



BBQ COOK-OFF & FESTIVAL

COOKER PACKET

2023

SEPTEMBER 22-23 | WWW.PROJECTHOSTBBQ.ORG/SPONSORSHIP-INFO



2023 Project Host BBQ Cooker Packet

This supplemental document should serve to answer a few more specific questions you might have about the Project Host BBQ Cook-off and Festival weekend. Please call us at 864-235-3403 if you have any questions or concerns that this document does not cover.

THE BASICS

WHO?

Any interested pitmaster wanting to compete in a South Carolina Barbeque Association sanctioned cook-off.

WHAT?

Friday night “Anything Butt” (ATB) contest featuring each team’s favorite dish.
Saturday Sanctioned BBQ competition which will include the Pork Butt BBQ main event with optional cooker-organized Pork Ribs and or Beef Brisket.

WHEN?

Friday, September 22, “Anything Butt” contest; Saturday, September 23, Pork Butt BBQ competition and optional throwdowns.

WHERE?

Fluor Field at the West End

WHY?

To show off your cooking skills at a South Carolina Barbeque Association sanctioned event while supporting Project Host, a nonprofit that fights food insecurity in the greater Greenville area by feeding the hungry, training and educating the un- and underemployed, and paying it forward through social enterprises.

THE BASICS

COST?

\$250 entry fee. Teams are also required to provide all ingredients for the “Anything Butt” contest. Project Host provides each team with 1 case (approximately 8) Boston Butts for Saturday’s sanctioned competition. Any corporate or individual sponsorship of \$2,500 or more will include 1 team entry. Please register your team at <https://www.projecthostbbq.org/cooker-registration>

FRIDAY NIGHT VENDING?

Each team will receive 100% of their Friday night sales, see additional details.

PRIZES?

Friday “Anything Butt”, Bragging rights and a trophy!

Saturday BBQ competition, \$1,000 First Place, \$350 Second Place, \$200 Third Place.

THE DETAILS

If your cook space is large (more than 20 feet), please let us know in advance. After rigs are in place, tow and extra vehicles must be moved out of the event area to a designated parking lot. Rigs and tents (12’x12’ or smaller) are the only items permitted to stay at the event site (no RVs due to space constraints).

LOCATION AND SUPPLIES:

The event will take place at Fluor Field at the West End in downtown Greenville.

There will be an in-person MANDATORY cooker meeting closer to the event to discuss specifics.

Below is a further list of what Project Host will provide and what you need to plan on bringing.

THE DETAILS

PROJECT HOST WILL PROVIDE:

- 1 Case of Pork Butts (approximate 8 per case)
- Clamshell turn-in boxes and tasting cups
- Forks and napkins
- Standard 20amp outlet plug (single).
- Water access
- Access to a three-bay sink and two utility sinks
- Lighting
- Containers to deposit hot ashes and grease
- Two grease mats that **MUST** be used to protect the integrity of the event space (penalties levied for damage to site)

YOU MUST PROVIDE:

- Ingredients for Friday “Anything Butt” contest and public sampling (see more below)
- Power cords and mats to cover all cords to prevent tripping (no loose cords permitted and no duct tape to secure them)
- Sanitizer bucket with multiquat sanitizer
- Safety cones to put in front of your trailer hitches
- Fire extinguisher
- Decorations for your area (please help us make the event feel festive!)
- Pork ribs and or brisket (and cash for buy-in) if teams decide to organize an add-on throwdown (participation is optional)



COMPETITIONS

ANYTHING BUTT

Friday night is the “Anything Butt” contest. You can make anything you want but BBQ. Project Host will consider you a vendor Friday night and you are required to serve the public a sampling of the dish you prepared. Maximum cost for a tasting is 5 tickets valued at \$2/ticket. At the end of the night, a representative from Project Host will collect your tickets. The week after the competition, Project Host will count the tickets and send you a check for your Friday night sales. Anyone found taking cash instead of tickets will be asked to shut down. Anyone found distributing beverages will be asked to shut down.

- Please make **at least 500 portions** for the “Anything Butt” competition.
- South Carolina Barbeque Association will be judging the Friday night contest.
- In addition to receiving 100% of your sales, Friday’s Anything Butt competition will award \$200 for the best dish and a \$100 prize for the runner up, so put your best foot forward.

RULES AND REGULATIONS FOR THE “ANYTHING BUTT”

Generally anything goes. This is meant to be a fun and creative category, so tantalize our taste buds.

- Recipe may be prepared as a casserole, stew, hors d’oeuvre, dessert, salad, etc. and may be served hot or cold (anything goes but NO BBQ); however, the turn-in for judging must be presented as individual portions (minimum 10 portioned samples per entry).
- Recipe may be served in the provided clamshell box or served on your personal, basket, tray, platter, or dish, provided there are no markings indicating who turned in what (dishware, serving utensils, cloth napkins, etc. will be returned after judging).
- Turn-in may include garnish.
- Only one entry per team, only one item per entry (Brisket sliders and turkey sliders together are two items).
- Desserts may not be store bought.

Remember, entries must contain a minimum of 10 portioned samples.

COMPETITIONS

PORK BUTT BBQ COMPETITION

Saturday's pork butt competition is a sanctioned South Carolina Barbeque Association event. Please see the SCBA website <https://www.scbarbeque.com> for complete rules. There is a detailed timeline for each contest, and turn-in times will be reviewed at the MANDATORY Friday afternoon cookers meeting.

The event is open from 11 AM to 1:30 PM when teams will serve samples to the public. The awards ceremony will take place at 1:30 on the main stage.

THROWDOWN COMPETITIONS

Teams may organize optional pork ribs and/or beef brisket throwdown(s). Throwdown contests are organized by and the responsibility of the teams participating who will decide meat, buy-in amounts, and prize payout. The optional throwdown(s) are judged by and in accordance with the rules found on the South Carolina Barbeque Association website.



2023 EVENT SPACE POLICIES

We are excited to be hosting our 2023 BBQ in partnership with Fluor Field at the West End. This location promises to bring a great deal more visibility to you—the cooker teams—and Project Host. Please join us making sure we protect Fluor Field. We can all do this together by abiding by the few vendor (cooker) rules and policies provided below. Please read them carefully and let us, your friends at Project Host, answer any questions you might have.

- Decorate your space! All décor, equipment, signs inside and outside the venue must be taken down and properly disposed of at the end of the event and before leaving. Please refrain from using any material that might permanently stain the surface.
- All banners must be securely fastened, and tents (no larger than 12'x12') should be secured by tent weights in case of high winds to ensure safety. Please do not attach any signs to the building facility.
- Tents larger than 12'x12' are not permitted.
- With you and your patrons greatest care in mind, it is required that the cookers proper safety measures are in place prior to the event – i.e. fire extinguishers, fire retardant tents, open area, drip pads, grease clean up measures, etc.
- While not wanting to limit your culinary creativeness, fryers of any kind are not allowed.
- Although Fluor Field will handle pedestrian trash, vendors are responsible for maintaining the grounds they occupy. Please be responsible for your site, cleaning up messes immediately after your project or when spills occur. We know accidents happen, but vendors may be subject to fees for damaged property. Damages must be identified and shared with staff no more than 48 hours following the event.

There will be an in-person MANDATORY cooker meeting closer to the event to discuss specifics.

Thank you so much. To sign-up please go to our site projecthostbqq.org. If you have any questions please call 864-235-3408 or email annamarie@projecthost.org!