least 2 styles of common SC Barbecue to be eligible to win the SC State Championship. We are also excited to add a second age category to our Kids' Que for children of participating cook teams. Details and the registration form are in this packet. As always, we will be collecting canned goods for Harvest Hope Food Bank. Please read the rules and regulations carefully as there are new updates and additions. I look forward to seeing everyone in March!

Commissioner's Cup BBQ Cook-off 2018 will have the following Categories:

"Boston Butts" winning trophies and cash awards of \$1900

First place - \$1000
Second place - \$600
Third place - \$300

"Pork Ribs" winning trophies and cash awards of \$1900

First place - \$1000
Second place - \$600
Third place - \$300

Cookers competing in butts & ribs are eligible to be awarded as

Grand Champion \$600
Reserve Champion \$300

"People's Choice" winning a trophy

Kids' Que winning trophies and cash awards of \$200

Senior Grand Champion \$60	Junior Grand Champion \$60
Senior Reserve Champion \$40	Junior Reserve Champion \$40

Elizabeth Wood
Event Coordinator
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Commissioner's Cup BBQ Cook-off

Cook Team Application

The entry fee is \$150 (nonrefundable) and includes all categories. A \$50 late fee will be applied to applications postmarked after March 9. Applications and checks will be returned once all available spaces are filled. **Make checks payable to the SC Department of Agriculture and mail to Elizabeth Wood, P.O. Box 11280, Columbia, SC 29211.** Spaces are approximately 12'x 24' under the sheds (if you need more space, please note below). Space assignments will be given at setup on Friday, March 23, 2018, from **12 p.m. - 3 p.m. We will not check teams in before noon.** Takedown is permitted after 3 p.m. Saturday, March 24, 2018, leave spaces clean. **All head cook and assistant cook signatures are needed below for your application to be considered complete.**

Cook Team Name _____

Head Cook _____

Address _____

City _____ State _____ ZIP _____

Cell Phone _____ Alternate Phone _____

Email _____

Size of Cooker Rig _____ Special Needs _____

Water? Yes _____ No _____ Electricity? (220v 20 amps MAX) Yes _____ No _____

***Waiver of Liability:** In consideration of South Carolina Department of Agriculture ("SCDA") allowing me to participate in the Commissioner's Cup BBQ Cook-Off & Festival (the "Event"), I, the undersigned, intending to be legally bound, hereby for myself, my heirs, executors, and administrators, waive and release any and all rights and claims for damages I may have against SCDA, its agents, benefactors, representatives, successors, sponsors, volunteers, and assigns, for all injuries suffered by me in connection with the Event.*

I understand, appreciate, and acknowledge the risks associated with the Event, including, without limitation: property damage, burns, cuts, and smoke-related injuries. I agree to abide by the Event rules and regulations. I agree to follow all South Carolina DHEC rules and regulations, and I acknowledge that I may not serve raw or undercooked food.

I hereby grant full permission to SCDA and its agents to use my name and image for legitimate purposes.

