



**1st Annual
SMOKE ON THE WACCAMAW
BBQ FESTIVAL**

Smoke on the Waccamaw BBQ Competition

October 13 & 14 2023

Important Information

WHOLE HOG OR BUTTS

Smokin' on the Waccamaw is an SBN Sanctioned BBQ Competition that is a part of the City of Conway's Fall Festival.

All competitors must follow SBN rules and regulations (included in application).

Additionally, teams are responsible for observing prudent temperature and sanitary requirements as specified by SCDHEC. You may access a copy of the SCDHEC guidelines for food service at special events at the following web link, or by visiting your local SCDHEC office for a hard copy of the information. Go to www.scdhec.gov/food and click on Regulation 61-25. Be sure to take a look at Chapter 9 (specifically 9-9) for event specific information. Also, take a look through their fact sheets listed on www.scdhec.gov/food for great food safety information.

Festival Rules – in addition to SBN guidelines:

- Each team will consist of a Pitmaster and as many assistants as the Pitmaster deems necessary.
- Each team will provide a grill/cooker to be used exclusively by that team within the confines of the team's assigned cooking space.
- Each team will bring their own products, seasonings, and cooking equipment. Meat will be provided by the Waccamaw Shrine Club. **Teams will get 50 to 60lb butts or 50 to 60lb half of whole hog.**
- All seasoning and cooking of the Meat shall be done within the confines of the team's assigned cooking space.
- Registration fees include a 20 x 20 space. Water hook up and 110 power
- Contestants must adhere to all fire, health, and other codes whether local, county, state, or federal.
- All contestants are expected to respect the rights of other teams. Profane language or infringement on another team **WILL NOT BE PERMITTED.**
- All teams must comply with the City's quiet hour ordinance, and therefore the use of radios or amplifying equipment will not be allowed during quiet hours of 11:00 p.m. to 7:00 a.m.

Prize Information:

All teams will compete in the People's choice samples. Ribs Throw Down competition is optional, but teams must compete in pulled pork people's choice and ribs throw down to be eligible for the Grand Champion prize.

PEOPLES CHOICE \$1500

Pulled Pork / Whole Hog

1 st place	\$800
2 nd place	\$600
3 rd place	\$400
4 th place	\$300
5 th place	\$200
6 th place	\$100

RIBS THROW DOWN (\$50 PER PERSON)

Winner Takes All

TEAMS PROVIDE THEIR OWN RIBS

Grand Champion \$500 (In order to win GRAND CHAMPION or RESERVE CHAMPION, you must compete in the RIBS THROWDOWN)

*Trophies for top 6 places

*Reserve Grand Champion \$250

Additional Information:

Check-In: Friday October 13, 2023 from 9:00 a.m. - 4:30 p.m., Teams will be allowed to set up immediately upon arrival. Meat distribution will take place at your booth location after cooks meeting.

Cooks Meeting: Friday October 13, 2023 @ 5:00pm Shriners Club, 10 Elm Street

Mandatory Soup competition Friday night **NO ENTRY FEE (IF YOU DO NOT MAKE SOUP, YOU WILL NOT BE SCORED ON SATURDAY)**: We ask you to make five gallons and serve to the public from 6pm to 8pm. CUPS AND SPOONS WILL BE PROVIDED. YOU CAN PRE PREP SOUP.

1st place \$300 People's Choice: \$200

Saturday October 14, 2023 Turn in Times:

Pulled Pork 9:00 AM

Pork Ribs 10:00 AM

People's Choice 11am until you run out of samples,

- Awards will be announced from the Main Stage at the Shriners Club at approximately 4:00 PM.
- Competition Teams will be located (in order of registration) at the Shriners Club, 10 Elm St,
- Applications for competition teams will be taken until the week prior to the contest;
- Contestants must adhere to all fire, health, and other codes whether local, county, state, or federal.

