



Competitor Information



Friday, November 16th, 2018
Saturday, November 17th, 2018

\$9,100 in Cash & Prizes & Grand Champion receives free 2019 Entry



www.smokeontheharbor.com





Competition Overview

Charleston Harbor Resort & Marina has long been associated with special events since its opening in 1997. This full service resort has hosted events such as Charleston Race Week, Fishing for Miracles, and Charleston Wine & Food Festival. Having worked with so many great organizations, on so many wonderful events, Charleston Harbor Resort is now taking on the world of competition BBQ.

The 7th Annual “Smoke on the Harbor BBQ Throwdown” hosted by Charleston Harbor Resort & Marina will be a fully sanctioned national event with the Kansas City Barbeque Society (KCBS). It will feature two days of barbeque competition within a large competitor and vendor village centered around the majestic Lookout Pavilion. There will be numerous options for food and refreshments, live music performances, and provide an overall family friendly, casual and fun atmosphere.

Competition categories include Chicken Wings, Chicken, Pork Ribs, Pork, and Beef Brisket. The chicken wings contest will be held on the evening of Friday, November 16th. Chicken, Pork Ribs, Pork, and Beef Brisket, entries will be turned in Saturday, November 17th.

Teams are also required to compete in the People’s Choice Wings Sampling, KCBS Chicken Wings contests Friday night and the BBQ for the Public on Saturday.

Smoke on the Harbor Committee reserves the right to final Team selection.

Cook sites and vendor village will be located at the Lookout Pavilion at Charleston Harbor Resort & Marina, 20 Patriots Point Road, Mount Pleasant, SC 29464.

Charleston Harbor Resort & Marina will also be partnering with the Low Country Food Bank to host a food drive during the two days of barbecue competition. Patrons will be encouraged to bring non-perishable food items and receive \$5.00 off admission.



www.smokeontheharbor.com





Low Country Food Bank

The mission of the Lowcountry Food Bank is to feed the poor and hungry of the ten coastal counties of South Carolina by soliciting and distributing healthy food and grocery products to nonprofit agencies serving the poor, and to educate the public about the problems of and solutions to domestic hunger. The Lowcountry Food Bank was founded in 1983 as a clearinghouse for donated food items through the generosity of both [Coastal Community Foundation of South Carolina](#) and [Trident United Way](#).

The Lowcountry Food Bank's service model is simple and cost-effective. The organization collects, inspects, maintains, and distributes otherwise wasted food products from manufacturers, food distributors, the government, supermarkets, wholesalers along with farmers to redistribute these food products to a grassroots network of over 320 member agencies providing hunger-relief services throughout the 10 coastal counties of South Carolina.

The Lowcountry Food Bank also offers resources such as nutrition education, safe food handling practices, and maintenance information. The organization is also a member of Feeding America, the nation's official network of food banks. To learn more, visit www.feedingamerica.org.

THE KANSAS CITY BARBEQUE SOCIETY (KCBS) is a nonprofit organization dedicated to promoting and enjoying barbeque, and is the world's largest organization of barbeque and grilling enthusiasts, with over 15,000 members worldwide.

KCBS sanctions over 400 barbeque contests coast-to-coast throughout America. From volunteering to actual event production, its members also offer assistance to civic and charitable organizations who organize events.

KCBS serves as a clearinghouse of barbeque information which provides:

- networking with related trade associations and other contest-sanctioning organizations
- tracking trends in barbeque related products and equipment
- teaming up with other food organizations and the media to promote barbeque

With KCBS's library and extensive archive of barbeque related articles, they offer educational programs, consultation services, and civic organization presentations to help promote barbeque as America's Favorite Cuisine.



www.smokeontheharbor.com





Cash & Awards--- *Our Total Cash Prize Purse has increased by \$2,600 since 2016*

*Grand Champion — \$2000 & Unique Trophy
Reserve Grand Champion — \$1000 & Unique Trophy
People's Choice Award - Wings Contest - \$250
People's Choice Award – Pork Contest - \$250

Chicken

1st Place — \$600 & Unique Trophy
2nd Place — \$300 & Unique Trophy
3rd Place — \$100 & Unique Trophy
4th Place — \$75 & Unique Ribbon
5th Place — \$50 & Unique Ribbon
6th Place — \$25 & Unique Ribbon