Head Cook Signature

Date

Assistant Cook Signature

Date

Assistant Cook Signature

Date

Assistant Cook Signature

Date

Assistant Cook Signature

Date

Competition Rules and Regulations

Commissioner's Cup BBQ Cook-off

1. A cook team representative is required to attend the cooks meeting at 4:30 p.m. Friday, March 23
2. Wrist bands for head cook and assistants must be worn at all times. Only those with wrist bands will be allowed in the event area before 11 a.m. on March 24.
3. Teams are responsible for having help to pass out samples. Help will **NOT** be provided.
4. Grills/cookers must be set up outside of the shed to stay in compliance of our fire code.
5. Boston Butts:
 - a. Each cook team will be given 4 – 8 butts on Friday directly following the cook team meeting
 - b. All meat used for judging must be cooked on site and will be supplied by SCDA
 - c. Meat may be prepared on any type of cooker
 - d. To be eligible to win the SC State Championship, your turn in box will require a representation of at least 2 styles of common SC Barbeque, list attached.
 - e. Cook teams are responsible for refrigeration of meat before it is cooked
 - f. Holding temperature must be 40 degrees or less
 - g. All cooked meat must be maintained at a minimum temperature of 150 degrees
 - h. All BBQ meat will be served by the cook teams as samples starting at 11a.m. on Saturday
 - i. Forks, napkins, and soufflé cups will be provided.
 - j. Teams are to serve samples from tents that must have weights attached to each leg
 - k. Foam containers will be provided for judging
 - l. Turn in will be Saturday at 10 a.m.
6. Pork Ribs:
 - a. Teams will furnish their own ribs (according to SBN guidelines) in an unopened package
 - b. Only teams who compete in ribs and butts are eligible for Grand Champion (SC State Champion) and Reserve Champion awards
 - c. All rules above (butts) apply on temperature and DHEC
 - d. Ribs turn-in will be Saturday at 11a.m.
7. Team Behavior:
 - a. The Head cook will be responsible for the conduct of his/her team and guests
 - b. Teams must serve **all** prepared meat provided by the SC Department of Agriculture as samples to the public. (after judging turn in)
 - c. Teams are responsible for keeping their area clean and free of trash
 - d. Grease and ashes need to be deposited in the proper designated containers. **Failure to do so will result in a \$200 fine.**
 - e. NO live animals are allowed on the market before, during or after the event
 - f. Teams must have the following: hand washing station, soap, paper towels, bucket for disposal water, probe thermometer and fire extinguisher
 - g. Food prep and serving must be done under tents. All tents that cover or are close to cooking grills must be NFPA 701 flame retardant tents
 - h. All vehicles will be parked in designated cookers parking area by 8 am on March 24. **Vehicles not parked in cookers/vendors parking area will be towed at owner's expense.** Only cooking/serving vehicles can be under the shed and they must be clean and free of dirt and/or grease
 - i. Quiet hours must be maintained from 11 p.m. Friday – 6 a.m. Saturday. (the farmers shed is next to a residential neighborhood).
 - j. Under no circumstances are teams to distribute alcoholic beverages to the public
 - k. **All SBN rules and regulations apply. For a full list, visit sbbqn.com.**

Any questions, please contact event coordinator Elizabeth Wood at ewood@scda.sc.gov.

South Carolina is one of the only places in the nation where you'll find all four of the basic types of barbecue.

The 2018 Commissioners Cup turn in box will require a representation of at least 2 styles of common SC Barbeque to be eligible to win the SC State Championship. A 1 point penalty will be assessed to your score in the Taste Category if you fail to turn in at least 2 styles in your turn in box. This penalty will be suggested by the judges, verified by the table captain and assessed by the SBN Event Rep.

The four types of SC Barbecue are defined by the sauce used and the method of preparation. These sauces are either basted on during cooking, added after cooking, or both.

They are defined as follows:

Coastal or Lowcountry style

Along the coast, you'll find a spicy vinegar-and-pepper sauce. It is generally either rough chopped or finely chopped at the Pit Masters order. It is moist, tender and smoky. The sauce is thin and tangy with a good mixture of salt, pepper and pepper flakes. The "vinegar bite" should be tempered and not harsh.

Midlands Style

This style is commonly called mustard style. Mustard style is a distinctive sauce, unique to South Carolina. It can be pulled, rough chopped, finely chopped, or sliced. It is tender, moist and smoky. The sauce might be sweetened with sugar, brown sugar, molasses or honey, with a nice mix of salt and pepper. Mustard should not be the predominate flavor of the BBQ. Some Pit Masters will also add a touch of heat.

Pee Dee Style

The Pee Dee is known for a Light tomato sauce – basically a vinegar and pepper with ketchup or tomato added. It is usually rough chopped, finely chopped or pulled. It is tender, moist, and smoky. This style sauce can be a little thicker than a vinegar pepper sauce. It is generally sweetened a little with sugar or honey, although proper additions of the tomato product can sweeten the sauce naturally.

Upstate Style

In the Western and north western part of the state, heavy tomato sauce is usually the choice. It is also a common style for the rest of the US. It is presented pulled, chopped or sliced and carries the sweet spicy tones that are very popular. This style can be represented either thin or thick. It can be sweetened in a variety of ways. Molasses, sugar, brown sugar are the most common. It is usually complex. Pit Masters will add a variety of pallet pleasing flavors. You could expect just about any flavor or sweetener in a pleasing combination. No flavor should be dominant. This is the most common style used in competition bbq today, and is what judges generally see in competition boxes.