BBQ COMPETITION REGISTRATION FORM

BBQ Team Name:		Team Member Names:
Pitmaster Name:	Alternate Pitmaster Name:	
Address:	Address:	
Cell Phone #:	Cell Phone #:	
Email address:	Email address:	

Participants are responsible for tables, chairs, tents, extension cords, and other supplies needed for booth set-up. Pricing is based on a 20 x 20 area. Electric outlets and water connections are available and assistance will be available to connect to power and/or water source. Teams should bring their own, at least 50 foot, outdoor rated and grounded extension cord as well as at least a 50- foot water hose. Please indicate below if your setup requires access to power and/or water.

CHECK CHOICE BELOW

BUTTS ()

Whole Hog ()

Registration Fees:

NO REFUNDS

S. B. N. and peoples choice

BBQ Competition Team space: 20 x 20 \$200.00

Electricity:

water 110V (included in registration)

Non-PROFESSIONAL TEAMS 20x20 \$150

Electricity and water

Lager spaces provided for extra fee. Please check with us if needed.

Please make sure to include the following with your registration:

- Registration fee
- Completed application
- Signed Hold Harmless Agreement

Please return all applications to:
Jimmy Day
Smoke on the Waccamaw
229 Willard Rd,
Conway SC 29526

CITY OF CONWAY
2023 SMOKE ON THE WACCAMAW FESTIVAL
LIABILITY HOLD HARMLESS INDEMNIFICATION AGREEMENT

Name of Registered Entrant: _____

For and in consideration of the benefits to be derived from participating in the Smoke on the Waccamaw BBQ Festival and notwithstanding anything herein to the contrary, I, on behalf of the individuals making up the registered named entry, hereby acquit and forever discharge, indemnify and hold the City of Conway, its successors and assigns, its employees, officers, officials, agents, and/or representatives, free and harmless from and against any and all actions, causes of action, liabilities, losses, claims, demands, suits, damages, costs, judgments, and/or expenses of any kind or nature, including the payment of reasonable attorney's fees, resulting from any and all known and unknown, present or future, anticipated or unanticipated injury to or destruction of tangible property, or resulting in personal injury, sickness, disease, up to and including death resulting from or in any way arising out of the negligence, errors, omissions, or willful participation in the Smoke on the Waccamaw BBQ Festival

Such losses, liabilities, expenses, damages and/or claims shall include, but not be limited to, civil or criminal fines or penalties, a taking, whether direct, indirect or inverse, of for loss of use and/or service, personal injury, death, libel, slander, and attorney's fees in the underlying action through all level of appeals.

Should the City of Conway be named in any suit, action or claim under the terms thereof, the above named registered entrant shall appear and defend the City of Conway to the extent of its indemnification obligation hereunder, provided that the City of Conway shall have the right to appear and defend such action or claim on its own behalf. The foregoing indemnity shall survive the expiration or termination of the Agreement.

The undersigned hereby affirms that he or she is authorized to act for and bind the registered entrant, group, organization or person(s) participating in the Smoke on the Waccamaw BBQ Festival

NAME OF RESPONSIBLE PARTY (PRINT): _____

SIGNATURE OF RESPONSIBLE PARTY: _____

WITNESS: _____

WITNESS: _____

DATE: _____



SOUTHERN BBQ NETWORK EVENT RULES

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 "quite 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.

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.

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.

JUDGING AND SCORING

*Categories of meats sanctioned for judging by SBN are as follows:

Pork – butts or whole hog

Pork ribs – bone in, excluding county style ribs

Chicken

Beef

- 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 the SBN at the moment they are placed at the receiving table.
- Meat may be sauced or un-sauced.
- Pork must be cooked intact. Money meat cannot be separated prior to doneness.
- A minimum of eight (8) separate and identifiable portions per turn-in container are required. In the case of pork butts and whole hog, the sample size is a minimum of 2 ounces of pork per servings. This can be in any form, pulled, chopped, medallions, etc.
- Turn in times are established by the event organizer. SBN allows for a ten minute window: five minutes before and five minutes after.
- 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 scoring procedures.

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.
- No garnish of ANY kind allowed. No foreign material in the turn-in container. Brush bristles toothpicks and aluminum foil are examples of foreign material.
- Less than eight (8) individual SEPARATE number of 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”

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.