Pork Ribs

1st Place — \$600 & Unique Trophy
2nd Place — \$300 & Unique Trophy
3rd Place — \$100 & Unique Trophy
4th Place — \$75 & Unique Ribbon
5th Place — \$50 & Unique Ribbon
6th Place — \$25 & Unique Ribbon

Pork

1st Place — \$600 & Unique Trophy
2nd Place — \$300 & Unique Trophy
3rd Place — \$100 & Unique Trophy
4th Place — \$75 & Unique Ribbon
5th Place — \$50 & Unique Ribbon
6th Place — \$25 & Unique Ribbon

Beef Brisket

1st Place — \$600 & Unique Trophy
2nd Place — \$300 & Unique Trophy
3rd Place — \$100 & Unique Trophy
4th Place — \$75 & Unique Ribbon
5th Place — \$50 & Unique Ribbon
6th Place — \$25 & Unique Ribbon

Chicken Wings – Friday Night

1st Place — \$600 & Unique Plaque
2nd Place — \$300 & Unique Plaque
3rd Place — \$100 & Unique Plaque

Total Cash Prize Purse: \$9,100
Increased by \$2,600 since 2016



www.smokeontheharbor.com





Entry Fee - What's Included?—

Early registration fee for this event is \$300 if submitted by October 31st, 2018 and \$375 after. The basic entry fee is for a 20'x20' cook site with 20amp/110volt electrical service, public water service 30 lbs of chicken wings, and 6 pork butts to be used in the competition and for public sampling.

Competition meat may not be prepared in any manner prior to meat inspection. Please see http://www.kcbs.us/pdf/2018_rules.pdf for additional information concerning this requirement. Some larger cook sites with 30amp and 50amp electrical service will be available for an additional fee on a first come, first serve basis. Please see below for cost structure for teams requiring larger cook sites and 30/50amp power service.

- **Larger Cook Sites**
 - 20'x30' - \$35
 - 20'x40' - \$60

- **Additional Power**
 - 30amp - \$75
 - 50amp - \$100

- **Complimentary Charleston Hospitality Items**
 - Coffee- 24Hrs/Day
 - Team Welcome Gift Bag
 - Competitor Breakfast on Saturday, November 17th
 - Use of Resort Facilities Including Pool, Showers, Jacuzzi, Marina, and Private Beach

New Additions to the Contest from 2017

- 2 tickets will buy a 2 oz. portion of BBQ
- Guests purchase tickets from ticket booths for \$1 per ticket.
- **Teams will receive 50% back of the food tickets collected for their booth.** You are responsible for collecting and turning in your tickets. Staff will count these and a check will be issued within 7 days of competition.



www.smokeontheharbor.com





Schedule of Events

Thursday, November 15th, 2018

2:00pm -6:00pm - Early Setup

Friday, November 16th, 2018

8:00am - BBQ Teams and Vendors Report to Staging Area; Team and Vendor Set - Up in Pavilion Parking Lot

10:00am - Meat Distribution to BBQ Teams and Meat Inspection

3:00pm - Cooks Meeting for BBQ Teams

5:00pm - Event Open to Public and Festivities Begin; Open, Kegs Tapped, Vendor and Competitor Village Opens

5:00pm - Live Music Performance by Local Artist, TBD

5:00pm - BBQ Teams Turn In Wings in Blind Boxes for Judging

5:15pm - People's Choice Wings Begins-
Guest will vote with token to determine their favorite

7:00pm - Live Music TBA

9:00pm - Event Ends



www.smokeontheharbor.com





Saturday, November 17th, 2018

- 12:00pm — BBQ Teams Turn In Chicken for Blind Judging
12:30pm — BBQ Teams Turn In Pork Ribs for Blind Judging
1:00pm — BBQ Teams Turn In Pork for Blind Judging

New

**1:00pm --- Event Open to Public; Kids Area Open at the Pavilion
Public Sampling from 1pm – 3:30pm**

- 1:30pm — BBQ Teams Turn In Brisket for Blind Judging
1:00pm – 2:30pm Music – TBA
2:50pm – 4:00pm Music – TBA
3:30pm - Public Sampling & People's Choice Ends
****Guest will vote with token to determine their favorite**
4:00pm - Awards Ceremony

