

'Smokin Fur A Cause'

BBQ Griller's Cook-Off Fundraiser

Sponsored By

A Second Chance Animal Shelter

Manning SC

Saturday November 15th

& 16th, 2024

Dear Barbeque Competitor,

You are invited to participate in the First Annual A Second Chance Animal Shelter 'Smokin Fur A Cause' Grillers BBQ Cook-Off in downtown Manning SC at the Church St Municipal City Parking Lot on November 15th & 16th, 2024.

A Second Chance Animal Shelter is a non-profit organization that cares for lost and abandoned animals by providing them shelter, care for their medical, emotional and physical needs that prepares them for adoption. ASCAS also helps contribute to the health of our community by reducing the number of strays by spay and neuter programs including A Cause 4 Paws Trap, Neuter, Release (TNR) Program for the Clarendon County feral cat population.

Gather your team members, cooks, BBQ specialties and culinary expertise for 2 days of 'Smokin Fur A Cause' knowing that all monies raised will be going to help give stray, abandoned and neglected animals in our City and County a better life.

Registration & Fees

Participation is available on a first come, first served basis, so mark your calendar and send in your registration today! Registration period closes October 31st, 2024.

Registration is \$200.00 per team.

Details

Thirty (30) slots will be available for this year's event. Registration is based on receipt of registration AND full

payment. We are unable to hold spots without payment.

The Registration Fee & Payment

is REQUIRED for all Cookers. The Fee is non-refundable for accepted teams. A Second Chance Animal Shelter Fundraising Event Coordinators reserves the right to reject any registration. If for some reason your registration is denied, you will receive a full refund.

Make Checks payable to:

ASCAS / BBQ Fundraiser

c/o Sherri Arment

P.O. Box 607

Manning, SC 29102

adoptascc@ftc-i.net

Grill Team Spaces & Set Up

A list of all Cookers will be provided a week before the festival. Team placement will be based on space requirements and arrival times, and are first come, first serve.

We have 10'x30' or 10'x40' spaces available. Spaces are intended for cooking area only.

Reserved or requested spaces are NOT allowed.

Cooking teams may arrive on Friday from

8:30- 2:00PM.

Upon arrival, staff will work with you on selecting your spot based on your size, needs, and the other Griller's sizes/setups.

Each team will only be allotted enough space for their setup. Extra vehicles/tents/tows/etc. that are not necessary

for cooking and serving will NOT be allowed to remain parked in the event area.

The Cooker's Team meeting will be at 2:30 on Friday.

All teams are required to participate in both the Anything Butt & Pork Butt competitions.

Power & Water

Standard 120v Power is accessible for each Cooker station- you must bring your own extension cord (50') to ensure power can be reached. Power cords will not be provided.

If you require more power, please come with a generator.

Running water will be accessible and provided to each station. Bring a hose to connect from our water source to your station (25'-50').

DHEC and/or Fire Marshal Requirements

Plastic or rubber gloves, meat thermometer, and five (5) gallon hand washing station with soap and paper towels must be available on your site.

Each site should have a #10 fire extinguisher.

Event coordinators will explain any new fire codes as applicable.

Venue Rules

- Please discard of all waste in waste baskets and/or trash bags. Grey water should be disposed of away from

City grounds at the full close of the festival — not on the concrete or pavement.

Quiet hours are from 10 p.m. – 7 a.m. Please be respectful of neighboring teams

Supplies

We will provide each Cooker with the following items at each station:

3 Clam Shell Styrofoam Boxes

300 2 oz serving cups

Forks

Napkins

Communication

Email will be the primary method of communication between ASCAS Fundraising Event Coordinators and Chief Cooks. The Event Coordinators will only send communications to each team's Chief Cook.

Any additional questions or concerns about the competition should be directed to ASCAS Event Coordinator's

Von Corbett at 803-470-0001

voncorbett3@gmail.com

Ruthe Lambert at 803-460-4405

rutherna@icloud.com

Friday Night

Anything Butt Competition

Will have one overall category and will be judged by a team of local "celebrity" judges.

Description

As an opportunity for Cookers to showcase their other grilling and culinary skills, we are kicking off the 2024 festival

with our "Anything Butt" (ATB) competition on Friday, November 15th Cookers will serve one or a few dishes of their choosing, as long as it is not just pork (using pork as an ingredient is allowed). The dish can be anything from grilled vegetables or wings to a casserole or dessert.

