

# SOOIE.



## 2026 Cooker Information

### General Information

Produced by the City of Mauldin, the 16<sup>th</sup> 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 1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup>, 4<sup>th</sup>, or 5<sup>th</sup> place cash prizes. Paired with live music and family fun, this can't-miss festival is the perfect pig-out.

**Dates:** Friday, September 11 | 6-9 p.m. & Saturday, September 12 | 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.*

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### Registration

**Registration Open:** Registrations will be accepted on a rolling basis until July 24, 2026. Once full, a waitlist will be held at the City of Mauldin.

**Fee:** \$175 – *until June 21, 2026*

\$200 – *price increases June 22, 2026*

**Available Slots:** 30

Registration and fees will be online only. The registration link can be found on the South Carolina Barbeque Association (SCBA) website and the official Sooie. BBQ Festival website, [mauldinbbq.com](http://mauldinbbq.com).

Thirty (30) slots will be available for this year's event. Registration is based on receipt of registration AND full payment. We are unable to hold spots without payment.

The Registration Fee is REQUIRED for all Cookers. The fee increases June 22, so sign up early! 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.

Email will be the primary method of communication between the City of Mauldin and Chief Cooks. Caitlyn Pendleton 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.

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# Details

## Layout

We have 10'x30' or 10'x40' spaces available. Spaces are intended for cooking area only. Motorhomes are permitted – be sure to mark that your team has a motorhome on your Registration Form or contact the Event Manager.

Cookers will be lined up along City Center Drive behind the Mauldin Cultural Center.

## Set Up

A list of all teams 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/setup.

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

## Arrival Times

Please arrive after 8:30 a.m. and before 1 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 Caitlyn Pendleton. ***You may only arrive Thursday if you have already cleared it with Caitlyn Pendleton.***

## Power and Water

- Standard 120v 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.
- A limited number of 50amp outlets are available. Those who require that will need to pre-register for 50amp online and pay a \$25 fee. If you are unable to register for 50amp, you need to be prepared to use alternate power methods (generators, adapters, etc.). We do not have 30amp outlets.
- Running water will be accessible and provided to each 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. Grey water should be disposed of away from City grounds 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 & inside the Mauldin Cultural Center. Showers are available Saturday morning.
- Quiet hours are from 10 p.m. – 7 a.m. Please be respectful of neighboring teams and residents located at the rear of the grounds.

## General Competition Rules

- The Chief Cook cannot leave the site at any point during the competition.
- All teams participating in the festival are required to participate in the ATB Competition on Friday.
- No pets or animals are allowed in the food preparation or judging areas until after service and judging has concluded.
- All competition meat must be prepped and cooked on site.
- Please refer to the SCBA website for complete rules: <https://www.scharbeque.com>.

## Supplies

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

- Four (4) boxes for turning in judging samples (as needed)
  - 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
- 500 two-ounce serving cups
- 100 forks
- 50 spoons
- Napkins
- Two (2) large trash bags
- FRIDAY- boats/forks

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

All teams are REQUIRED to bring their own fire extinguisher (minimum 5-pound ABC). All cook sites are subject to random Fire Marshal visits to ensure compliance.

## Anything Butt Competition Friday, September 11

### Description

As an opportunity for Cookers to showcase their other grilling and culinary skills, we are kicking off the 2026 festival with our “Anything Butt” (ATB) competition on Friday, September 11. Cookers will serve one or a few dishes of their choosing, as long as it is **not just pork (using pork as an ingredient is allowed)**. The dish can be anything from grilled vegetables or wings to a casserole. 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- last year’s top seller made \$1300!

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

**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 individual servings for the judges**. Servings may be turned in using the provided clamshell or by an alternate means in which you provide.

### Rules, Regulations and Food Service

- ATB food, ingredients and service will be left to each team (outside of what is provided).
- You’ll be required to prepare **a minimum of 200 servings** to sell to festival attendees. We anticipate 1500 guests Friday night.
- You may begin cooking your Anything Butt dishes at any point once you arrive and set up.
- 2025 Rule – 1 person must be able to carry the ATB turn-in.
- 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 is only used as a precautionary measure and will not affect the judging of your food entries.
- Mauldin Cultural Center will provide boats to serve food in. If you choose a cook item that is not appropriate for a boat (ex. Soup), you are responsible for providing the appropriate vessel.

