



2010 SOUTH CAROLINA FESTIVAL OF DISCOVERY COOKERS PACKET

The 10th Annual South Carolina Festival of Discovery Barbeque and Hash Cook-Off presented by the Uptown Greenwood Development Corporation will be held **Friday, July 9 and Saturday, July 10, 2010 in Uptown Greenwood.**

The South Carolina Festival of Discovery Barbeque and Hash Cook-Off is an **Official South Carolina State Barbeque Championship Cook Off** as proclaimed by South Carolina **Governor Mark Sanford**, and is a **Kansas City Barbeque Society** sanctioned contest. Money will be awarded in the four standard KCBS categories as well as Hash and “Anything Goes” contests. Awards will include Grand Champion, Reserve Grand Champion, and the Governor’s Trophy for SC teams only. The overall Grand Champion will receive an invitation to the American Royal Invitational in Kansas City, Missouri in October and will have their name entered in a drawing for a chance to attend the Jack Daniels World Championship Invitational in Lynchburg, Tennessee.

South Carolina Festival of Discovery Contact Information:

Uptown Greenwood Development Corporation
P.O. Box 202
Greenwood, SC 29648
Phone: (864) 942-8448 or toll free at 866-493-8474
Fax: (864) 953-2469
www.festivalofdiscovery.com
uptown@cityofgreenwoodsc.com

Emergency contact information:

Angie Jones— (864) 554-2937
Charlie Barrineau—(864) 992-4623
Julie Wilkie—(864) 993-3830
Billy Allen—(864) 910-1011
Police officers will be on site 24/7 beginning Friday, July 9th at 5 PM thru Saturday, July 10th at 11 PM. If it is an emergency, please dial 9-1-1.

Time Line

Friday, July 9, 2010

Teams will be allowed to begin setting up at 8 AM Friday morning July 10th. Teams that are vending are welcome to vend all day on Friday and into Friday evening. The team meeting will be held on **Friday, July 9 at 4:00 PM** in the Greenwood Textile Building

(332 Main Street – adjacent to the cook site). The turn in time for the anything goes competition on **Friday is 8:00 PM**. Turn in location will be the rear entrance of the Greenwood Textile Building. If you plan on coming in on Thursday night, **THAT'S OKAY!** Just let us know so that we can make parking available. There will be FREE live blues music in Uptown Greenwood Thursday from 5:30 – 8 PM featuring the “JJ Caillier & the Zydeco Knockouts”.

Saturday, July 10, 2010

The Taster's Choice Competition will begin at 11 AM (*NOTE – This is one hour before the judging begins...see below for more info*).

Turn in for all Saturday competitions are at the rear entrance of the Greenwood Textile Building. Standard KCBS turn-in times will be used:

12:00 PM - Chicken

12:30 PM – Pork Ribs

1:00 PM – Pork Shoulder

1:30 PM – Brisket

2:00 PM - Hash

5:00 PM – Awards Ceremony – Outdoor Main Stage

Taster's Choice Sampling Session

Non-Sanctioned Categories

As a special treat for the public, a Taster's Choice sampling session will be held from 11:00 a.m. - 4:00 p.m. on Saturday, July 10. This will include meat from all categories. During the Taster's Choice sampling session, the general public will be allowed to purchase tickets for \$1 each, which they will then exchange at the participating booth of their choice in return for a reasonable *sample* of that team's barbeque or hash. The public will also be given one (1) voting ticket with their purchase of five (5) sample tickets. Each team participating in the Taster's Choice sampling session will be given an identical ticket jar. The public will be encouraged to “vote” for your sample by placing their voting ticket in your jar. The Taster's Choice Champion will be awarded based on the number of voting tickets. Uptown will provide all official jars and tickets. At the conclusion of the event, teams may then turn in any tickets they have collected for reimbursement of \$.75 per ticket (75/25 split). Trophies will be awarded for 1st - 3rd places and ribbons for 4th and 5th places. This is a VERY popular event. If you plan to participate, please plan accordingly to prepare enough food. ***You MUST notify Uptown Greenwood if you plan to participate by Wednesday, July 7, 2010.***

AWARDS

(\$20,000 in total cash and prizes)

