

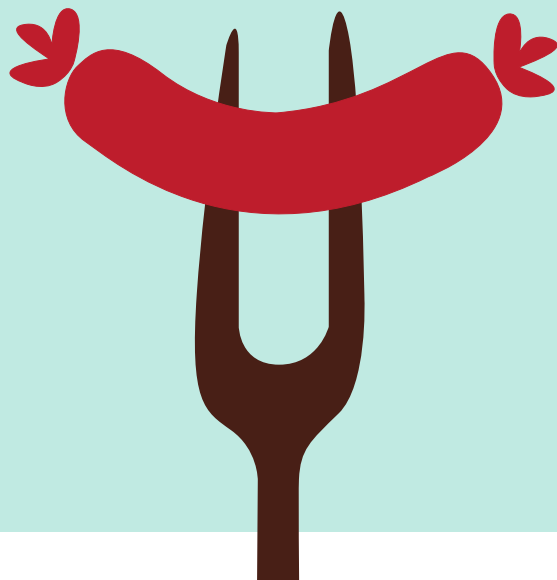


**SOOIE.**

**MAULDIN BBQ COOK-OFF**

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**TEAM INFORMATION**



# SOOIE.



## 2023 Cooker Information

### General Information

Produced by the City of Mauldin, the 13<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 15 | 6-9 p.m. & Saturday, September 16 | 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 14, 2023. Once full, a waitlist will be held at the City of Mauldin.

**Fee:** \$175

**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. We are unable to hold spots without payment.

The \$175 Registration Fee 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.

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.

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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 City of Mauldin.

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

## 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/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 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 gmcaatee@mauldincitysc.com. ***You may only arrive Thursday if you have already cleared it with Gina McAtee.***

## Power and Water

- Standard 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 let the event coordinator know when registering. We cannot guarantee 50amp for all. 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 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 & 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 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 (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 Cookers are REQUIRED to bring their own fire extinguisher.

# Anything Butt Competition

## Friday, September 15

### Description

As an opportunity for Cookers to showcase their other grilling and culinary skills, we are kicking off the 2023 festival with our “Anything Butt” (ATB) competition on Friday, September 15. 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 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 \$1600!

**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 Cooker (outside of what is provided).
- You’ll be required to prepare **a minimum of 150 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.
- 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. Allergen sheets can also be found at end of packet.

### 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 as 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 vegetables 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 or when your food is sold out, 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 2024 Cook-off. Winners will be announced Saturday.

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# BBQ Cook-Off

## Saturday, September 16

### 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. Meat will be delivered to Cookers via refrigerated truck on Friday afternoon. *Meat availability time is subject to change.*

*\*You will be provided with ribs but are not required to cook them. If you do compete in the rib throwdown, the product we provide is expected to be turned in for Saturday judging. See more information below in Throwdown section.*

### 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 may be thrown away at the end of the event.
- Tasting cups (2oz) will be provided to each Cooker station.
- 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.

### 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). Please refer to the SCBA website for complete rules: <https://www.scarbeque.com>.

Awards are: \$2,500 for 1<sup>st</sup> place; \$2,000 for 2<sup>nd</sup> place; \$1,500 for 3<sup>rd</sup> place; \$1000 for 4<sup>th</sup> place, and \$500 for 5<sup>th</sup> place; 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.

We will have a People's Choice winner in which you will receive free registration for the 2024 Cook-off. People's Choice is voted on by attendees on Saturday.

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## Throwdown Competitions (optional)

### Saturday, September 16

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.

\*You are provided ribs as a part of your registration but are not required to participate in a throwdown, though we encourage cookers to do so. Beef Brisket will not be provided and is the responsibility of the cooker participating.

