



# Smoky Yolk Café's Second Annual Beer, Brunch + BBQ Competition

*OCTOBER 6<sup>th</sup> & 7<sup>th</sup>, 2023*

*JAMES ISLAND, SOUTH CAROLINA*

The Second Annual Beer, Brunch + BBQ Competition, sanctioned by the Southern Barbecue Network, is presented by Smoky Yolk Cafe of James Island, South Carolina. This year's event will take place October 6<sup>th</sup>-7<sup>th</sup>, 2023 at Smoky Yolk Cafe, 1234 Camp Rd. Enclosed in this packet, you will find the Southern Barbecue Network (SBN) rules for the competition. Awards will include Grand Champion, Reserve Grand Champion and 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> places in our three competing categories. We will have an optional fourth category on Friday evening where winner takes all. Grand Champion and Reserve Grand Champion prize money will be determined after applicants are in.

## PRIZES FOR EACH CATEGORY

**Grand Champion- \$1,000**

**Reserve Grand Champion- \$500**

\*Trophies will be awarded to winners who place.

	<b>Shrimp &amp; Grits (Optional)</b>	<b>Pork Butts</b>	<b>Pork Ribs</b>	<b>Chicken</b>
1 <sup>st</sup>	\$-	\$500	\$500	\$500
2 <sup>nd</sup>	\$-	\$250	\$250	\$250
3 <sup>rd</sup>	\$-	\$100	\$100	\$100
PC	\$400	TBD		

*All teams must compete in the pork butts, ribs and chicken categories in order to be eligible for the Grand Champion prize. The Shrimp & Grits Competition is optional.*

## TIMELINE OF EVENTS

**Registration Application Deadline: September 25<sup>TH</sup>, 2023. Space is limited. APPLY TODAY.**

**Check-in & Meat Inspection:** Friday October 6th, 2023 from 1:00pm-4:00pm.

Teams will be allowed to set up **immediately** after their meat inspection. Meat inspection will take place at your booth location upon your arrival (see SBN rules about unseasoned meat prior to arrival).

**\*If you are participating in the Shrimp & Grits Competition on Friday evening, October 6<sup>th</sup>, we recommend you arrive earlier, within the check-in time, to assure meat inspection can take place as soon as possible followed by sufficient set up time before the cooks meeting.**

**Cooks Meeting:** Friday October 6<sup>th</sup>, 2019 @ 4:00PM (at Smoky Yolk Cafe)

**TURN IN TIMES: PLEASE NOTE AND SET ALARMS ACCORDINGLY!**

**FRIDAY October 6th, 2023**

**Shrimp & Grits:** Evening event starts at 6:00PM for customers. This is “ticket based,” where customers will put their ticket with their favorite Shrimp & Grits. Customers have until the evening is over to vote.

**SATURDAY October 7<sup>th</sup>, 2023**

**PORK BUTTS 10:00AM (9:55-10:05AM)**

**RIBS 11:00AM (10:55-11:05AM)**

**CHICKEN 12:00PM (11:55-12:05PM)**

**Awards will be announced in the front parking lot between approximately 2:00PM-3:00PM.**

**Breakdown: Saturday, October 7<sup>th</sup> After Awards!**

### **BEER, BRUNCH + BBQ RULES AND REGULATIONS - IN ADDITION TO SBN RULES**

**1. SUBMISSION OF AN APPLICATION DOES NOT GUARANTEE A SPACE IN THE COMPETITION.**

#### **QUALIFICATIONS:**

**2. Beer, Brunch + BBQ is a competitive BBQ event. Booth spaces will be sold to competitors. **Reminder: Space is limited. First come, first served. APPLY TODAY****

**3. FOOD SAMPLES-** We ask that ALL teams provide small samples of their BBQ Pork to patrons. (A minimum of 2-3 pork butts per team of sample meat will be provided by our sponsors for you to prepare.) **Smoky Yolk Cafe will provide sample cups. The event will sell wristbands for customers to have access to the samples.**

**\*NET PROCEEDS FOR SAMPLE TICKETS WILL GO TO JAMES ISLAND OUTREACH, A PLACE WHERE FAMILIES AND INDIVIDUALS IN CRISIS RECEIVE GENUINE COMPASSION, CARE AND HELP.**

**4. MEAT CATEGORIES: 4 Total- Shrimp & Grits, Pork Butt, Pork Ribs and Chicken.** All meat must fit the criteria found in the SBN contest rules. **TEAMS COMPETING TO WIN GRAND CHAMPION MUST COMPETE IN THE PORK BUTT, RIBS AND CHICKEN CATERGORY.** The **Shrimp & Grits** competition is **OPTIONAL** by Grand Champion Competitors. Smoky Yolk Café will provide local shrimp for the competition from our sponsors. Competitors are in charge of bringing/supplying enough accompaniments to complete the dish. Winner will be chosen by PEOPLES CHOICE.

