



2023 BBO Competition
15th Annual Hook & Cook Festival
Jackson Community Center (Town Hall)
106 Main Street, Jackson, SC
October 20-21, 2023

September 1, 2023

Dear BBQ Teams:

We are looking forward to the 15th Annual Hook and Cook Festival on Friday, October 20 and Saturday, October 21. BBQ competition will be held at the Jackson Community Center in downtown Jackson, SC.

Please find the attached official registration information and rules for this event. The BBQ Competition is being judged by the South Carolina BBQ Association and includes the following awards/features:

1. Total payouts equaling \$3,350 (10 team minimum)
2. 25' by 25' cooking area for each team
3. All sites will be in close proximity to water and electrical connections

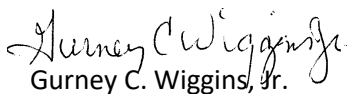
In addition to prize money, trophies will be awarded to the top three finishers in each category. A GRAND CHAMPION Prize of \$1,000 will be awarded based on total accumulative score.

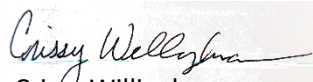
Entry fee is non-refundable and is \$250 for butts only; \$300 for butts and ribs, with the festival providing all meat. Entry and fees can be submitted through online registration available at www.jackson-sc.gov.

On Friday night, there are no requirements for the cookers. We welcome y'all to enjoy music from our live bands and festivities. Live music will start at 5pm on Friday night, and there will be food trucks and food vendors available. To show our appreciation, a hot breakfast will be provided for the cooking teams at 7am on Saturday.

If you have any questions, please contact Crissy Willingham (Festival Chair) at (803) 645-9604 or Jordan Willingham (BBQ Competition Chair) at (803) 646-0875.

We look forward to seeing you this year and Good Luck!


Gurney C. Wiggins, Jr.
Mayor


Crissy Willingham
Festival Chair

2023 Official Tournament Rules

- 1. Entry Fee:** non-refundable \$250 butts only, \$300 butts and ribs. **Festival will provide all meat.**
 - 2. Awards:** Trophies and cash prizes will be awarded to the first 3 places for butts and ribs. A Grand Champion prize of \$1,000.00 based on the total accumulative score.
Division Prize Awards-Butts: 1st-750, 2nd-\$500, 3rd-\$250. Ribs: 1st-\$500, 2nd-\$250, 3rd-\$100
 - 3. Cooking:** Wood, gas, pellet, or charcoal permitted. Meat must be prepared on the site of the festival. Open pits must be enclosed with a suitable barrier.
 - 4. Cooking Site & Preparation:** You are required to have a tent, fire extinguisher, hand wash station with catch pan or bucket, and tarp or mat under cooker or grill. You are limited to a 25'x25' site that you are expected to keep clean during and after the event.
 - 5. Presentation:** Meat may be presented with or without sauce. One large plate will be submitted for judging by a team representative. **DO NOT SEND SAUCE ON THE SIDE WITH MEAT.**
 - 6. Garnish:** NO GARNISH, MEAT ONLY IN FOOD BOX.
 - 7. Cooked Meat:** All BBQ meat and ribs will be retained by the Town of Jackson and sold by the festival. Pork will be sold Saturday starting at 11:00AM until sold out. We ask that teams cook 6 butts, depending on number of entries, and to process the meat (pans will be provided). Your help would be greatly appreciated.
 - 8. Food Safety:** All meat must be kept at 40 degrees F or lower before cooking. Pork must be cooked to 155 degrees F. Potentially hazardous food should be kept at 130 degrees F or above at all times. DHEC requires teams to bring a working meat thermometer. Disposable gloves must be used while cooking and handling food. Teams are expected to adhere to all county, state, and federal electrical, fire, and health codes.
 - 9. Judging:** South Carolina BBQ Association: Certified judging will begin at 10:00AM for butts and 11:00AM for ribs. Winners will be announced at 1:00PM. Each judge will judge no more than 8 entries, generally fewer by teams of 6 or more judges. Entries will be judged blind on appearance, aroma, taste, tenderness, and overall impression. In the unlikely case of a tie in overall scoring, the tie will be broken by recalculating the scores from the cards and given the highest value to taste, then tenderness, then aroma.
 - 10. Pets:** Are welcomed but must be on a leash at ALL times.
 - 11.** This is a FAMILY EVENT. Please be DISCRETE with your "adult beverages". We also ask you to limit noise from the hours of 12:00AM to 7:00AM. All teams are expected to respect the rights of others with particular emphasis against loud music, profanity, and infringement on adjoining sites.
 - 12. Registration:** Registration is available online at www.jackson-sc.gov
 - 13. Waiver of Liability:** By signing the entry form, you waive and release any and all rights and claims of any nature you may have against the Town of Jackson, and any other organization or individual connected with this event; their representative, successors, heirs and assigns for all injuries, fatal accidents, or personal property damage of any nature while taking part in any activities associated with above-mentioned tournament.
 - 14. Cooks Meeting:** will be held at 5:00PM Friday, October 20. Rule explanations and questions will be addressed at this time. Butts, ribs, and turn-in containers will be available after 2:00PM on Friday.
- TEAMS MAY NOT UNDER ANY CIRCUMSTANCES SELL ANY PORK, RIBS, OR CHICKEN ON THE DAY OF COMPETITION AS THIS IS A DIRECT CONFLICT WITH THE TOWNS DINNER FUNDRAISER. ANY VIOLATIONS COULD RESULT IN DISQUALIFICATION.**

Crissy Willingham (803) 645-9604, Festival Chair

Jordan Willingham (803) 646-0875, BBQ Competition Chair