



Saturday May 30th, 2026

Location: Clio Elementary School (2635 SC-9, Clio, SC 29525)

!! New for 2026: Set up Friday Night !!

- We highly encourage teams to set-up Friday night after 6pm! Saturday morning will be extremely congested with car show traffic and vendors. We will have all night security on site. You are allowed to stay overnight/camp on site, but no campers are allowed due to space restrictions. Teams are expected to comply with “quite time” from 11pm - 7am

Parking: Enter through the main entrance of the school. Set up spots are not assigned and will be based on arrival. One vehicle per cooking team is allowed inside the fence and allowed to stay, all other vehicles need to be removed and parked in guest parking.

Clean-Up: All Teams are asked to clean up their assigned cooking areas and return the site to pre-competition conditions. The area must be cleaned by 9:00pm. on Saturday May 30th, 2026. The Head Cook will be the responsible party for fulfilling this requirement. Staying overnight is not permitted.

Awards: Winners will be announced, and awards presented at approximately 4:30pm. We will keep everyone abreast if there are any changes to this time.

RIBS COMPETITION

BEST ALL AROUND

- o GRAND CHAMPION: Trophy & Cash Payout of \$1,000
- o Runner-up: Trophy & Cash Payout of \$250

BEST CHICKEN

- o 1ST Place: Trophy

BEST SAUCE

- o 1ST Place: Trophy

WHOLE HOG COMPETITION

- o GRAND CHAMPION - Trophy & Cash Payout of \$1,000
- o Runner-up: Trophy & Cash Payout of \$500

Rib Cook-Off

Cooking Instructions and Rules

- Teams will be judged on Best Ribs, Best Chicken, Best Original Sauce.
- Teams may prepare and cook Ribs and Chicken in any fashion they prefer so long as it is suitable to be served to the public.
- Teams must prepare Ribs and Chicken on site. The meat will be furnished and will be available for pickup **concluding the All-Cooks Meeting at 6:30am on Saturday May 30th, 2026.**
- Each team will be responsible for cooking a minimum of 12 racks of ribs.
- Wood, gas, pellet, or charcoal grills are permitted.
- Each team must supply their own ingredients, grill, tools, and any other items needed.
- Each team will be allotted a cooking space for truck, grill, and table. No two-story structures are allowed, and no on-site expansion beyond the allotted area will be allowed.
- Teams may NOT sell food or beverages to the public, unless registered as a food vendor. NO ribs are to be sold to the public. Under NO circumstances are alcoholic beverages to be distributed to the public by the teams.
- All teams are requested to respect the rights of others with special emphasis against profane language and infringement on adjoining sites. Teams must conduct themselves in a professional manner at all times.
- No pets allowed.
- **Teams must wear gloves, prepare meat under cover, and maintain sanitary cooking conditions at all times!**

Meat: Ribs are pork spare ribs and chicken is leg quarters.

Presentation: Each team will be provided 4 turn in boxes to present choice Ribs and Chicken to the judging panel. Ribs & Chicken must fit within the box provided. Teams may garnish however they wish, add sauces, or sides.

Judging: Judging will be blind. Teams will be assigned a turn in time to ensure judges are receiving your boxes hot. Turn in Time slots will be a random draw held at the all cooks meeting. Turn in times will start at 1:30pm.

Rib Turn in for Plate Sale: Teams will need to turn in 10 racks of ribs and any left over from the judging boxes from 1:30 - 2:00. Ribs should be neatly sliced and placed in the silver trays provided.

Whole Hog Cook-Off Cooking Instructions and Rules

- Teams must prepare whole hog on site. Hog will be furnished and will be available for pickup **beginning at approximately 10:00pm Friday May 29th, 2026.**
- Wood, gas, pellet, or charcoal grills are permitted.
- Each team must supply their own ingredients, grill, tools, and any other items needed.
- Entries are submitted in an approved turn-in container supplied by Ribs & Rods, with no garnish, or decorations. Only samples for judging are allowed in the turn-in container.
- Meat may be sauced or un-sauced.
- Pork must be cooked intact. Money meat cannot be separated prior to doneness.
- Turn-in meat can be in any form, pulled, chopped, medallions, etc.
- Each team will be allotted a cooking space for truck, grill, and table. No two-story structures are allowed, and no on-site expansion beyond the allotted area will be allowed.
- Teams may NOT sell food or beverages to the public, unless registered as a food vendor. NO ribs are to be sold to the public. Under NO circumstances are alcoholic beverages to be distributed to the public by the teams.
- All teams are requested to respect the rights of others with special emphasis against profane language and infringement on adjoining sites. Teams must conduct themselves in a professional manner at all times.
- No pets allowed.
- **Teams must wear gloves, prepare meat under cover, and maintain sanitary cooking conditions at all times!**

Meat: Approximately 100 pound hog trimmed without head.

Judging: Judging will be blind. A Ribs and Rods representative will come to your tent with the turn in container to collect your judged meat. **Hog should remain untouched and on grill until awards are announced.** First and second place hogs will be taken and sold by the pound to attending public by Ribs and Rods.

Time: After you draw your turn in time for ribs you will be able to chose your Hog collection time

*** 1st & 2nd Place Hogs will be collected by Ribs & Rods and sold to the public to Fundraise for the Town of Clio.**

Schedule of Events

Friday May 29th, 2026

6:00 pm – Venue opens for early arrival and set-up

10:00pm - Hog Pick-up

Saturday May 30th, 2026

6:30am – Ribs Competition All Cooks Meeting & Rib Pick-up

Every participating Pit Master **MUST** attend this meeting. Failure to do so will result in disqualification with no refund given.

1:30pm – Rib Competition Official Judging Begins

Pit Masters will draw a time slip at the All Cooks Meeting for their Official Turn In Time. Times will start at 1:00pm.

1:30pm - 2:00pm Rib Turn-in for Plate Sale

Teams will need to turn in 10 racks of ribs and any left over from the judging boxes. Please neatly slice all ribs and place in the silver trays provided. Once teams turn-in their ribs, Ribs and Rods officials will handle the making and distributing of plates.

2:15pm - Rib Plate Sale Line Opens

**** CHANGE FOR 2025 and will remain for 2026 - teams will NOT be handing out ribs ****
Ribs & Rods visitors will be served a plate with 1 rib from each team.
Public will choose PEOPLES CHOICE AWARD

4:30pm – Awards at Main Stage

Order of awards: Car Show, Rib Competition, Whole Hog Competition

5:30pm - Whole Hog BBQ Sale

1st place and 2nd place hogs will be collected and sold by Ribs & Rods
Please have bbq prepared in the shell of the skin, ready for pickup.