

Top Dawg BBQ Cook-Off



The SCSU STATE Club Presents the 2nd Annual BBQ Cook-off

Dear BBQ Cook Teams,

The SCSU STATE Club BBQ Cook-off is April 14-15, 2023, on the campus of South Carolina State University in Staley Field. 300 College Street, Orangeburg, SC. This event is sanctioned by the Southern BBQ Network. This is a two-meat competition, and all teams are requested to compete in the ***Anything Butt Fan Favorite*** (*meat provided by teams*) competition on Friday night. 12 spaces with electrical hook ups are available on a first come registration basis. Registration is \$250 per cook team with a maximum of 4 team members. Please read the rules and regulations carefully, we look forward to seeing everyone in April! The awards will be announced at 12:00 PM on Saturday, April 15th.

BBQ Cook-off 2023 will have the following Categories:

“Boston Butts” winning trophies and cash awards of \$1600

First place - \$800
Second place - \$500
Third place - \$300

“Pork Ribs” winning trophies and cash awards of \$1500

First place - \$700
Second place - \$500
Third place - \$300

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

Grand Champion \$300
Reserve Champion \$200

“Fan Favorite” cookers competing in Butts or Ribs are eligible to win

A Trophy and Cash Prize



Top Dawg BBQ Cook-off Cook Team Application 2023

The entry fee is \$250 (nonrefundable) for applications postmarked by March 31, 2023, and \$300 after and includes all categories. Applications and checks will be returned once all available spaces are filled. **Make checks** payable to the SCSU Foundation and mail to STATE Club P.O. Box 7575, Orangeburg, SC 29117. Also, for your convenience, online payments may be made at www.scsu.edu. Select "Give Now," designate STATE Club and enter the amount, put Top Dawg BBQ in Comments section.

Spaces are approximately 12'x 24'. Space assignments will be given at setup on Friday, April 14, 2023, from **3 p.m. - 5 p.m. We will not check teams in before 3:00 pm.** Takedown is permitted after 1:00 p.m. Saturday, April 15, 2023, leave **spaces clean. A team representative must attend the mandatory cooks meeting at 5:00 pm.**

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 SCSU STATE Club allowing me to participate in the Top Dawg 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 SCSU STATE Club, 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 SCSU STATE Club rules and regulations, and I acknowledge that I may not serve raw or undercooked food.

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

Head Cook Signature

Date

Assistant Cook Name

Date

Assistant Cook Name

Date

Assistant Cook Name

Date

Competition Rules and Regulations

Top Dawg BBQ Cook-off 2023

1. A cooking team representative is required to attend the cooks meeting at 5:00 p.m. Friday, April 14.
2. Wristbands for head cooks and assistants must always be worn. Only those with wrist bands will be allowed in the event area before 10:30 a.m. on April 15, 2023.
3. Teams are responsible for having help to pass out samples. Help will be provided as needed.
4. Grills/cookers must be set up outside of the tent to stay in compliance with our fire code.

Boston Butts:

- a. Each cook team will be given 6 – 8 butts on Friday directly following the cook team meeting.
- b. All Butts used for judging must be cooked on site and will be supplied by SCSU STATE Club
- 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 10:30 a.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. The turn in will be Saturday at 9:00 a.m. for Butts and 10:00 a.m. for Ribs.

2. Pork Ribs:

- a. Teams will furnish their own St. Louis Style 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 10:00 a.m.
a.m.

3. 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 SCSUBC 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 containers and taken with you for disposal.
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 April 15th **Vehicles not parked in cookers/vendors parking area will be towed at owner's expense.** Only cooking/serving vehicles can be in the grill area.
- i. Quiet hours must be maintained from 12 p.m. Friday – 6 a.m. Saturday
- 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.**

The 2023 TOP Dawg BBQ turn in box will require a representation of 2 meats to be eligible to win the SC State Championship Cook Off. Any penalty will be suggested by the judges, verified by the table captain, and assessed by the SBN Event Rep.

For questions, contact Arthur L. “Art” Williams at artwms@yahoo.com or Verna S. Wade at dstverna@gmail.com