

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