



Serious barbeque competitions, such as the Festival of Discovery, adhere to the rules of the Kansas City Barbeque Society (KCBS), which, among other things, prohibits the use of propane gas. So it's wood, charcoal or nothing.



Hittin' the Sauce.

By Joquita Burka

Could it get any better?
The wailing tune about how my-
baby-done-left-me-but-she's-no-
good-no-how. And wafting over it
all, the unmistakable perfume
of roasting meat.

Barbeque sauces in South Carolina tend to be tomato, mustard, vinegar or ketchup based. However, Greenwood's local champion, Dennis Dill says, "Good meat needs no sauce. Good barbeque stands on its own." Guess you'll have to decide for yourself.



It's called the Festival of Discovery in Greenwood, SC, a barbeque competition and blues festival held the second weekend in July. And it might be a chance to discover just how much barbeque one stomach can handle.



There are two days and 72 teams of cooks from across the Southeast. So that would be...let's see...hum, 36 plates of pork, chicken and brisket per day. Can it be done? Let's give it a try. Barbeque competitors are grilling, basting and measuring like fine artists. Most of the crowd is more interested in eating their art than admiring it. It's the results we want, and they are hard to beat.

Sure some people might say that barbeque is not "fine dining." But I'd argue that point. By evening, sated with meat, everyone heads to the music. Blues musicians from New York to Florida fill the air with the wail of the harmonica and the deep chords of the bass.

Meanwhile the meat cooks on. Serious competition keeps the fires going all night, making the local coffee shop the hottest place in town the next morning as competitors guzzle caffeine to recover from a night spent stoking the fires. All the rest of us just wake up with one question on our minds: chicken, beef or pork? Find out more at uptowngreenwood.com.