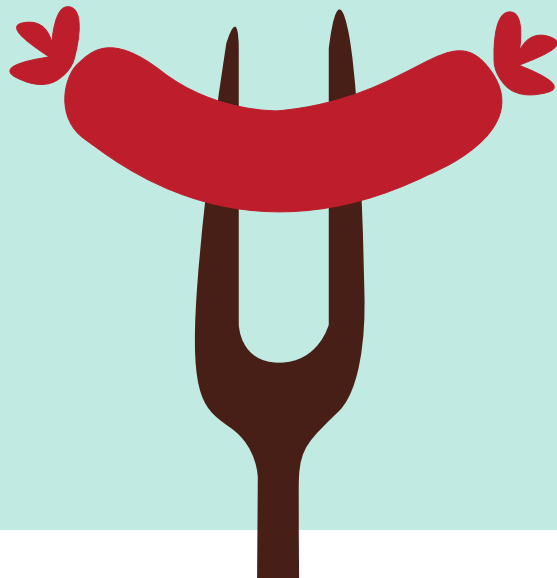




SOOIE.

MAULDIN BBQ COOK-OFF

TEAM INFORMATION



SOOIE.



2022 Cooker Information

General Information

Produced by the City of Mauldin, the 12th Annual Sooie. BBQ Festival showcases the heritage of the community through food and music. Hosted at the Mauldin Cultural Center's Outdoor Amphitheater, the festival features more than 20 Cookers from all over the Southeast competing in a BBQ Cook-off judged by the South Carolina Barbeque Association (SCBA). Each Cooker will submit a sample of their 'cue to the 30+ professional judges on-site for a chance to win the 1st, 2nd, 3rd, 4th, or 5th place cash prizes. Paired with live music and family fun, this can't-miss festival is the perfect pig-out.

Dates: Friday, September 16 | 6-9 p.m. & Saturday, September 17 | 11 a.m.-3 p.m.

Location: Mauldin Cultural Center | 101 East Butler Road | Mauldin, SC 29662

**Full schedule located on last page of cooker packet.*

Registration

Registration Open: Open until full, teams will be accepted on a rolling basis. Once full, a waitlist will be held at the City of Mauldin.

Fee: \$125

Available Slots: 30

Registration Forms will be available on the South Carolina Barbeque Association (SCBA) website, the official Sooie. BBQ Festival website, by mail or in person. All registration forms and fees should be sent directly to the City of Mauldin.

Thirty (30) slots will be available for this year's event. Registration is based on receipt of registration forms AND full payment.

The \$125 Registration Fee (*does not include rib buy-in this year**) is REQUIRED for all Cookers. The Fee is non-refundable for accepted Teams. The City of Mauldin reserves the right to reject any registration. If for some reason your registration is denied, you will receive a full refund. If you must cancel after your registration has been received, approved and processed, you will be issued a refund if and only if the Event Coordinators can fill the empty spot with another Cooker.

Email will be the primary method of communication between the City of Mauldin and Chief Cooks. The Event Coordinators will only send communications to each Team's Chief Cook. It is the Chief Cook's responsibility to notify the other team members of any updates.

**Cookers are welcome to organize their own buy-in this year.*

Logistics

Layout

We have 10'x30' or 10'x40' slots available. Slots are meant for cooking area only. Motorhomes are permitted – be sure to mark that your Team has a motorhome on your Registration Form, or contact the City of Mauldin.

Cookers will be lined up along City Center Drive behind the Mauldin Cultural Center. For those with larger setups, it will be best to enter City Center Drive from Butler Road as the turning radius is greater there. There is another entrance off Murray Drive if needed.

Set Up

A list of all Cookers will be provided a week before the festival. Team placement will be based on space requirements and arrival times, and are first come, first serve. **Reserved or requested spaces are NOT allowed.** Upon arrival, staff will work with you on selecting your spot based on your size, needs, and the other Cookers sizes/setups. **We will need your cooperation and flexibility as we get each Cooker into place.** Staff will be on-site throughout the day to direct you to your spots.

Each team will only be allotted enough space for their setup. Extra vehicles/tents/etc. that are not necessary for cooking and serving will NOT be allowed to remain parked in the event area.

Arrival Times

We ask that you arrive after 8:30 a.m. and before 2 p.m. on Friday due to the presence of heavy school traffic outside of that time frame. Those who wish to arrive Thursday must make prior arrangements with Gina McAtee at 864.404.3289. ***You may only arrive Thursday if you have already cleared it with Gina McAtee.***

Power and Water

- Power is accessible for each Cooker station- you must **bring your own extension cord (50')** to ensure power can be reached. Power cords will not be provided.
- Running water will be accessible and provided to each Cooker station. **Bring a hose to connect from our water source to your station (25'-50').** Please be aware that our water connection does provide low pressure.