5. Teams are responsible for providing meats for the other three categories (Ribs, Chicken and accompaniments for the Shrimp & Grits). **PORK BUTTS WILL BE PROVIDED TO GRAND CHAMPION COMPETITORS BY OUR SPONSOR, US FOODS. SHRIMP WILL BE PROVIDED TO FRIDAY NIGHT COMPETITORS FOR SHRIMP & GRITS.**

6. Any teams not checked in or whose meat is not inspected during designated check-in/meat inspection times will be *disqualified* from the contest without a refund of deposit or competition fees.

7. **All vehicles, including competitor's vehicles, must be out of the event area by 6:00PM on Friday, October 6<sup>th</sup>. \*Read below if your vehicle is part of your cooking set up.**

There is parking available at the CAMP RD ENTRANCE parking lot or across the street at First Baptist Church and The Town of James Island. Additional parking will be addressed at time of event. Competitors are prohibited from parking on side streets within the event area. The only time vehicles can return to the event area will during breakdown hours on Saturday, October 7<sup>th</sup>.

**\*If your vehicle is part of your cooking set up, you must receive written permission from the event organizer to have the vehicle in the area prior to Registration Application Deadline on Saturday, October 26<sup>th</sup>. Please indicate the size of your setup. Additionally, said vehicle MUST be parked within your cook space.**

8. All teams must comply with the Town of James Island's quiet hour ordinance or will be *disqualified* from the contest without a refund of deposit or competition fees. The use of radios or amplifying equipment will not be allowed during quiet hours. **Quiet hours are from 11:00PM to 7:00AM**

**\*Note: Smoky Yolk Café will remain open until 2:00AM and will reopen at 6:30AM.**

**\*Breakfast will be provided by Smoky Yolk Café. We will give cook teams 'tickets' to come grab coffee and breakfast between 6:30AM-9:00AM.**

## **9. ALL COMPETITORS MUST FOLLOW SBN RULES AND REGULATIONS**

10. **The event reserves the right to reject applications that do not meet the standard qualifications.** Our goal is to provide a quality experience for the cooker, vendor and patrons. Rejected applications will be returned with payment.

## **VENDING AT BEER, Brunch + BBQ:**

11. **No Food Vending at this year's event.**

## **BOOTH SPACES:**

13. Booth spaces will be will be a minimum of 15x20 foot spaces. Boundaries will be marked by the event coordinator for your convenience. There will be limited additional Booth Spaces of 15x30 foot spaces, usually those with smoke rigs/campers. These larger booth spaces are an additional \$50/space. (If these larger spaces are not needed, they will be converted to the normal 15x20 foot spaces). **Please specify booth size on your Beer, Brunch + BBQ Application.**

## **ASSIGNED LOCATION**

14. Event Coordinator will assign team booth space locations in order of Registration Application entry time; First come, first served. Teams will be notified of their assigned booth space location upon time of arrival. **Please specify if your team would like to be located near another team(s) in your Beer, Brunch + BBQ Application. \*Note: This is not a guarantee and will not be changed day of event.**

15. **Teams may NOT exceed the limits of their cooking space.** Please be sure to account for all equipment when filling out your application. Campers/Camping Tents will not be allowed in the event area to comply with city ordinances. All supplies used shall remain within the teams cooking space. **All**

seasoning and cooking of product (competition meat **AND** meat to sell) must not exceed boundaries of cooking space.

