

OCTOBERFEST SOUTHERN STYLE BARBECUE COOK-OFF

RULES & REGULATIONS

1. Barbecue

Barbecue is defined by the sponsors and the South Carolina Pork Producers Association as Pork Meat (fresh and uncured). Prepared on gas, wood or charcoal fire, basted or not, as the cook sees fit with any non-poisonous substances and sauces as the cook believes necessary. There will only be one category in this event. All contestants will be furnished with appropriate pork. The meat for the contest may not be precooked, sauces injected, marinated, or cured in any way prior to inspection at the beginning of the contest.

A whole hog is defined as an entire hog, without feet or head, whose dressed weight is 85 pounds or more prior to removal of the head and/or feet and/or skin. It must be cooked while in one piece or in two halves.

2. Each team shall supply their own cooking ingredients, grills, utensils, tables, chair, wood or charcoal, and other items or materials as needed by the team. After judging, all pork will be turned over to a representative of the Octoberfest Southern Style Cook-off Committee. At the Chief Cook's meeting, further instructions will be discussed. It will be the responsibility of all teams to clean up around their areas, including their grills, by 11:00 p.m. on Saturday evening.
3. Decorations of your cooking area with streamers, banners, flags, signs and any other items, in any way to boast about your team or brag of your superiority in the finer arts of "outdoor cooking" is appropriate and encouraged. There will be a brief explanation of judging procedures at the Chief Cook's meeting. All judging will be done blind and on-site. All decisions of the contest committee, chairman and judges are final.
4. The teams may not sell food or beverages to the general public. No food products can be distributed by any team, unless authorized by the Octoberfest Southern Style Cook-off Committee.

Under no circumstances are alcoholic beverages to be distributed to the public by the teams. All cooking teams are requested to be discreet with any alcoholic beverages consumed on the premises, law enforcement officers will be present.

5. Each contestant must check in at the registration area, at that time the contestant's number and cooking area assignments will be issued and registration will begin by 12:00 noon on October 12, 2007. All Chief Cooks will be required to attend the Chief Cook's meeting, which will be held no later than 5:00 p.m. on October 12, 2007. At this time a copy of the rules and score sheets will be given to each Chief Cook. An official inspection and certification of the pork will take place not earlier than 24 hours prior to the judging of the entry. The pigs will be distributed, Friday October 12, 2007.
6. A cooking team shall consist of from one to a maximum of four persons. Each team will designate a Chief Cook.

7. No contestant's vehicle will be allowed to park in any area except the area designated by the committee and organizers of the event, including law enforcement officials.
8. No gasoline is allowed. Any other requirements the staff deems to be necessary safety precautions shall be followed. Each cooking area is limited to a 20 X 20 space only, and no exceptions will be made unless prior approval has been obtained from the contest committee.
9. All cookers and equipment must be removed from the premises immediately following the closing of the contest. No responsibility will be assumed for any cookers left on the premises after 11:00 p.m. on Saturday, October 13, 2007, or delivered to the premises prior to Friday, October 12, 2007
10. A team identification sign may be displayed in a visible spot by the cooking team. A sponsor's name may be included.
11. All cooking teams are requested to respect the rights of all persons in attendance with special emphasis from each team member related to loud music, loud and profane language or infringement on adjoining sites with any equipment, cookers, cars, campers, vans, pick-ups, etc, and conduct themselves in an orderly and professional manner.
12. Any cooking team that fails to arrive at a reasonable time to have their entry completed for judging will be disqualified. The pork shall be cooked in order to meet the needs of the Event.
13. The use of gasoline for any reason is prohibited.
14. We can arrange to dispense meat anytime Friday after 2:00p.m.
15. Samples are to be delivered to designated location at 12:00 p.m. NONE LATER!
16. We anticipate being able to park each of you close to your cooking site. If you have a special need for parking, or any additional special request, please notify us in advance.
17. If you have the capacity to cook more pork than you have signed up to cook in competition, please let us know.
18. We will announce the winners around 4:30 pm. Due to congestion at Dillon Park, we ask that you be extremely careful when leaving the premises.
19. Some of the sites will have trees, shrubbery and etc. Everyone is asked to be careful with park property. Damages to the property could prevent us from using Dillon Park in the future.
20. Except by special request in advance, site selection and parking spaces will be on a first-come, first-serve basis.

21. You may prepare your wood in a barrel you furnish. We must ask, however, that you protect the grass by elevating the barrel on bricks and using sheet metal to catch your coals.
22. Violations of any of these rules and regulations of the contest may result in disqualification, expulsion from the grounds, and/or disqualification from future participation.
23. If you have any questions, need to make advance arrangements, or if you have been accepted, and then for any reason you cannot attend, please write to us prior to October 10, 2007.

Sumter Softball Association
P. O. Box 1641
Sumter, S.C. 29151-1641

TASTE OF THE SOUTH CONTEST

24. We wish to thank-you for entering what has become one of the most anticipated portions of our cook-off and festival. Every year our festival sponsors and guests, and the public in general, rave over the culinary delights that you prepare. In the past we have said “anything but pork”, but this year we are throwing all caution to the wind, any food is okay with us! This event also helps us to raise funds for recreation programs in Sumter. We anticipate a large crowd so please prepare accordingly.
25. Taste of the South Contest food should be ready to serve by 7:00 p.m. Friday, October 12, 2007. Samples for judging should be ready by 6:45 p.m.
26. Food products for the Friday night events are to be served only to those persons properly identified. The method of properly identifying the patrons will be made known to the cookers at the Friday Chief Cook’s meeting.
27. Food products to be judged for the Friday night event shall be the **SAME** as those served to the public on Friday night.
28. Containers will be distributed at the Chief Cook’s meeting and are to be delivered to the location specified, and at the time specified at the meeting in order to be judged. Please be on time in order to be fair to all.
29. All judging for this event will also be blind and off-site.