


R O P



RACE OF THE PINES



RACE OF THE PINES BBQ THROW DOWN

NOVEMBER 08 – NOVEMBER 9, 2024

PINEHURST, NC

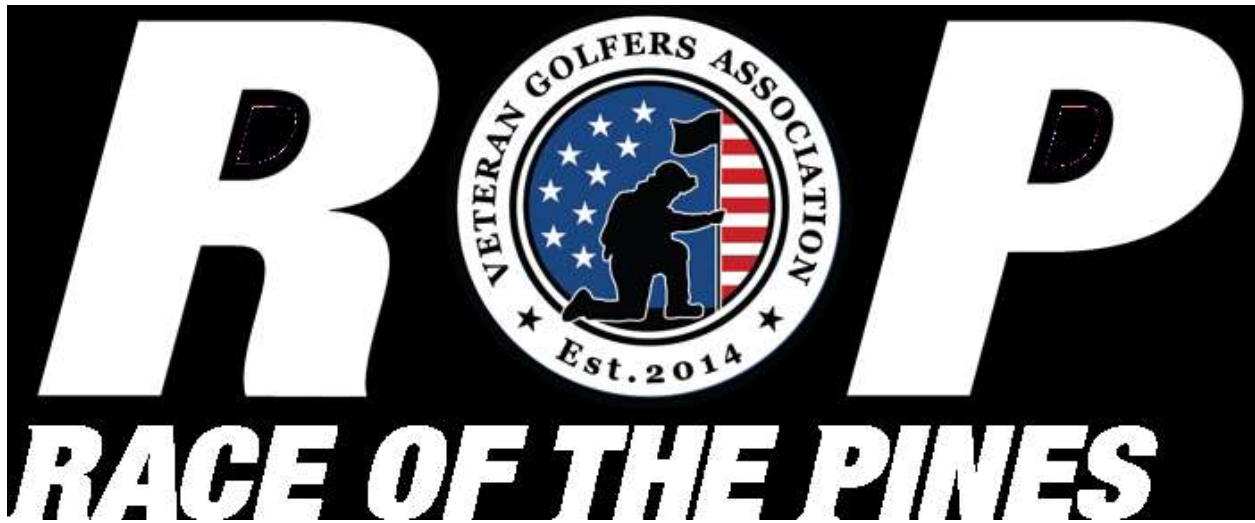
Where:

Harness Race Track

200 Beulah Hill Rd. South

Pinehurst, NC 28374

Team Contact: Josh Peyton, 803-467-9680 or josh@vgagolf.org or Bobby Brinson, 910-635-7617 or viciouspigbbq@gmail.com



Race of the Pines BBQ throw down is an SBN Sanctioned BBQ Competition that is a part of the Veteran Golfers Association.

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

Additionally, teams are responsible for observing prudent temperature and sanitary requirements as follows:

1. Cooked food must maintain an internal temperature of 140 degrees (F)
2. Precooked food must be kept at or below (34-40) degrees (F)
3. Gloves must be worn when preparing food
4. Proper hand washing must occur at each site
5. Cook areas must remain in clean condition at all times

*All teams in the Race of the Pines BBQ throw down contest must be registered and paid to compete in the contest. You may season or prepare the meat as you see fit, however; **all entries must be prepared and cooked at the Race of the Pines event in the designated cooking area.***

Festival Rules – in addition to SBN guidelines:

1. Each team will consist of a Pitmaster, Alternative Pitmaster and as many assistants as the Pitmaster deems necessary.
2. Each team will provide a grill/cooker to be used exclusively by that team within the confines of the team's assigned cooking space.
3. Each team will be provided a case of bone in pork butts. Teams competing in the rib category must provide their own ribs. Meat must be inspected prior to teams beginning to cook.
4. All seasoning and cooking of the product shall be done within the confines of the team's assigned cooking space.
5. Registration fees include a 15 x 25 space. **Registration fee will be \$200.00**
6. Contestants must adhere to all fire, health, and other codes whether local, county, state, or federal.
7. All contestants are expected to respect the rights of other teams. Profane language or infringement on another team **WILL NOT BE PERMITTED.**
8. 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.
9. All teams must comply with City and State alcohol laws
10. All teams must participate in the public tasting on November 9, 2024 starting at 4:00pm (Pork)

Prize Information:

All teams will compete in the pulled pork category. Rib competition is optional but teams must compete in pulled pork and ribs to be eligible for the Grand Champion prize or Reserve Grand Champion

Grand Champion \$1500

Reserve Grand Champion \$500

Pulled Pork Category

Rib Category

1st place \$400

2nd place \$250

3rd place \$100

1st place \$400

2nd place \$250

3rd place \$100

Additional Information:

Check-In & Meat Inspection: Friday November 8, 2024 from 10:00 a.m. - 4:30 p.m. Teams will be allowed to set up immediately after their meat inspection. Meat Inspection will take place at your booth location upon your arrival. *Some power may be available, it is wise to bring your own power in case power is not available*

Cooks Meeting: Friday November 8, 2024 @ 5:00pm at main stage in BBQ area

Turn in Times: Saturday November 9, 2024

Pork Ribs 2:00 PM

Pork Butts 3:00 PM

Public sampling will begin at 4:00 pm on Saturday November 9, 2024

Awards will be announced from the Main Stage at approximately 630 PM.

Competition Teams will be located in the infield of the Harness Track, (area map included in packet).

Applications for competition teams will be taken until the week prior to the contest.

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 15 x 25 area. Electric outlets are limited and water will be on site. You may need to shuttle water from a common water source. Teams should bring their own, at least 50 foot, outdoor rated and grounded extension cord.

Categories

Pulled Pork Competition Yes No

Ribs Competition Yes No

(To be eligible for Grand Champion you must compete in pulled pork and ribs)

Registration Fees: Rain or Shine – NO REFUNDS

BBQ Competition Team standard space: 15 x 25 \$200.00

Electricity: 120V (limited in registration), please bring alternate power

(Please note there are limited connections available and no dedicated services available)

Total amount enclosed (Veteran Golfers Association). \$ _____

Mail to:

Veteran Golfers Association

100 Magnolia Rd. Suite 101

Pinehurst, NC 28374