# Cooker Schedule

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

Gina McAtee  
o. 864.404.3289  
c. 864.449.1433  
[gmcatee@mauldincitysc.com](mailto:gmcatee@mauldincitysc.com)

### Event Questions [DAY OF ONLY]

Christine Faust  
c. 864.421.5949  
[cfaust@mauldincitysc.com](mailto:cfaust@mauldincitysc.com)

### Judging / SCBA Questions

George Dowling (Lead Marshal)  
c. 864.905.0077  
[gediva@gmail.com](mailto:gediva@gmail.com)

Gene Benfield (Assistant Marshal)

c. 864.963.5585 (no texts)  
[sandysbenfield@yahoo.com](mailto:sandysbenfield@yahoo.com)

# FOOD ALLERGEN LIST

ITEM:

ALLERGENS:

- |                                       |                                       |
|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> MILK (DAIRY) | <input type="checkbox"/> TREE NUTS    |
| <input type="checkbox"/> EGGS         | <input type="checkbox"/> PEANUTS      |
| <input type="checkbox"/> FISH         | <input type="checkbox"/> WHEAT/GLUTEN |
| <input type="checkbox"/> SHELLFISH    | <input type="checkbox"/> SOY          |

OTHER:

ITEM:

ALLERGENS:

- |                                       |                                       |
|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> MILK (DAIRY) | <input type="checkbox"/> TREE NUTS    |
| <input type="checkbox"/> EGGS         | <input type="checkbox"/> PEANUTS      |
| <input type="checkbox"/> FISH         | <input type="checkbox"/> WHEAT/GLUTEN |
| <input type="checkbox"/> SHELLFISH    | <input type="checkbox"/> SOY          |

OTHER:

ITEM:

ALLERGENS:

- |                                       |                                       |
|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> MILK (DAIRY) | <input type="checkbox"/> TREE NUTS    |
| <input type="checkbox"/> EGGS         | <input type="checkbox"/> PEANUTS      |
| <input type="checkbox"/> FISH         | <input type="checkbox"/> WHEAT/GLUTEN |
| <input type="checkbox"/> SHELLFISH    | <input type="checkbox"/> SOY          |

OTHER:

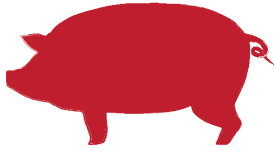
ITEM:

ALLERGENS:

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|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> MILK (DAIRY) | <input type="checkbox"/> TREE NUTS    |
| <input type="checkbox"/> EGGS         | <input type="checkbox"/> PEANUTS      |
| <input type="checkbox"/> FISH         | <input type="checkbox"/> WHEAT/GLUTEN |
| <input type="checkbox"/> SHELLFISH    | <input type="checkbox"/> SOY          |

OTHER:

# SOOIE.



## 2023 BBQ Team Registration

Space is limited to 30 teams. Acceptance is first come, first served. This event is sanctioned by the SCBA and will be judged by certified SCBA Judges. Cash prizes awarded to 1st, 2nd, 3rd, 4th, & 5th places. **REGISTRATION CLOSSES JULY 14, 2023**



### DETAILS

**Friday, September 15** | Arrival by 2 p.m. | "Anything Butt" Competition 6-9 p.m.  
**Saturday, September 16** | Public Tastings 11 a.m. - 3 p.m. (while supplies last)

**Location:** Mauldin Cultural Center | 101 East Butler Road, Mauldin, SC 29662  
**Website:** www.mauldinbbq.com

### TEAM INFO

All correspondence will be with the Chief Cook. Email will be the main contact method.

Chief Cook: \_\_\_\_\_  
Team Name: \_\_\_\_\_  
Address: \_\_\_\_\_  
City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_  
Phone: ( ) \_\_\_\_\_ Other Contact Number: ( ) \_\_\_\_\_  
Email: \_\_\_\_\_  
T-Shirt(s): **Chief Cook receives free shirt.** Additional shirts may be purchased for \$15 each.  
S: \_\_\_\_\_ M: \_\_\_\_\_ L: \_\_\_\_\_ XL: \_\_\_\_\_ XXL: \_\_\_\_\_ XXXL: \_\_\_\_\_ Other: \_\_\_\_\_  
Total number of shirts: \_\_\_\_\_

Each Team shall provide their own shelter. Water/Power is provided. Space is limited to the options below. All of your cooking materials must fit within these spaces. Non-essential vehicles **must** be parked in a general parking area. If you require a larger area, please contact us directly. We will work to accommodate all Cookers, but special accommodations are not guaranteed.