16. It is the responsibility of the contestants to see that the team's assigned cooking space is clean. **All trash produced by your booth must be disposed of in the assigned dumpster located in the back of the Event Parking Lot (located beside Dollar General).** You are NOT to use restaurant equipment to help with the removal of your trash. **Also, please be considerate and throw ALL cardboard away in the recycling bin (located next to dumpster).**

17. There will be designated areas for you to dispose of hot ash and grease after the event;  
**\*Plan to bring containers for easier transport of grease.**

18. **We will have a hose with water that can be used by teams. No team will have sole access to their own water supplies. PLEASE SHARE!**

19. **NO GENERATOR, POWER OUTLETS, TENTS, SANDBAGS, TABLES, CHAIRS OR TUBS WILL BE PROVIDED.**

20. Contestants must adhere to all fire, health and other codes, whether local, county, state or federal.

21. Contestants are expected to respect the rights of other teams. Profane language or infringement on another team will **NOT** be permitted. You team will be *disqualified* from the contest without a refund of deposit or competition fees

## **EVENT STATUS:**

21. If sustained winds of 20 MPH or more are forecasted or occur on the day of the event all vendor will be required to remove their tent to specified location. Any adjustments to the scheduling of the event due to inclement weather will be decided by 5:00PM on Thursday, November 5<sup>th</sup>. Please check your email!

**The next page includes the Southern BBQ Network (SBN) Event Rules.**

# SOUTHERN BBQ NETWORK EVENT RULES

## **1. COOK TEAM(S)**

- A cook team is any individual group, restaurant, etc. hereinafter referred to as a team that prepares and cooks an entry or entries for the purpose of being judged according to SBN rules at an SBN sanctioned event.
- Each team is comprised of a head cook and as many assistants as required. The event organizer, of an SBN sanctioned event, may NOT cook in any category in that event.
- Each team should have at least one representative present at the cooks' meeting held the evening prior to the event. Cook teams, absent from the meeting, accept the responsibility for understanding these rules and any changes to them that may have been incurred.
- Teams, including members and guests, are expected and required to exhibit proper and courteous behavior at all times. Teams are expected to comply with "quiet time" stipulations as set by the event organizer. Teams will be advised of local laws and will adhere to these laws. Failure to abide by these rules of behavior may result in expulsion from the event and may be barred from competing in SBN sanctioned events.
- No cook team member of an SBN sanctioned event may enter the judging or scoring area during the event.

## **2. SITE LOCATIONS, SANITATION AND SAFETY**

- Each team is assigned a cook site. Teams' equipment including cooker, canopy, trailer, etc., should be contained within this space. If additional space is required the team should contact the event organizer to make satisfactory arrangements.
- Teams are expected to maintain their cook sites in an orderly and clean manner and are responsible for cleanup of their site once competition ends.
- Sanitary practices as prescribed by State Health Departments regulations are to be observed during preparation and cooking processes. All cooking, seasoning, marinating or injecting must be done on site. Plastic or rubber gloves should be used at all times while handling food. A meat thermometer, a five gallon hand washing station with soap, flowing water and paper towels shall be available on your site.
- Each site should have a #10 A-B-C fire extinguisher. Adequate space will be provided to each cook team for this added fire code provision. Event organizers will explain local fire codes as applicable.

## **3. EQUIPMENT**

- Each team shall supply all equipment necessary for preparation and cooking of their entry including a cooker and cooking fuel. No team may share a cooker or grill with any other team.

## 4. JUDGING AND SCORING

- Categories of meats sanctioned for judging by SBN are as follows:
  - Pork
    - a. Shoulder
      - i. Boston Butt, Picnic, or Whole Shoulder
    - b. Whole Hog
  - Pork Ribs
    - a. Loin or Baby Back Ribs, Spare Ribs, or St. Louis Cut Ribs
  - Chicken
    - a. Includes Cornish, Kosher, Broiler, Fryer, or Free Range
    - b. Prepared whole, halved or in pieces
  - Beef Brisket
    - a. Whole brisket, Flat or Point. Corned beef is not allowed.

Judges will sample ALL portions submitted in a box (e.g.: container containing multiple samples types (chopped, pulled, and/or sliced), chopped protein in the bottom of the box used as a base of the submitted sample.

