



OMAR SHRINE CENTER'S

## MYRTLE BEACH

### RULES & REGULATIONS

Revised January 30, 2010



#### Introduction and Purpose:

Omar Shrine Center, a non-profit organization, searching for new ideas in fundraising, realized that the Myrtle Beach area and the Grand Strand offered no opportunity for barbeque enthusiasts to enjoy the beach and at the same time, to enjoy their love of the "art of slow cooking, known as barbeque" in a competitive manner.

The result of this realization brought "Smoke on the Beach" to life in October 2003, for the purpose of promoting BBQ at the beach for fun, fellowship and friendly competition and bringing together BBQ enthusiasts with various levels of cooking experience and knowledge. By utilizing a uniform set of contest rules and regulations, the competition is judged by SC Barbeque Association certified and trained judges who determine the winners.

Smoke on the Beach joined the Beach Boogie & BBQ Festival in 2006, and it has been proclaimed the official barbeque competition of South Carolina. Smoke on the Beach occurs twice a year – once in April at the Sea Mist Resort and once on Labor Day Weekend at the Beach Boogie & BBQ Festival on the former Air Force Base, known as Valor Park.

The competition is designated as a fraternal fundraiser for Omar Shrine Center, who has Shrine jurisdiction over the extreme 22 eastern counties of South Carolina. Net proceeds from this event are for the benefit of Omar Shrine Center, and payments to Smoke on the Beach are not deductible as charitable contributions. Omar Shrine Center agrees to abide by and to enforce the following rules and regulations.

1. Contestant: A contestant is referred to as a cooking team. Each team will be comprised of a head cook and no more than three (3) assistants.
2. Equipment & Supplies: Each team must supply all of the equipment and cooking supplies necessary for preparation and cooking of their entry, including a cooker, wood, charcoal, gas or wood chips/pellets. No team may share a cooker or grill with any other team.
3. DHEC and/or Fire Marshal Requirements: Plastic or rubber gloves, meat thermometer, and 5 gallon hand washing station with soap and paper towels must be available on your site. Each site should have a #10 fire extinguisher. Hog cookers are allowed under canopy. Open flame cookers cannot be located under canopy. Adequate space will be provided to each cooking team for this added fire code provision. Event organizers will explain new fire codes as applicable.
4. Meat Inspection: All meats will be USDA inspected and passed. DHEC will inspect each team's site, cooker, and meat early Saturday morning. All meat must be maintained at a temperature maximum of 40 degrees F prior to cooking, then maintained at 140 degrees F after cooking and held in a covered container until turned in for judging or collection by contest organizers. Also, contest organizers will visit each site checking meat temperature to ensure compliance.
5. Cooked On-site: The teams must prepare the meats, sauces, desserts, and anything butt entries on-site. No pre-cooking or pre-marinating will be allowed. All contest meat must remain on team's site, once issued, until turned in for judging or collected by contest organizers.
6. Cooking Fuels: Approved cooking fuels are wood, charcoal, propane or butane gas, or electricity.
7. Approved Cookers: Any cooker, homemade or commercially manufactured, which fits the cooking site, will be allowed to compete. Electric or hand operated rotisseries or manual rotating shelves are permitted.
8. Contestant's Site: Each Team will be assigned a cook site being 20' x 20' in size. All equipment, including cooker, canopy, trailers which house cooker, and all other team belongings must be contained within this space. No two story structures will be allowed, and no expansion beyond the allotted area will be allowed. Protected area will be provided for trailers used to transport cookers and equipment to and from event. Secure parking will be provided for vehicles. Additional space requests must be obtained in writing from the contest organizer prior to the event date.
9. Behavior: Each team, including members and guests, are expected and required to exhibit proper and courteous behavior at all times. Teams must respect the rights of other teams and those in attendance, and teams must respect the

competition site's property. Failure to do so may result in disqualification and/or expulsion from the contest. Repeat offenders will be barred from competing in Smoke on the Beach contests. No alcoholic beverages are to be distributed to the public. Teams will be informed of local laws and must adhere to same.