Food turned in for ATB judging must also be the same food prepared for festival attendees to purchase.

Please prepare 10 individual servings for the "celebrity" judges.

Servings may be turned in using the provided clamshell or by an alternate means in which you provide.

Rules, Regulations and Food Service

ATB food, ingredients and service will be left to each Cooker (outside of what is provided).

You'll be provided with 150 2 ounce serving cups to sell to festival guests.

You may begin cooking your Anything Butt dishes at any point once you arrive and set up. Please try and make sure your dish can be eaten without a knife.

Sale of ATB

Food is served from 6 p.m. - 9 p.m., or until it runs out.

You will be provided with a container for ticket collecting.

Upon arrival, attendees will first stop at the Ticket Tent and purchase food tickets for \$1 each. 1 ticket = \$1= 1 sample

For example – one (1) chicken wing flat or drum for \$1.

NO COOKER SHOULD ACCEPT OR HANDLE CASH OR OTHER FORMS OF PAYMENT.

Collecting the proper number of tickets will be your responsibility although we will have volunteers at each griller's station to help serve.

At the conclusion of the evening, we will come by and collect your ticket containers.

Anything Butt Competition Prizes

1st Place - \$300.00

2nd Place ~ \$150.00

BBQ Cook-Off

Saturday November 16th

The Meat

Each Cooker will receive 8 Bone-In Boston Butts for Saturday's cook-off. Meat will be delivered to Cookers on Friday afternoon.

Sale of BBQ

BBQ is served from 11 a.m.- 3 p.m., while supplies last.

All servings will take place at each individual Cooker station.

Upon arrival, attendees will first stop by the Ticket Tent and purchase food tickets (same as Friday).

Each ticket is equivalent to one (1) 2oz sample of BBQ from the Cookers of the attendee's choosing. Please accept 1 ticket for 1 sample.


Tasting cups (2oz) will be provided to each Cooker station.

You may only fill the provided 2oz tasting cups in exchange for a ticket, filling up attendees personal Tupperware, bags, etc. is not permitted. Please do not overfill the tasting cups.

Sandwiches and 1 (one) pound containers will also be sold during this event for:

5 tickets for 1 bun wrapped in aluminum foil.

10 tickets for each 1 pound container.

The container will be stamped with a paw  on top of the container.

The sandwich buns and styrofoam 1 pound containers will be sold at the ticket tent and when presented to the grillers station the grillers can then make the bearer of the aluminum wrapped bun a sandwich and the bearer of the styrofoam container can be filled with 1 pound of bbq.

Judging & Awards

All judging will be done by the SCBA. To qualify, BBQ must be delivered at the appropriate times in the containers

provided.

Any questions regarding judging should be directed to the event's SCBA Marshal group (contact info below).

Contact Marshall

Richard Kirby

803-720-4269

Kirbyqlc@yahoo.com

Please refer to the SCBA website for complete rules: <https://www.scbarbeque.com>.

Pork Butt Competition Prizes:

1st Place Trophy + \$1,000.00

+ Free Entry to 2025 Event

2nd Place Trophy + \$750.00

3rd Place Trophy + \$500.00

For the teams that did not place we will have the teams names in a hat and a Grill Team will be drawn for a free entry for next years event.

Throw down Competitions (optional)

Saturday, September 14

Teams may organize their own rib throw down Saturday. Buy-in amounts and prize payouts are at the discretion of the teams participating. Rib competitions are purely for SCBA points and will be judged in accordance with the rules found on the SCBA website.

Payouts will be given at the awards ceremony by the Cook Teams managing the throwdown. Ribs will not be provided and is the responsibility of the cooker choosing to participate in the throwdown.

We look forward to seeing you!

Name: _____.

Chief Cook/Pit master: _____.

Printed Signature _____.

Official Team Name: _____.

Mailing Address _____.

Email Address: _____.

Cell Phone: _____.

Team Members:

1- _____.

2- _____.

3- _____.

Space needed: _____.

By completing the agreement above and signing below you agree that A Second Chance Animal Shelter, The City of Manning, Smokin Fur A Cause Fundraiser volunteers and the South Carolina Barbeque Association WILL NOT be liable for any loss or damage from any cause.

Signature: _____