



3100 ASHLEY TOWN CENTER DR. APT 238
CHARLESTON, SC 29414
Michael Huffstetler: (704) 648-6968
Bobby Cook: (864) 356-2831

2010 Rules and Regulations

1. This is a Butts competition with an optional Ribs category. There is no distinction for heat source.
2. The Ribs portion of the contest has a \$25 dollar entry fee. Prize money totals will be based on total number of entrant.

PRIZE BREAKDOWN

- Butts
 - a. First prize \$1000.00
 - b. Second prize \$500.00
 - c. Third Place \$200.00
 - d. "People's Choice" \$50.00
 - e. Returning teams prize \$75.00
 - Ribs.
 - f. First prize 50% of total entries.
 - g. Second prize 30% of total entries.
 - h. Third prize 20% of total entries
1. Each team will consist of a chief cook and as many assistants as the chief cook deems necessary. Each team will provide pit/pits to be used exclusively by that team within the team's assigned cooking space. The use of a single pit or cooking device by more than one team is not permitted. All seasoning and cooking of meat is to be done within the confines of the team's assigned cooking space.
 2. A chief cook or assistants may not enter more than one team per contest.
 3. No cooking of any kind will begin until the meat has been inspected. All meats must be on ice or refrigeration before being cooked. Holding temperatures must be 40 degrees Fahrenheit or less. After cooking all meats must be maintained at a minimum temperature of 140 degrees F.
 4. All meats are to be fresh, not cured. A team may inject fresh meat with various approved food stuffs (juices, marinades, etc.) as they see fit but they may not use any meat that is not provided by the Bordertown BBQ Cook-Off. **No butts may be bought from outside by the teams even if they are intended only for display purposes.** This rule will be strictly enforced with disqualification for violation.
 5. Once any meat has been inspected and handed out to the teams it may not leave the contest site. Butts should remain on the pit and not be taken out of view.



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6. Contestants must provide all needed equipment and supplies. Each space provided for teams has access to water and electric hookup but the team is responsible for any water hose an electrical cords and the team must adhere to all electrical, fire and other codes whether city, county state or federal.
7. Each team is responsible for the safe handling of their fires and the safe removal of all ashes and any unused wood, pellets or charcoal and grease Teams may not cook in a dug pit, open holes, or directly on the ground. Electric accessories such as spits, augers or forced draft are permitted.
8. It is the responsibility of the teams to see that the team's assigned cooking space is kept clean and policed following the contest. All fires must be put out and all equipment removed from the site. Any team's site that is left in disarray or with loose trash, other than in trash containers, may be disqualified from future participation.
9. A "quiet time" will start at 12:00 pm on contest nights and will last until 7:00am. During quiet time the use of radios or amplifying equipment disturbing other contestants will not be allowed. Each contest team captain must enforce quite time for the team.
10. There will be only blind judging. The committee will provide containers for blind judging and they must be turned in to the judge's station no later than 10:00 am. There will be a 10-minute extension of the turn-in time, before and after, with no exceptions.
11. Garnish in a box is not judged and it is required that only meat be placed in a box.
12. A marking or decorations of any kind on the box is prohibited. A ticket will be assigned to each entrant box, and teams will be issued a matching ticket number
13. Meats may be submitted for judging with or without sauce. All barbeque is judged the way it is submitted; that is, if you want sauce on your product you must put it on. If you want it judged without sauce submit it that way. No sauce on the side in containers please.
14. These additional cleanliness and safety rules must be followed:
 - A) Shirts and shoes are required to be worn.
 - B) Sanitizing of work area should be done with the use of a bleach/water rinse in the proportion of one cup of bleach to one gallon of water.
 - C) A fire extinguisher must be near by.
 - D) No use of tobacco products while handling meat.



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JUDGING

1. Judging will be handled by the South Carolina Barbeque Association. Each judge will be an experienced and a credentialed Certified SCBA Judge.
2. Each judge will judge no more than 8 entrants, generally fewer. Blind judging will also be by teams of six or more.
3. Entrees will be judged blind on appearance, aroma, taste, tenderness and overall impression.
4. In the unlikely case of a tie in overall scoring the tie will be broken by recalculating the scores from the cards and giving the highest value to taste, then tenderness, then aroma.
5. If you cover your meat with sauce, it will be judged that way. If you submit it dry it will be judged that way. Please do not send in containers of sauce with your box of barbeque.