Projected Attendance: 2500 people each day

****This itinerary is tentative and subject to change with notice****



www.smokeontheharbor.com





Team Setup

Early setup is from 2pm - 6pm on Thursday, November 15th. Special exceptions can be made upon request and then reviewed by Charleston Harbor Resort & Marina for approval. Teams are asked to please report to The Lookout Pavilion parking lot located at: **20 Patriots Point Road
Mount Pleasant, SC 29464**

From the parking lot, teams will be directed to their assigned cook site. Sites will be assigned on a first come, first served basis. Once setup is complete, team vehicles are required to be removed from the cook area. **Again, please note that teams will not be able to set up prior to 2pm on Thursday, November 15th or after 1pm on Friday, November 16th.**

Wings Contest-

- 2 tickets will buy a 2 oz. portion
- Guests purchase tickets from ticket booths for \$1 per ticket.
- Teams will receive 50% back of the food tickets collected for their booth. You are responsible for collecting and turning in your tickets. Staff will count these and a check will be issued within 7 days.

Participation in the Friday evening Wings Contest is mandatory.

Each team will be provided with 30lbs of chicken wings, at no charge, for the contest. There is no additional entry fee for the Wings Contest.

Wings turn in for KCBS judging will be at 5pm on Friday, November 16th. Wings will be judged based on KCBS Rules & Guidelines. Blind judging by judges will be conducted under the supervision of the KCBS Event Representative.

Wings for People's Choice will begin at 5:15 pm on Friday, November 16th. Each person through the door will be given a token to use for their favorite wing. These voting results will determine the Wings People's Choice Award.



www.smokeontheharbor.com





BBQ for the Public

- 2 tickets will buy a 2 oz. portion
- Guests purchase tickets from ticket booths for \$1 per ticket.
- Teams will receive 50% of the food tickets for their booth. You are responsible for collecting and turning in your tickets. Staff will count these and a check will be issued within 7 days.

Participation in the Saturday's BBQ for the Public is mandatory.

Each team will be provided 1 case of pork butts (about 6 pork butts) to prepare for BBQ for the Public on Saturday. 2oz containers and plastic utensils will be provided to all competitors by Charleston Harbor Resort & Marina along with the pork butts. The public will visit your site to receive a sample of your product. Please take reasonable care to season and prepare these butts for public sampling in a similar fashion as those turned in for competition, so the public may enjoy the great taste of real competition BBQ and know which team's meat is truly the best!

*Volunteers will be provided to assist with the plating and serving of public samples.

Gates Open and Public Sampling will begin at 1pm

Local Accommodations & Hotel Package at CHRM

Other local accommodations are also available for Thursday evening and the remainder of the weekend. Please visit our web-site at to make reservations.

Rules & Guidelines

The Smoke on the Harbor BBQ Throwdown is a Kansas City Barbeque Society (KCBS) sanctioned event and will adhere to KCBS Contest Rules & Guidelines, along with the Local Competition Rules & Guidelines. [Click here to view the Official KCBS Rules & Guidelines.](#) A KCBS Event Representative will be on-site and will be responsible for the interpretation of and ruling upon all competition-related issues. Decisions made by the KCBS Event Representative are final.

Per KCBS Rules, to be eligible for Grand Champion you must do all the meats listed below in The Four KCBS Meat Categories:

CHICKEN: Chicken includes Cornish Game Hen and Kosher Chicken.



www.smokeontheharbor.com





PORK RIBS: Ribs shall include the bone. Country style ribs are prohibited.

PORK: Pork is defined as Boston Butt, Picnic and/or Whole Shoulder, weighing a minimum of five (5) pounds. Pork shall be cooked whole (bone in or bone out) and shall not be separated during the cooking process. At no time shall the meat once separated be returned to a cooker.

BEEF BRISKET: May be whole brisket, flat, or point. Corned beef is not allowed.