10. Cleanliness and Sanitation: All teams are to maintain cook sites in an orderly, safe and clean manner. They are to use good sanitary practices during preparation, cooking, handling, and judging processes. The use of sanitary gloves is required at all times while handling food. Failure to use sanitary gloves could result in disqualification. Teams must prepare and/or chop the meat under cover. No pets allowed. Teams are responsible for cleanup of their site, once competition has ended. Any violations shall be corrected immediately and/or the team may be subject to disqualification.

11. Categories: The pork meat category is defined as pork, fresh and uncured. The team can select from one of two categories of pork: 1) Whole Hog – approximately 100-125 pounds dressed weight, or 2) Butts – approximately 70 pound case (one case per entry). Meat is to be furnished by Omar Shrine Center. Teams must select their choice of category on the official entry form – whole hog or butts. No changes in selection of whole hog or butts will be allowed after entry form is received by Smoke on the Beach. When cooked, contestants are requested to process meat for serving by chopping or pulling it, and then returning all meat to Omar Shrine contest organizers for sale as a fraternal fundraiser.

12. Anything Goes: Teams are required to participate in the Anything Goes contest on Friday evening. Teams may prepare any item of their choosing. Desserts will not be permitted, and only one item will be allowed for submission to the judges. Teams are asked to prepare at least 200 samples for public tasting.

13. Registration: Each team must register upon arrival so that a cooking site may be assigned.

14. Cook's Meeting: All head cooks must attend a cook's meeting to be held on Friday afternoon at approximately 4 pm. Rules will be explained, and judging trays will be distributed at this time.

15. Judging: Judging will be conducted by local barbeque judges. Blind judging will be used, and no markings shall be allowed on any of the judging trays submitted.

16. Meat Turn-in Time: There will be an allowance of a ten (10) minute window, i.e. five (5) minutes before 10 am until five (5) minutes after 10 am for meat to be accounted for at judging check-in time. Any team that fails to have their entries submitted for judging due to failure to meet the turn-in time will be disqualified. However, the meats will be cooked and turned in to the contest organizers for sale in the fraternal fundraiser.

17. Awards: Awards will be given Friday evening, and on Saturday morning following the judging process and scoring.

BBQ:

First Place	\$1,000.00 and Trophy
Second Place	\$ 500.00 and Trophy
Third Place	\$ 200.00 and Trophy
Fourth Place	Gift Certificate – Sea Mist Oceanfront Resort Vacation Stay and Trophy
Fifth Place	Gift Certificate – Sea Mist Oceanfront Resort Vacation Stay and Trophy

Anything Goes Contest:

First Place	\$ 300.00 and Trophy
Second Place	Gift Certificate – Sea Mist Oceanfront Resort Vacation Stay and Trophy
Third Place	Gift Certificate – Sea Mist Oceanfront Resort Vacation Stay and Trophy

18. Clean-up: All teams are required to clean up their assigned site area following the event, and return their respective area to pre-competition conditions.

19. Housing Availability: Sea Mist Oceanfront Resorts, located on Ocean Boulevard, is a major sponsor of Smoke on the Beach. As such, Sea Mist has made available rooms at a reduced rate for cooking teams. The rooms, limited in number, are capable of sleeping at least four (4). It will be necessary to make reservations at the earliest to confirm these reduced rate rooms. Call 1-800-732-6478, ask for a reservation supervisor, refer to "Smoke on the Beach" BBQ for your reduced room rate, and have your credit card ready to reserve a room.

Omar Shrine Center and Smoke on the Beach appreciates your involvement in the barbeque competition. Your adherence to the above rules and regulations is required for your participation in the events.

For further information, please contact Dennis Weaver at (803) 493-2637 [dennisweaver@irco.com](mailto:dennisweaver@irco.com) or Rusty Jones at (843) 997-8611 [rustyj@scoast.net](mailto:rustyj@scoast.net).

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