



## The SCSU STATE Club Presents the second annual BBQ Cook-off

Dear Amateur/ Non-Professional BBQ Cook Teams:

The SCSU STATE Club BBQ Cook-off will be held on April 14-15, 2023, on the campus of South Carolina State University at 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* competition (*meat provided by teams*) on Friday, April 14 at 7pm. 12 spaces with electrical hook ups are available on a first come registration basis. Registration is \$200 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! Awards will be announced at 12:00 PM on Saturday, April 15, 2023.

### **This Amateur/Non-professional Class Requires a Minimum of 8 Teams**

(If your team has ever cooked in a sanctioned competition for points, you are ineligible to participate in this group)

BBQ Cook-off 2023 will have the following Categories:

**“Boston Butts” winning trophies and cash awards of \$800**

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

**“Pork Ribs” winning trophies and cash awards of \$800**

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

**“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

## Amateurs/Non-Professionals

The entry fee is \$200 (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](http://www.scsu.edu). Select "Give Now," designate STATE Club and enter the amount, put Top Dawg BBQ in Comments section.

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

### Amateurs/Non-professional 2023

1. A cook team representative is required to attend the cooks meeting at 5:00 p.m. Friday, April 14, 2023
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 of our fire code. Spaces are approximately 12' x 24', and assignments given from 3pm to 5pm.
5. **Boston Butts:**
  - a. Each cook team will be given 2 – 4 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 SCSU STATE Club
  - c. Meat may be prepared on any type of cooker.
  - d. Cook teams are responsible for refrigeration of meat before it is cooked
  - e. Holding temperature must be 40 degrees or less
  - f. All cooked meat must be maintained at a minimum temperature of 150 degrees
  - g. All BBQ meat will be served by the cook teams as samples starting at 10:30 a.m. on Saturday.
  - h. Forks, napkins, and soufflé cups will be provided.
  - i. Teams are to serve samples from tents that must have weights attached to each leg
  - j. Foam containers will be provided for judging
  - k. The turn in will be Saturday at 9:00 a.m. for Butts and 10:00 a.m. for Ribs.
6. **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 SCSU Fan Favorite Award.
  - c. All rules above (butts) apply on temperature and DHEC
  - d. Ribs turn-in will be Saturday at 10:00 a.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 SCSU STATE Club 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](http://sbbqn.com).**

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

Any questions, contact Arthur L. "Art" Williams at [artwms@yahoo.com](mailto:artwms@yahoo.com) or Verna S. Wade at [dstverna@gmail.com](mailto:dstverna@gmail.com)