## Sale of Anything Butt Grub

- Food is served from 6 p.m. - 9 p.m., or until it runs out.
- You will be provided with a vessel for ticket collecting.
- Upon arrival, attendees will first stop at the Ticket Tent and purchase food tickets for \$1 each. **These tickets will be the currency for Friday's sales. 1 ticket = \$1**
- We recommend pricing your Anything Butt dishes in the \$1-\$5 range based on size.
  - Note, you do NOT have to provide a full meal serving. For example – one (1) chicken wing for \$1, or a small serving of casserole for \$3.
- **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, we will come by and collect your ticket containers. The week after the competition, we will count the tickets and mail you a check for your Friday night sales.
- You will receive the full \$1 for every ticket you collect.

## Judging & Awards

Anything Butt will be judged by a panel of guest judges and run by the SCBA. One winner will be determined from each category and will receive a free registration for the 2027 Cook-off. Winners will be announced Saturday.

Food will be judged from a scale of 5-10 based on appearance, taste, and overall opinion.

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## BBQ Cook-Off Saturday, September 12

### The Meat

Each Cooker will receive ten (10) Bone-In Boston Butts ranging from 8-10 lbs for Saturday's cook-off only. Meat will be delivered to Cookers via refrigerated truck on Friday afternoon. *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.
- Upon arrival, attendees will first stop by the Ticket Tent and purchase food tickets (same as Friday). Each ticket is equivalent to **one** (1) 2oz sample of BBQ from the Cookers of the attendee's choosing. Please accept 1 ticket for 1 sample. **Tickets on Saturday will be collected & counted at the end of the event for internal purposes but will not be paid out.**
- Tasting cups (2oz) will be provided to each team.
- You may only fill the provided 2oz tasting cups in exchange for a ticket, filling up attendees personal Tupperware, bags, etc. is not permitted. Please do not overfill the tasting cups.
- Boats and sandwiches will not be sold during this event.
- Teams do not keep ticket revenue on Saturday.

## 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 the event's SCBA Marshal group (contact info below).

Awards are given to 1<sup>st</sup>-5<sup>th</sup> place and range from \$500 to \$2500; plus, a trophy for each winner. The awards ceremony will be at 2:30pm on the Amphitheater stage and scores will be posted on the SCBA website after 4:00pm. Award checks will be mailed to the prospective winners within two weeks after the event.

The People's Choice winner receives free registration for the 2027 Cook-off. People's Choice is voted on by attendees on Saturday.

## Throwdown Competitions (optional) Saturday, September 12

Teams may organize their own rib and/or brisket throwdowns Saturday. Buy-in amounts and prize payouts are at the discretion of the teams participating. Rib and brisket competitions are purely for SCBA points and will be judged in accordance with the rules found on the SCBA website. In honor of Tony Lindsey, there will be a trophy for the brisket competition winner. There will be a medal awarded to the rib competition winner. Payouts will be given at the awards ceremony by the Cook Teams managing the throwdown.

There are two new SCBA awards – Grand Champion (competing in 2 meats, Butts/Ribs, where the combined scores equal 1<sup>st</sup> place) and Reserve Champion (competing in 2 meats, Butts/Ribs, where the combined scores equal 2<sup>nd</sup> place). These two awards are given at each BBQ event if a Rib Throwdown occurs.

Note, Ribs and Beef Brisket will not be provided and is the responsibility of the cooker choosing to participate in the optional throwdown.

## Cooker Schedule

Arrival & Set Up	Friday	8:30 a.m. – 1 p.m. (Thurs by prior arrangement only)	<i>Contact Caitlyn Pendleton in advance</i>
Meat Delivered	Friday	Truck arrives around 2 p.m.	<i>Truck will deliver to teams. Please make sure someone is there to receive the meat.</i>
Cooker Meeting	Friday	3:00 p.m.	<i>Cultural Center Auditorium</i>
Anything Butt Turn In*	Friday	5:15 p.m.	<i>Turn in station in MCC lobby</i>
Anything Butt Judging	Friday	5:30 p.m.	
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 in MCC lobby</i>
Ribs Turn In* (if applicable)	Saturday	10:50 a.m. – 11:05 a.m.	<i>Turn in station in MCC lobby</i>
Beef Brisket Turn In* (if applicable)	Saturday	11:50 a.m. – 12:05 p.m.	<i>Turn in station in MCC lobby</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>
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](http://www.mauldinbbq.com)

## Cooker Needs + Event Questions

Caitlyn Pendleton

o. 864.404.3289

c. 864.960.7299

[cpendleton@mauldincitysc.com](mailto:cpendleton@mauldincitysc.com)

## Judging / SCBA Questions

George Dowling (Marshal)

c. 864.905.0077

[gediva@gmail.com](mailto:gediva@gmail.com)