Space Options:

\_\_\_\_\_ 10 x 30 (3) OR \_\_\_\_\_ 10 x 40 (4)

### PAYMENT

**Registration:** \$175.00 (non-refundable) | **Checks:** City of Mauldin  
*Includes butts/ribs, power/water supply, breakfast on Saturday, and special gift.*  
**Does not include rib buy-in. Cookers are welcome to organize their own buy-in. However, ribs will still be provided.**

The Committee reserves the right to reject any entry at their sole discretion.

### OTHER INFO

Are you willing to cook more than the required ten (10) Boston Butts?  
If "Yes," you will be given up to two (2) additional butts. \_\_\_\_\_ Yes \_\_\_\_\_ No | Grill Capacity (Butts) \_\_\_\_\_  
On which side does your cooker trailer serve from? \_\_\_\_\_ Drivers \_\_\_\_\_ Passengers \_\_\_\_\_ N/A  
Will you be operating a motorhome? \_\_\_\_\_ Yes \_\_\_\_\_ No  
Which category will you participate in for Anything Butt\*? \_\_\_\_\_ \*participation required | \_\_\_\_\_ Sweet \_\_\_\_\_ Savory

#### CONTACT:

Gina McAtee  
Event + Cooker Coordinator  
864.404.3289  
gmcatee@mauldincitysc.com

#### MAIL PAGES 1 AND 2 TO:

Gina McAtee  
P.O. Box 249  
Mauldin, SC 29662

#### BBQ COOK-OFF:

Ten (10) Boston Butts & (3) racks of St. Louis Ribs\* are provided. All meat (less judging submission) is to be served to the public.

City of Mauldin retains all proceeds from sale of meat.

\*Ribs are provided for optional throwdowns. Cookers not required to cook ribs.

#### ANYTHING BUTT:

Cookers provide food and retain 100% of sales. Judging will be divided into savory and sweet.

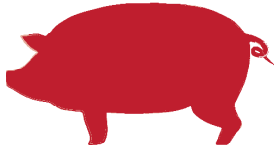
See Cooker Packet for more details.

**PAYMENT ENCLOSED:** \$ \_\_\_\_\_  
(registration fee + extra shirts)

**Check #:** \_\_\_\_\_

**Date:** \_\_\_\_\_





## LIABILITY WAIVER

Contestant agrees to indemnify and hold the City of Mauldin, the planning committee, its employees, agents and volunteers harmless from any and all claims made against same, including without limitation, all costs, liabilities, judgments, expenses, damages, or reasonable attorney's fees arising out of or in connection with (1) any structures erected by the contestant(s), (2) any apparatus, equipment, or personal property used by the contestant(s), (3) any act or omission to act of contestant(s), its agents, invitees, participants, representatives, employees, servants, and assigns, and (4) any claims made on account of or resulting from contestant's participation in the contest.

I agree to abide by the Rules and Regulations of the City of Mauldin's Annual BBQ Cook-off contained in the application and all rules, regulations and guidelines set forth by the South Carolina BBQ Association. I further agree to notify all members of the team I represent about these rules.

Signature: \_\_\_\_\_

## MEDIA RELEASE

I, the undersigned, on behalf of me and my employees, partners, volunteers and/or team members, do hereby consent and agree that the the City of Mauldin, employees of the City of Mauldin, or their agents, have the right to use any photographs, video, audio, media or quotes I submit, or any photographs, video, audio, media or quotes that are requested or taken of me, at their discretion. I also give the City of Mauldin permission to use my BBQ Team Name, any logos associated with the team, and the names of its members. This includes, but is not limited to, use in promotional materials (print and/or online), media content (articles, interviews), and sellable goods and services.

I waive any right to royalties or other compensation arising from or related to the use of the material I submit or is requested of me. I understand there will be no financial or other forms of compensation for the use of said materials.

I represent that I am at least 18 years of age, have read and understand the foregoing statement and am competent to execute this agreement.

Signature: \_\_\_\_\_