- SBN uses a blind judging system
- Entries are submitted in an approved turn-in container supplied by the event organizer, with no garnish, or decorations. Only samples for judging are allowed in the turn-in container. That is the only authorized container for sample turn-ins. Any turn-in container that inadvertently becomes damaged or could be considered as “marked” can be replaced by the SBN event representative. Marking is defined as any handwritten or mechanically made mark inside or outside the turn-in container that could identify the submitting team to a judge.
- The contents of turn-in containers become the property of SBN at the moment they are placed at the receiving table.
  - Meat may be sauced or un-sauced. Sauce cannot contain any large chunks (e.g. chunks of pineapple in a teriyaki sauce). Chunks can be no larger than a fine dice, 1/8 cubes. No side sauce containers will be permitted in the turn-in container.
- A minimum of eight (8) separate and identifiable portions per turn-in container are required.
  - In the case of shoulder, the sample size is a minimum of 2 ounces of pork per servings. This can be in any form, pulled, chopped, medallions, etc.
  - In the case whole hog, the sample size is a minimum of 2 ounces of pork per servings and should include samples from the ham, lion, and shoulder.
- Samples submitted for the turn-in category must be the only protein in the turn in container. Other proteins or stuffing may not be used in a supporting role (e.g., bacon-wrapped, moistened bread or sausage-stuffed) unless explicitly defined by the contest (e.g., “Anything Butt”, or “Kids-Que”)

- Turn in times are established by the event organizer. SBN allows for a ten minute window: five minutes before and five minutes after. Suggested turn-in times for categories have been:

- a. Pork: 9 AM
- b. Pork Ribs: 10 AM
- c. Chicken: 11 AM
- d. Beef : 12 Noon

- Each entry is judged and scored using SBN's criteria of appearance, taste/aroma, and texture/tenderness. SBN utilizes a one decimal point range scoring system from a low of 1.0 to a high of 10.0. Winners with the highest average scores are awarded first place; the team with the next highest average score receives second place, etc.

- Grand Champion and Reserve Grand Champion are teams with the highest sum of average total scores in the specified meat categories in the event.

- In the event of ties resolution is resolved by SBN's score procedures.

## 5. DISQUALIFICATION

**SBN's event representative is the only person that can disqualify an entry. Any entry found to be disqualified will receive a score of 1.0 in a category.**

- Evidence of MARKING or SCULPTING. Sculpting is defined as: carving, decorating, forming or shaping of a meat sample, contained in a turn-in container, which could identify the submitting team to any judge. A box turned in upside down is considered a "Marked" box. If a box is identified as upside down at the turn in table the cook team has two resolutions. First the team can turn the box over and submit the entry. Secondly, they can request a new box, repack the box and submit it prior to the turn-in deadline.

- No garnish of ANY kind allowed. Garnish is defined as items used to add decorative or savory touches to a sample. Examples of garnish include, but are not limited, to herbs, vegetables, fruits, meats or dairy items.

- No foreign material is allowed in the turn-in container. Foreign Material is defined as any non-edible item. Bones with no meat, brush bristles, toothpicks, sauce containers, and aluminum foil are examples of foreign material.

- No other proteins or stuffing may be used in a supporting role unless explicitly defined by the contest (e.g., bacon-wrapped, moistened bread or sausage stuffed).

- Less than eight (8) individual SEPARATE number samples.

- Evidence of blood such as the meat is prepared below State Health Department's safe consumption guidelines.

- Entries turned in after the designated turn-in time will be disqualified for that category.

- "In the event a cook team is disqualified for violation of the events published rules, SBN will abide by the events decision and the actions they impose."

## 6. INTERPRETATION OF RULES

- The interpretation of SBN rule(s) are those of SBN's event representative at each event and their decisions are final.

**VIOLATION OF THE RULES MAY RESULT IN  
DISQUALIFICATION FROM AN EVENT.**



# BOOTH SPACE FEES

## BEER, BRUNCH + BBQ COMPETOR'S BOOTH SPACE FEE:

15x20 BOOTH SPACE FEE- \$175 FEE DUE WITH APPLICATION  
15X30 BOOTH SPACE FEE/CAMPER- \$225 FEE DUE WITH APPLICATION

\***NO** refunds will be given to approved teams/vendors after the  
Registration Application Deadline on September 25<sup>th</sup>, 2023.

**REGISTRATION APPLICATION DEADLINE IS September 25<sup>th</sup>, 2023**  
**OR UNTIL MAXIMUM CAPACITY**

Teams/vendors will be notified of registration application status within one month of  
submission. **NO TEAMS WILL BE ACCEPTED WITHOUT THE COMPLETED COMPETITORS**  
**APPLICATION & FEE.**

Teams will be emailed any information needed prior to the event.

# Smoky Yolk Café's Beer, Brunch + BBQ Competitors Application

Application deadline is September 25<sup>th</sup>, 2023 at 5:00PM or until maximum capacity!