KCBS GRAND CHAMPION

\$2,500 and trophy

Invitation to the Kansas City Invitational

Eligibility for Jack Daniels Invitation drawing

KCBS Reserve Grand Champion

\$1,500 and trophy

South Carolina Governor's Award

(South Carolina Teams ONLY)

\$500.00 and trophy

Gerald Ledbetter Best of Greenwood Award

(Greenwood Teams ONLY)

\$250.00 and trophy

Prizes for all KCBS Categories

Professional Division

Chicken, Pork Ribs, Pork & Beef Brisket

1st Place \$700

2nd Place \$600

3rd Place \$500

4th Place \$400

5th Place \$300

6th Place \$150

7th Place \$100

8th Place \$75

9th Place \$50

10th Place \$25

Total Per Category \$2,900

Anything Goes

1st Place \$500

2nd Place \$400

3rd Place \$300

Total Per Category \$1,200

Amateur / Backyard Division & Hash

Amateur categories: Chicken, Pork Ribs & Pork

Overall Amateur Champion - \$250

1st Place \$150

2nd Place \$100

3rd Place \$50

Total Per Category \$300

EVENT ORGANIZERS RULES

Non-Sanctioned Categories

HASH RULES

Hash is defined at the South Carolina Festival of Discovery Barbeque and Hash Cook-Off as a blend of shredded pork and/or beef, potatoes, onions, spices, and other seasonings.

- To simplify the process, no side dish containers will be permitted in the hash containers. Hash must be presented by itself. It *may not* be presented with white rice, white bread, or any other item.
- Meat may be pre-cooked and once the team is on-site, the various ingredients may be added for the final stage of cooking. Pre-cooked meat must be maintained at a temperature below 40 degrees Fahrenheit or at or above 140 degrees Fahrenheit prior to the final stage of cooking and after the final stage of cooking while serving samples during the Taster's Choice or packaging for sale.
- Teams may cook with any type of wood and/or charcoal, as well as other flammables such as propane, compressed or liquid gas, etc.
- Entrants must be competing in the South Carolina Festival of Discovery Barbeque and Hash Cook-Off. The Hash entry must be the work of an individual team.
- The blind judging format will be used.

“ANYTHING GOES” RULES

Your recipe must incorporate at least one of the following Carolina Pride products: pork tenderloin, thick sliced bacon and/or country sausage. The product will be provided (up to 2 different products) and will be available on Friday, July 9th. **Entry should fit in standard 9” x 9” box. Entries may not be submitted in other containers.** If you would like your recipe to be included in a SC Festival of Discovery recipe booklet, include a copy of the recipe with your entry.

Recipe may be:

- Marinated or injected, and this may be done before arrival.
- Baked, broiled, barbeque, grilled, fried, etc.
- Garnished. Garnish is anything that is not essential to the taste of the finished dish.
- Served as a salad, hors d'oeuvre, casserole, etc.
- All cooking and preparation, with the exception of marinating, must be done on premise.
- Gas grills are allowed for “Anything Goes”.
- Entrants must be competing in the South Carolina Festival of Discovery contest. The “Anything But” entry must be the work of an individual team.
- Judging will be a modified KCBS format.
- Judging will be **Friday night** using the “**Blind Judging**” technique. The entry will be submitted in a numbered container provided by contest organizer.
- The blind judging format will be used.

TASTER'S CHOICE

The Taster's Choice sampling session/contest will be held from 11:00 a.m. – 4:00 p.m. on Saturday, July 10th.