Smoke on the Harbor BBQ Throwdown: Local Rules & Guidelines

All meat used for judging must be cooked on site. Teams must supply their own chicken, pork ribs, and beef brisket. Pork for "BBQ for the Public" can be used if the cook desires for KCBS entry. Per KCBS Rules, pork ribs may be baby back ribs or spare ribs. Country-style ribs are not permitted.

Fires shall be of wood, wood pellets or charcoal, as long as it is suitable for public consumption. Gas and electric heat sources shall not be permitted for cooking or holding. Propane or electric are permitted as fire starters, provided that the competition meat is not in/on the cooking device. Electrical accessories such as spits, augers, or forced draft are permitted. No open pits or holes are permitted, except at the election of the contest organizer. Fires shall not be built on the ground!

Cook Teams are responsible for refrigeration of meat before it is cooked at a holding temperature of 45 degrees or less.

All meat must be maintained at a minimum temperature of 150 degrees after cooking.

Foam containers will be provided for blind boxes/judging, small tasting plates, forks, and napkins will be provided.

All team sites must be clean and ready for Health Department Inspection at 4pm on Friday, November 16th.

Cooking areas must be free of trash.

Pets/live animals are not allowed and will be removed if brought to the event.



www.smokeontheharbor.com





Teams are responsible for keeping their area and crew clean, orderly and in compliance with the regulations set forth by the South Carolina Department of Health and the Mount Pleasant Fire Department.

Under no circumstances are teams allowed to distribute alcoholic beverages or other drinks to the general public.

Visible bottles or cans of alcoholic beverages are not permitted at the sites or on the streets.

The chief cook will be responsible for the conduct of his/her team, attendants and guests.

Please leave cook sites intact until after winners have been announced, since the team sites are a significant part of the appearance and appeal of the event.

After the event, no cookers/smokers are allowed to be left on the premises unless prior approval has been given. Also, it is the teams' responsibility to clean their cook sites upon completion of the event. Failure to do so may result in a monetary fine TBD by Charleston Harbor Resort & Marina, but not to exceed \$100.

Ash cans and containers for grease and oil will be provided. Please do not put ashes or grease in trash containers.

No vehicles will be allowed to access the festival site until after 5pm on Saturday, November 17th.

***All teams are required to cook and prepare the aforementioned amounts of meat in each category.**

***Teams may not sell food to the public**

****Failure to follow these guidelines may result in disqualification****



www.smokeontheharbor.com





Competition Coordinator

Chris Mitchell,

Director of Hospitality

Cell Phone: 843-200-9063

Fax: 843-856-8333

cmitchell@charlestonharborresort.com

Amy Smith

Recreation & Special Events Manager

Phone: 843.284.7022

Fax: 843-856-8333

asmith@charlestonharborresort.com

KCBS Event Representatives

Don & Debby Harwell

Phone: 704-622-9704

DonHarwell@gmail.com

Mount Pleasant Fire/Police Department

Phone: 843-884-0623/843-884-4176

Hotel Main Desk & Security

Phone: 843-856-0028

Contact Information

If you have any questions or need additional information, please don't hesitate to contact us. Thank you for your interest in the 6th Annual Smoke on the Harbor BBQ Throwdown!



www.smokeontheharbor.com





2018 Cook Team Application

Cook Team Name: _____

*Chief Cook: _____ Tax ID # _____

KCBS Membership number if you're a member : _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Other Phone: _____

Email: _____

Assistant Cooks (Limit 4)

1. _____

Email: _____

2. _____

Email: _____

3. _____

Email: _____

4. _____

Email: _____



www.smokeontheharbor.com





Corporate Sponsor(s) if applicable: _____

Sponsor's Address: _____

Sponsor's Phone: _____ Email: _____

Please indicate your team's requirements below:

- | | |
|--|---------------|
| <input type="checkbox"/> Standard Size Space- 20'x20' | Fee: Included |
| <input type="checkbox"/> Large Space Upgrade- 20'x30' | Fee: \$35 |
| <input type="checkbox"/> Extra Large Space Upgrade- 20'x40' | Fee: \$60 |
| <input type="checkbox"/> Electrical Power- 20amp | Fee: Included |
| <input type="checkbox"/> Electrical Power- 30amp | Fee: \$75 |
| <input type="checkbox"/> Electrical Power- 50amp | Fee: \$100 |
| <input type="checkbox"/> Extra Passes (5 Entrance Passes Included) | Fee: \$5 Each |
| <input type="checkbox"/> Private Porta Potty | Fee: \$100 |