Excerpts from Discover SC

Commissioner's Cup BBQ Cook-off Kids' Que Application

Cook's Name _____ Age: _____ Date of Birth: _____

Parent/Guardian Name _____

Parent's Cook Team Name _____

Address _____

City _____ State _____ ZIP _____

Cell Phone _____ Email _____

Junior Division (ages 5-10) _____ Senior Division (ages 11-16) _____

Entry fee: \$15 per child

Contest Information:

Encourage the love of BBQ in your kids! Children of participating cook teams are invited to compete in the 2nd annual Kids' Que at the Commissioner's Cup BBQ Cook-off. Your children will have the opportunity to grill hamburgers or pork tenderloins (Based on age). We will supply the meat, but you will have to use your own grill and bring seasonings, garnishes, and anything else they would like to use to enhance their presentation and creativity. See attached rules and regulations.

Payment and other information:

Make checks payable to the SC Department of Agriculture and mail to Elizabeth Wood, P.O. Box 11280, Columbia, SC 29211. Completed applications and entry fee are due March 9, 2018. Kids will check in on Friday between 12- 3 with their parent/guardian.

Waiver of Liability: *As parent and/or legal guardian, I remain legally responsible for any actions taken by the above named minor. In consideration of South Carolina Department of Agriculture ("SCDA") allowing my above named child to participate in the Commissioner's Cup BBQ Cook-Off & Festival (the "Event"), I, the undersigned, intending to be legally bound, hereby for myself, my above named child, our my heirs, our executors, and our administrators, waive and release any and all rights and claims for damages I or my child may have against SCDA, its agents, benefactors, representatives, successors, sponsors, volunteers, and assigns, for all injuries suffered by me or by my child in connection with the Event.*

I understand, appreciate, and acknowledge the risks associated with the Event, including, without limitation: property damage, burns, cuts, and smoke-related injuries. I agree, hereby for myself, and for my above named child, to abide by the Event rules and regulations and to follow all South Carolina DHEC rules and regulations. I acknowledge that neither I nor my child may serve raw or undercooked food.

I hereby grant full permission to SCDA and its agents to use my and my child's name and image for legitimate purposes.

Parent/Guardian Signature

Date

Kids' Que Competition Rules and Regulations

Commissioner's Cup BBQ Cook-off

Rules:

1. The entry fee to participate in the Kids' Que is \$15 per contestant.
2. No refunds will be made once the entry form and entry fee have been accepted.
3. The deadline is March 9, 2018.
4. The contest is open to children ages 5-10 for the Junior Division and 11-16 for the Senior Division.
5. A parent or guardian must be present at all times to assist with the grill. Please let the children take lead on how they want to cook and prepare their hamburger or pork tenderloin.
6. Each contestant and their parent or guardian must be present for a meeting at 4:00 pm. Contestants must cook and turn-in the meat supplied by the contest.
7. Turn-in time for both groups is 6 pm at the designated location (will be announced at the Friday meeting) with a 10 minutes window of 5 minutes before and 5 minutes after. No late entries will be accepted.
8. Teams are responsible for the clean-up of their assigned cooking area. Trash, ash and grease must be placed in the designated disposal areas.
9. Team members are responsible for abiding by all rules and regulations. Failure to do so will be cause for disqualification.

Senior Division (ages 11-16)- Meat: Pork

1. Each contestant will receive two pork tenderloins following the 4 pm meeting.
2. Meat must be cooked to an internal temperature of no less than 145°.
3. Contestants can use any accompaniments or garnishes, but the meat must be the main focus.
4. No foreign matter (foil, toothpicks, sauce cups, etc.) will be allowed. All items must be edible.
5. Contestants may use the product in any manner, but must be turned in complete. Judges should not be expected to cut, dip, or sauce the entry after turn-in.
6. No less than eight individual samples will be turned in. More can be submitted.
7. Entries will be presented in a pre-numbered 9 x 9 foam box.

Junior Division (ages 5-10)- Meat: Hamburger

1. Each contestant will receive two pounds of ground beef following the 4 pm meeting.
2. Meat must be cooked to an internal temperature of 130°.
3. Contestants can use any component, dressing, lettuce, tomato, ketchup, mustard, etc. Garnishing is permitted, but the meat must be the main focus.
4. No foreign matter (foil, plastic, toothpicks, etc.) Skewers will be allowed. All items submitted must be edible except for the skewers.
5. Contestants may use the product in any manner, but must be turned in complete. Judges should not be expected to cut or assemble the entry after turn-in.

Judging:

1. Judging will be based on the following criteria: appearance, aroma/ taste, and texture/ tenderness.
2. Scoring will be on the same scale as the BBQ judging 1- 10 with 10 being the highest.
3. Award will be presented during the awards ceremony on Saturday at 3 pm.

Any questions, please contact event coordinator Elizabeth Wood at ewood@scca.sc.gov.