- All contestants will be equal. There will be no Professional or Backyard (Amateur) classification in this contest category.
- The general public will be allowed to purchase tickets for \$1 each. They will also be given one (1) voting ticket with the purchase of five (5) sample tickets.
- The general public will be allowed to present official South Carolina Festival of Discovery 2010 Barbeque and Hash Cook-Off Taster's Choice tickets at the participating booth/entrant of their choice. Upon receipt of a Taster's Choice Ticket, participating booths/entrants should present the ticket holder with a sample of that team's barbeque or hash entry, as specified by the ticket holder. Please provide them with a reasonable sample for their \$1.00. *This contest is the general public's only opportunity to actually participate in the contest and is intended to create excitement, enthusiasm, and support, not only for the contest but for future contests.*
- **Teams will be responsible for supplying a small bowl or other container/plate napkin and utensil for samples.** (NOTE: Teams **MUST** meet all of the requirements set forth in the "DHEC Food Services at Special Events" booklet.)
- The public will be encouraged to "vote" for your sample by placing their voting ticket in your jar. The Taster's Choice Champion will be awarded based on the number of voting tickets. Uptown will provide all official jars and tickets.
- Winners will be announced during the awards ceremony immediately following the contest.
- Immediately following the awards ceremony, teams participating in the Taster's Choice sampling session/contest may present official South Carolina Festival of Discovery 2009 Barbeque and Hash Cook-Off Taster's Choice tickets that they have collected for reimbursement. The reimbursement will be at a rate of \$.75 per ticket.
- Participants must be competing in the South Carolina Festival of Discovery Barbeque and Hash Cook-Off.

VENDING DIRECTLY TO THE PUBLIC

- Teams will be allowed make cash sells of BBQ and/or Hash on Friday, July 9th and Saturday, July 10th. Teams may also vend side items and drinks. Teams must follow SCDHEC guidelines and pay a \$100 vending fee. Tickets will not be used for direct sales as in previous years of the South Carolina Festival of Discovery. **TEAMS THAT DO NOT PAY THE \$100 VENDING FEE AND ARE FOUND TO BE VENDING TO THE PUBLIC WILL BE ASK TO LEAVE IMMEDIATELY.** Teams can participate in the Taster's Choice sampling session without paying the vending fee.
- Teams will be responsible for supplying bowls or other container/plate/napkin and utensil for food items. (NOTE: Teams **MUST** meet all of the requirements set forth in the "DHEC Food Services at Special Events" booklet.) Carolina Pride is our presenting sponsor. They can take care of all of your fresh pork product needs.

DIRECT PURCHASING FROM CAROLINA PRIDE

For this year's event, Carolina Pride will offer special company store hours and pricing just for Festival of Discovery participants. The company store will be open Tuesday, July 6th - Friday, July 9th from 9 – 11:30a.m. Orders must be turned in one day prior to pick up. See the attached price list.

Carolina Pride Foods, Inc.



Festival of Discovery Price List

Effective Delivery Dates: July 06 - July 09, 2010

PRODUCT CATEGORY					
ITEM NUMBER	BONELESS PORK - FRESH PRODUCT DESCRIPTION	PACK SIZE	CASE WEIGHT	PRICE LIST PER LB.	CASE PRICE
1121	BNLS WHOLE LOIN STRAP OFF LOG	4/1	40.00	\$1.59	N/A
1124	BNLS CENTER CUT LOIN STRAP ON LOG	6/1	50.00	\$1.69	N/A
1127	BNLS C. C. LOIN STRAP OFF LOG	6/1	50.00	\$1.79	N/A
1125	BNLS SIRLOIN MEAT	3/6	35.00	\$1.39	N/A
1204	BNLS TENDERLOIN	8/2	20.00	\$2.99	N/A
1159	FRESH PORK LOIN CENTER CUT VP	2/2	65.00	\$1.59	N/A
1242	FRESH BOSTON BUTTS VP	4/2	70.00	\$1.39	N/A
1215	FRESH BOSTON BUTTS BONELESS VP	4/2	60.00	\$1.99	N/A
1316	FRESH PORK SHOULDERS VP	3/1	50.00	\$1.29	N/A
1356	FRESH PORK PICNIC VP 2 PC	3/2	65.00	\$1.19	N/A
1072	FRESH 17/20 HAM VP	2/1	40.00	\$1.39	N/A
1465	FRESH 4.7 DOWN RIBS VP	3/3	40.00	\$1.69	N/A
1473	FRESH BABY BACK RIBS 2.5 UP VP	12/1	25.00	\$2.99	N/A
3580	ROPE SMOKED SAUSAGE	1/1	10.00	\$1.89	\$18.90
3143	BEEF FRANKS	2/5	10.00	\$2.19	\$21.90
5000	BULK STICK BOLOGNA	2/12	24.00	\$1.49	\$37.25