Deadline to register is November 13th, 2018

***For early registration discount, please register by October 31st, 2018**

***Please note that all checks for prize money will be made to the Head Cook, unless specified differently.**

Participation is mandatory for the Friday evening Wing Contest. By signing below to the Terms & Conditions we agree to participate in the Wing Contest.



www.smokeontheharbor.com





Terms & Conditions:

It is expressly understood that all participants, competitors, and contestants enter at their own risk and hereby release, discharge and hold harmless Charleston Harbor Resort & Marina, its officers, directors, sponsors, event committees, owners, volunteers, on the Harbor BBQ Throwdown hosted by Charleston Harbor Resort & Marina, whether individual or corporation, shall be exempt from any liability for libel, slander, loss, damage, negligence, harm, injury or death suffered by any participants, entrants, barbeque people, their companions, cook chiefs, assistants, team members, observers, vessels and equipment which may occur during the competition. By registering in the competition, each team member consents to the use, without payment or restriction, of any photograph, video, TV or sound track in which he or she appears for any purpose whatsoever. Any prize money must be reported to the IRS. By signing this entry form and paying the entry fee, my team and I acknowledge that we have read the rules and the release and are bound by the same. This release shall also be binding on my heirs, executors, administrators or assigns.

The Smoke on the Harbor BBQ Throwdown hosted by Charleston Harbor Resort & Marina reserves the right to reject any application. IF your application is not accepted, the money will be refunded. However, no refunds of the application fee will be made once you have been accepted into the contest. Any photographs or videos taken of your team on-site becomes property of the Smoke on the Harbor BBQ Throwdown hosted by Charleston Harbor Resort & Marina and/or its affiliates and may be used for promotional purposes. Contestants agree to indemnify and hold harmless Smoke on the Harbor BBQ Throwdown hosted by Charleston Harbor Resort & Marina, Charleston Harbor Resort & Marina, East Cooper Meals on Wheels, Kansas City Barbeque Society and affiliated companies and their respective shareholders, officers, directors, employees, members, sponsors, representatives, agents, volunteers, successors, agents and assigns from any and all claims made against same; including without limitation, all cost, liabilities, judgments, expenses, damages or reasonable attorney's fees, arising out of or in connection with: (1) any structure erected by Contestant; (2) any apparatus, equipment or personal property used by Contestant; (3) any act or omission to act of Contestant, its agents, invitees, participants, representatives, employees, servants and assign; and (4) any claims made on account or resulting for contestants participating in the contest to include but not be limited to any and all injuries suffered by contestant, contestant's team, or contestant's guests (including death) to the person or property of another excepting only claims based upon Smoke on the Harbor BBQ Throwdown hosted by Charleston Harbor Resort & Marina's sole negligent or intentional acts. The Smoke on the Harbor BBQ Throwdown hosted by Charleston Harbor Resort & Marina reserves the right to approve/disapprove any and all competitor tents, booths, and set-up materials which may result in expulsion from the event grounds and Charleston Harbor Resort & Marina property.





I have read and agree to abide by all Rules and Regulations for the 2018 Smoke on the Harbor BBQ Throwdown hosted by Charleston Harbor Resort & Marina.

Chief Cook: _____ **Date:** _____

Please Make Checks Payable To:

**Charleston Harbor Resort & Marina
Attn: Amy Smith Special Events
20 Patriots Point Road
Mount Pleasant, SC 29464**





Credit Card Authorization Charleston Harbor Resort & Marina

Company Name _____

Competitor Name _____

Address _____

Phone Number _____ Fax Number _____

Credit Card Number _____

Expiration Date _____

Name Printed On The Card _____

Signature For The Credit Card _____

By signing below, you are authorizing the Charleston Harbor Resort to charge the above credit card for the charges incurred on the mentioned function. **Please return a front and back copy of the credit card and copy of driver's license when sending this completed form back.**

Signature _____ Date _____

We look forward to working with you!



www.smokeontheharbor.com