Sanctioned by the Southern Barbecue Network

EVENT: October 6<sup>th</sup>-7<sup>th</sup>, 2023

**FRIDAY HOURS: 4:00PM-10:00PM SATURDAY HOURS 10:00AM-2:00PM**

### FRIDAY EVENT:

Shrimp & Grits 6:00PM

### SATURDAY EVENTS:

PORK BUTTS 10:00AM

RIBS 11:00AM

CHICKEN 12:00PM

BBQ TEAM NAME \_\_\_\_\_

PITMASTER'S NAME \_\_\_\_\_

ALTERNATE PITMASTER \_\_\_\_\_

PRIMARY EMAIL \_\_\_\_\_ (CC) \_\_\_\_\_

CIRCLE TYPE OF GRILL YOUR TEAM WILL USE: WOOD  GAS  CARCOAL  COMBO

WILL YOU BE USING A DEEP FRYER DURING THE EVENT (circle one)? YES  NO

SIZE OF COOKING SET UP (include grill, tables & space used)? \_\_\_\_\_ LENGTH \_\_\_\_\_ WIDTH

CIRCLE ALL OF THE CATEGORIES YOUR TEAM WILL BE COMPETING IN:

SHRIMP & GRITS  PORK BUTTS  RIBS  CHICKEN

**\*NOTE: TO WIN GRAND CHAMPION, TEAMS MUST COMPETE IN PORK BUTTS, RIBS & CHICKEN**

**REGISTRATION FEES MUST BE PAID IN FULL AT TIME OF APPLICATION.**

**APPLICATION WITHOUT FEE WILL NOT BE ACCEPTED.**

### BEER, BRUNCH + BBQ COMPETOR'S BOOTH SPACE FEE:

15'x20' BOOTH SPACE FEE- \$175 FEE DUE WITH APPLICATION

15'X30' BOOTH SPACE FEE- \$225 FEE DUE WITH APPLICATION

I wish to apply for a standard 15'x20' booth space for \$175	_____
I wish to apply for a 15'x30' booth space for \$225 OR A SPACE TO ACCOMMODATE YOUR SMOKE RIG/CAMPER	_____
TOTAL ENCLOSED _____	

**GENERAL RELEASE FORM**

Name of Registered Entrant: \_\_\_\_\_

The undersigned does hereby release, acquit and forever discharge Smoky Yolk Café, its agents, its representatives, its employees or contracted staff, of and from all manner of actions, suits, damages, claims or demands whatsoever in law or equity from any loss or damage of any nature of description, known or unknown, in any way relating to the undersigned participation in Smoky Oak Taproom events. I acknowledge that I have read all event policies and agree to adhere to them.

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

Please Print Name: \_\_\_\_\_

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

Witness Name (Print): \_\_\_\_\_

Smoky Yolk Cafe: (843) 762-6268

***Please mail application and have check made payable to:  
Smoky Yolk Cafe, 1234 Camp Rd. James Island, SC 29412***

## T-Shirt Form

We will be selling short sleeve t-shirts at the competition. Preordered shirts will be discounted to teams when ordered with this form **\$10/person** for team members/vendors. Team names, vendors and sponsors will be represented on the back. Please indicate the quantity, size and total and include a check in the application packet. Deadline for preorder is September 25<sup>th</sup>, 2023. \*Preorders guarantee that we will have your order and size ready.

-----  
(ADULT SIZES: small, medium, large, x-large, xx-large, xxx-large)  
-----

Quantity	Size	Total
		\$ _____



Please make sure to include the following with your registration:

- ✓ Completed Application (pg. 9)
- ✓ Registration Fee (pg. 9)
- ✓ General Release Form (pg. 10)
- ✓ T-shirt Form/\$ included \*Optional (pg. 12)

**Alexandra Salerno**  
**Beer, Brunch + BBQ Competition**

**Smoky Yolk Cafe**  
**1234 Camp. Rd.**  
**James Island, SC 29412**

**You may hand deliver to the address above or mail it in.**

**\*Have checks made payable to Smoky Yolk Café.**

Please feel free to contact me via email with  
questions/concerns/special needs.

**Alexandra Salerno: [asalerno002@gmail.com](mailto:asalerno002@gmail.com)**

**Attn: 2023 BBQ Event**