Venue Rules

- Please discard of all waste in waste baskets and/or trash bags. Dish water should be disposed of away from City grounds or in the grassy area at the full close of the festival — not on the concrete or pavement.
- During regular event hours and after hours, Teams may use restrooms located in the park pavilion along City Center Drive.
- Quiet hours are from 10 p.m. – 7 a.m. Please be respectful of neighboring teams and residents located around the event grounds. Residential neighborhoods are located at the rear of the grounds.

Supplies

We will provide each Cooker with the following items at each station (all items are for Saturday unless notated):

- Four (4) boxes for turning in judging samples
 - One (1) Friday (Anything Butt samples)
 - Three (3) Saturday (pork, ribs, and beef brisket samples)
- Two (2) large aluminum pans
- Two (2) small aluminum pan
- Two (2) serving tongs
- One (1) roll of aluminum foil
- Serving gloves
- Two (2) permanent markers
- 500 two-ounce serving cups
- 100 forks
- 50 spoons
- Napkins
- Two (2) large trash bags

If you run out of any of these items, volunteers or staff members will be on hand to assist you.

All Cookers are REQUIRED to bring their own fire extinguisher.

Anything Butt Competition

Friday, September 16

Description

As an opportunity for Cookers to showcase their other grilling and culinary skills, we are kicking off the 2022 festival with our “Anything Butt” competition on Friday, September 16. Cookers will serve one or a few dishes of their choosing, as long as it is **not just pulled pork (using pulled pork as an ingredient is allowed)**. The dish can be anything from grilled vegetables, to wings, to a dessert. Teams will retain 100% of the proceeds they collect for their dishes. This is an opportunity to be creative and make a lot of money!

All Teams participating in the festival are required to participate in the Anything Butt Competition. Food prepared for judging must also be the same food prepared for festival attendees to purchase.

NOTE: You do NOT have to provide a full meal serving size. For example – one (1) chicken wing for \$1, or a small serving of grilled vegetables for \$2-3. We suggest preparing a minimum of 50 servings to sell to festival attendees. Ingredients and service for Anything Butt offerings are the responsibility of the Cooker.

Anything Butt competitive categories: Sweet or Savory You may turn in one sample from the one category of your choosing to be judged by guest judges. You can create both sweet and savory items for festival guests to purchase, but only one category may be turned in. Please prepare 10 servings for the judges.

Attendance

We anticipate an attendance of 1,500 guests on Friday night and the amount of food prepared by the Teams should accommodate these guests.

Schedule and Food Service

- Food is served from 6 p.m. - 9 p.m., or until it runs out.
- Anything Butt food and service will be left to each Cooker. We cannot provide volunteer support to Cookers for Friday.
- You may begin cooking your Anything Butt dishes at any point once you arrive and set up.
- We recommend pricing your Anything Butt dishes in the \$1-\$5 range based on size.
- Please try and make sure your dish can be eaten without a knife.
- You will be provided an allergy form at the Cooker meeting on Friday, please make sure to note what allergens may be in your dish. This will be given to the judges and displayed at your station for the public.

Sale of Anything Butt Grub

- You will be provided with as a vessel for ticket collecting.
- Upon arrival, attendees will first stop at the Ticket Tent and purchase food/drink tickets for \$1 each. **These tickets will be the currency for Friday’s sales.**
- **NO COOKER SHOULD ACCEPT OR HANDLE CASH OR OTHER FORMS OF PAYMENT.**
- Collecting the proper number of tickets will be your responsibility.
- At the conclusion of the evening or when your food is sold out, bring your container of tickets to the Ticket Tent. After we close the ticket booths, our team will divide out the earnings and distribute the cash to each Cook Team on Saturday. All teams are required to count their tickets BEFORE handing them in.
- You will receive the full \$1 for every ticket you collect.
- Let us know what dish you will be serving, and we will post on our website (anonymously) to get guests excited! *(optional)*

Judging & Awards

Anything Butt will be judged by a panel of guest judges. **Turn in your Anything Butt samples in the provided container to the receiving table located at the back door of the Cultural Center at 5:45 p.m.** One winner will be determined from each category and will receive a free registration for the 2023 Cook-off. Winners will be announced Saturday.

