



Instructions & Rules

Barbeque for the contest may be prepared using wood, gas, or charcoal cookers, and the teams may prepare and cook the pork in any fashion they prefer, so long as it is suitable to be served to the public. The teams must prepare the barbeque on-site at the venue. Teams are to chop or pull their meat and put in pans provided for sale by Tamassee DAR School. You must wear gloves, chop the pork under a covering, and have a hand-washing station.

The meats being judged in individual categories are Boston Butt, Pulled Chicken, Ribs, and Brisket. Tamassee DAR School will furnish the butts and the chicken, which teams may pick up during team check-in between 4pm – 7pm on Friday, June 9, 2023. Teams must furnish their own ribs and brisket (judging portions only). To enter the Grill Master challenge, Teams must compete in all four categories.

Each team will have a total cooking area no larger than 10' x 10'. No two-story structures are allowed, and no on-site expansion beyond the allotted area is allowed. All belongings must be entirely contained within the 10' x 10' area. Please respect the School's property and be careful not to damage any landscaping or other property. No pets are allowed.

Each team must supply their own ingredients, grill, tools, and any materials needed by the team. Generators are suggested for personal power needs (i.e., camper). Teams must provide their own generator during the cook-off and festival. Electrical supply will not be available.

Teams may not sell or distribute any form of beverages to the public, including alcoholic beverages. Team members should respect the rights of others with special regard to music volume, profane language, and infringement on adjoining sites. Team members must conduct themselves in a professional manner or may be asked to leave.

Judging will take place on Saturday, June 10, 2023. Judging rules will be explained further to each cook team representative on Friday evening during meat pick-up and check-in. The cook team representative shall be the team member permitted to present the barbeque during the judging process.

Cook teams will be blind judged in 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.

Teams will be given 9" x 9" numbered white Styrofoam containers for turning in their entries. No other markings may be on the container.

Teams may turn in their entries either sliced, chopped, pulled, or a combination. Meat can either be sauced or un-sauced; however, no extra sauce may be in the box. NO garnishes are allowed. The box may only contain meat – no other foreign material such as fruit, lettuce, foil, etc. All entries must be ready to be presented by 10:30am. Judging will begin at 11am and winners will be announced on the main stage at 12:30pm.

DHEC regulations regarding storing of meat and holding of meat are enforced. If you do not have a copy of the DHEC regulations, please contact a committee member or go to the SCDHEC website for a copy.

Set-up and check-in will be between 4pm and 7pm on 06/09/2023. Teams are required to clean up their assigned cooking areas and return the site to pre-competition conditions. The area must be cleaned before 2 p.m. on Saturday, June 10, 2023, and the team representative will be responsible for fulfilling this requirement. For pedestrian safety, teams must use the outlined exit lanes if leaving event prior to 2pm. Alternate arrangements may be made in advance of the event.

I will not hold Tamassee DAR School responsible for any loss, damage, or legal liability. I also understand that this is a rain or shine event. Tamassee DAR School will make its best effort to reschedule but cannot make any guarantees.

Head Cook's Signature

Date

Cook Team Name

TAMASSEE DAR SCHOOL