

**General Guidelines and Rules for
SCCOG Men's Gathering BBQ Competition
March 6, 2022
Pee Dee Campground**

Cost is \$50 per team (team can consist of head chef and two team members). Bring your own cooker.

There are a few guidelines that make it fair for everyone.

The Event Organizer decides what categories of meat are to be judged.

Pork butts will be the Main Meat for the contest. The barbeque in the box may be prepared any way the team would like, including chopped, sliced, pulled, shredded, ground or any way the contestant wishes to submit it. **Any uncooked/cooked meat is the property of the organization and they have final say on how the meat will be distributed and collected.**

The Main Meat must come from the same source.

We will be providing a case of pork butts to each cook team on Friday evening at 6 p.m. We will also provide one large can of beans.

All competition meat shall be prepped and cooked on site.

All meat to be turned in for judging must be prepared and cooked at each team's cook site. Competition meat to be judged shall not be removed from the event site once a Cook Team arrives at the contest.

All competition meat shall be prepped and cooked at the Team's own cook site.

Each Cook Team must be on a stand-alone basis and must be separate from all other cook team areas. All teams are required to have their own designated pit master, team name, cooker(s) and cook site. All competitive cooking actions such as meat preparation, cooking and sample box preparation must be proprietary to their team.

Event Organizers will provide judges for this contest.

Entries are judged on the following categories: Appearance (0-3), Aroma (0-2), Texture/Tenderness (0-5), Taste (0-5) and Overall Impression (0-2). The maximum score is 17.

Cookers may use any heat source they wish.

We will allow the choice of the heat source to the cooker. It may be wood, gas, electric or any other heat source in working order. Any cooking devices that are found to be faulty or dangerous could be disallowed for use in the event.

9 inch boxes are used for sample turn-in (Provided by event Organizer).

We will use a standard 9 inch, non-partitioned, white, Styrofoam box to hold the meat that is sent to the judging tables. For Butts entries, we ask that you provide enough meat in the box to accommodate 8 judges.

Sample Box inspection is not mandatory.

Cook teams are not required to have their sample box inspected at the Receiving Table prior to judging, but are given that opportunity. If you have your box inspected, you will be asked to briefly open your box for "visual" inspection. Once inspected, the entrant will be given an opportunity during the allotted turn in time to correct anything "visually" seen that could result in a disqualification.

No Markings of any kind are allowed on the turn-in box.

There should be no markings of any kind on the sample box. If there are any markings, the Receiving Table will ask that the entry be transferred into a box that has no markings and be resubmitted. If that is the case, your box must be resubmitted within the normal time allotment.

No foreign material is allowed in the turn-in box.

Your sample box should contain only meat. No garnish of any kind is allowed in the sample box. No aluminum foil or other type of material is allowed in the sample box.

You may turn in your sample either sauced or unsauced.

Your sample box should contain only meat, which can be sauced or unsauced. No cups of extra sauce are allowed in the sample box. Sauces should not contain any pieces or chunks of "immediately distinguishable" ingredients such as slices or chunks of fruits or vegetables.

You may wrap your sample box prior to turn-in.

You may wrap the outside of your entry box in heat preserving wraps such as tinfoil, hot blankets or any other device in an effort to keep the contents warm. All such devices must be removed prior to acceptance at the Receiving Table. If a box is submitted with foil inside of the box and it is discovered during the voluntary "visual" inspection, the entrant will be asked to remove it and resubmit the box.

Turn in time for Meat and Beans will be 10:30 am on Saturday.

Head Cooks should be present during the event.

Judging in two categories: 1 – Official Judges // 2 – People's Choice

Local Health Regulations must be followed.

Local Campground Rules and required Behavior must be adhered to.

Cook Teams are required to adhere to the code of conduct set forth by the Event Organizer.

No tobacco, e-cigarettes, alcohol products allowed on the grounds.