BBQ Cook-Off

Saturday, September 17

The Meat

Each Cooker will receive ten (10) Bone-In Boston Butts and (3) racks of St. Louis Ribs for Saturday's cook-off only. We encourage Cookers to cook ribs and organize their own buy-in. **Beef Brisket will not be provided and is the responsibility of the cooker.** The meat is scheduled to arrive on Friday. Meat will be delivered to Cookers via refrigerated truck. *Meat availability time is subject to change.*

Sale of BBQ

- BBQ is served from 11 a.m.- 3 p.m., while supplies last.
- All servings will take place at each individual Cooker station. Service will be left to each Cooker, we cannot provide volunteer support to Cookers on Saturday.
- Upon arrival, attendees will first stop by the Ticket Tent and purchase a **Tasting Pass** for \$10. Each pass contains ten (10) circles. Each circle is equivalent to **one** (1) 2oz sample of BBQ from the Cookers of the attendee's choosing. You must mark off a circle on the tasting pass when serving a sample.
- Tasting cups will be provided to each Cooker station.
- Boats and sandwiches will NOT be sold during this event.

On both days, soft drinks will be available for purchase at the Growler Haus for \$1 (1 ticket) each.

Pints and Boats/Sandwiches

The sale of pints is To Be Determined and will be announced at the cooker meeting. Regardless, pints will not be sold throughout the entirety of the event and only designated pint vessels purchased from the ticket tent will be permitted to fill.

There will not be any sales of boats and sandwiches this year. This decision was made because this event is all about the tasting and experience.

Judging & Awards

All judging will be done by the SCBA. To qualify, BBQ must be delivered at the appropriate times in the containers provided. Any questions regarding judging should be directed to Judi Lindsey at 864.505.8833, the BBQ Marshal for this event. Results will be available at 2:30 p.m. and posted on the SCBA website after the event is over.

Awards are: \$2,500 for 1st place; \$2,000 for 2nd place; \$1,500 for 3rd place; \$1000 for 4th place, and \$500 for 5th place; plus, a trophy for each winner. Award checks will be mailed to the prospective winners within two weeks after the event. **Cookers may organize their own rib and/or brisket buy-ins. Rib and brisket competitions are purely for SCBA points, and no prizes will be awarded.**

Cooker Schedule

Arrival & Set Up	Friday	8:30 a.m. – 2 p.m. (Thurs by prior arrangement)	<i>Contact Gina McAtee in advance 864.404.3289 or gmcatee@mauldincitysc.com</i>
Meat Delivered	Friday	Truck arrives around 2 p.m.	<i>Truck will deliver to Cookers. Please make sure someone is there to receive the meat.</i>
Cooker Meeting	Friday	4:00 p.m.	<i>Cultural Center</i>
Anything Butt Judging	Friday	5:45 p.m.	<i>Turn in to receiving table</i>
Event Opens	Friday	6:00 p.m.	
Anything Butt Service	Friday	6 p.m. – 9 p.m.	<i>Or until food runs out</i>
Butts Turn In*	Saturday	9:50 a.m. – 10:05 a.m.	<i>Turn in station next to Stage</i>
Ribs Turn In* (<i>if applicable</i>)	Saturday	10:50 a.m. – 11:05 a.m.	<i>Turn in station next to Stage</i>
Beef Brisket Turn In* (<i>if applicable</i>)	Saturday	11:50 a.m. – 12:05 p.m.	<i>Turn in station next to Stage</i>
Event Opens	Saturday	11:00 a.m.	
Public BBQ Tastings/Service	Saturday	11:00 a.m. – 3:00 p.m.	<i>Or until food runs out</i>
Pint Sales	Saturday	TBD	
Awards Ceremony	Saturday	2:30 p.m.	<i>Amphitheater Stage</i>
Event Ends**	Saturday	3:00 p.m.	
Event Breakdown	Saturday	3:00 p.m.	

* Turn-in times subject to change by 5-10 min. Final times will be given at Cooker Meeting on Friday.

** Cookers are not allowed to leave the event early.

Contact Information

Event Website:

www.mauldinbbq.com

Cooker Needs + Event Questions

Gina McAtee
 o. 864.404.3289
 c. 864.449.1433
gmcatee@mauldincitysc.com

Event Questions [DAY OF ONLY]

Keira Heider
 c. 864.704.3491
kheider@mauldincitysc.com

Judging / SCBA Questions

Judi Lindsey (Lead Marshal)
 c. 864.505.8833
jlindsey@nyap.org

George Dowling (Assistant Marshal)

c. 864.905.0077
dowling927@bellsouth.net