



# *Rhapsody in 'Cue*



## A LONG BAY SYMPHONY BARBECUE FESTIVAL

### 2024 Registration Packet

March 22- 23, 2024

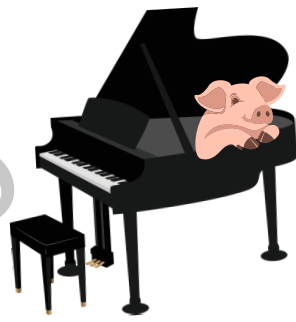
Pavilion Park

205 9th Avenue N

Myrtle Beach, South Carolina

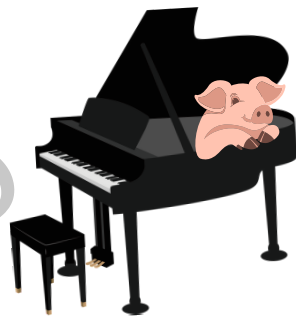
For the first time, the Long Bay Symphony presents **Rhapsody in 'Cue**, a music and barbecue festival, sanctioned by the Southern Barbecue Network (SBN). The festival will take place March 22-23, 2024 at the Pavilion Park in Myrtle Beach, South Carolina. Enclosed in this packet you will find the Southern Barbecue Network rules for the competition as well as rules and requirements from the event coordinators.





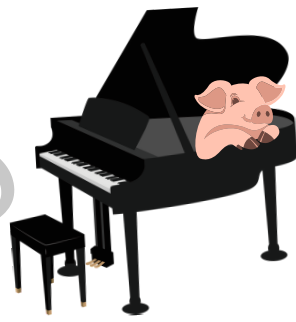
## FESTIVAL RULES & REGULATIONS

- All competitors must follow SBN rules and regulations (included in registration packet).
- All teams are responsible for observing prudent temperature and sanitary requirements as specified by the South Carolina Department of Health and Environmental Control (SCDHEC). You may access a copy of the SCDHEC guidelines for food service at special events at the following web link, or by visiting your local SCDHEC office for a hard copy of the information: [www.scdhec.gov/food](http://www.scdhec.gov/food)
  - Please be advised: An event authorization form will be submitted to SCDHEC with your information – This does not mean there will be an inspection, but always be prepared!
- Each team will consist of a Pitmaster, Alternative Pitmaster and as many assistants as the Pitmaster deems necessary.
- Registration fees include a 20 x 25 space. Additional space to extend to 20 x 50 is available, on a first requested basis, for an additional fee.
- Teams are responsible for tables, chairs, tents, extension cords, and other supplies needed for set-up.
- All seasoning and cooking of the product shall be done within the confines of the team's assigned cooking space.
- Limited electric outlets and water connections are available and assistance will be available to connect to power and/or water sources.
- Teams should bring their own, at least 50 foot, outdoor rated and grounded extension cord as well as at least a 50 foot water hose.
- Each team will bring their own products (excluding Pork Butts), including seasonings and cooking equipment.
  - Each team will provide a grill/cooker to be used exclusively by that team within the confines of the team's assigned cooking space.
  - Teams are responsible for providing meat if participating in the chicken category. **SIX (6) BONE-IN PORK BUTTS WILL BE PROVIDED TO ALL COMPETITORS.**
- We ask that ALL teams provide small samples of their Pulled Pork to patrons from 11:00AM- 2:30PM on Saturday, March 23.
  - Sample cups will be provided for each team.
  - Patrons will purchase tickets upon entry and redeem tickets for samples.



## FESTIVAL RULES & REGULATIONS

- Contestants must adhere to all fire, health, and other codes whether local, county, state, or federal.
- All contestants are expected to respect the rights of other teams. Profane language or infringement on another team WILL NOT BE PERMITTED.
- Teams are not permitted to sell or give away alcohol to the public. All teams must comply with City and State alcohol laws – no open containers.
- Check-In and the Chicken Meat Inspection (if applicable to your team) will take place on Friday March 22, 2024 from 12:00PM- 4:30PM.
  - Teams will be allowed to set up immediately after their meat inspection. Meat Inspection will take place at your booth location upon your arrival.
- Cooks Meeting: Friday, March 22, 2024 at 5:00PM at 205 9th Avenue N in Myrtle Beach, SC. Pork butts will be passed out to teams at the conclusion of the meeting.
- Saturday, March 23, 2024:
  - Pulled Pork should be turned in by 9:30AM.
  - Chicken should be turned in by 10:30AM.
  - Festival opens to the public at 11:00AM.
  - Awards will be announced from the festival stage at approximately 3:00PM.
  - Breakdown will take place after the Awards Ceremony.
- Teams have an option to register as a vendor for this event. Vendors are permitted to sell food items and other merchandise to the festival attendees. Teams who are also vendors will need to show \$1,000,000 certificate of insurance and a current business license (if you do not have a business license, please reach out to the city of Myrtle Beach regarding one-day business license opportunities).
- Teams may NOT exceed the limits of their cooking space. Please be sure to account for all equipment when filling out your application. All supplies used shall remain within the team's cooking space. All seasoning and cooking of the product must not exceed the boundaries of the cooking space.
- It is the responsibility of the contestants to see that the team's assigned cooking space is clean.
- All trash produced by your booth must be disposed of in the assigned dumpster. You will be notified of the dumpster's location during check-in.
- There will be designated areas for you to dispose of hot ash and grease after the event; \*Plan to bring containers for easier transport of grease.



## PRIZE INFORMATION

There are two types of competitions at the event: BBQ Competition and Backyard Competition. Both are judged by SBN. A team may enter in ONLY ONE type of competition.

### BBQ Competition Prize Information:

All BBQ Competition teams will compete in the pulled pork category. The chicken competition is optional. A team must compete in both the pulled pork and chicken categories to be eligible for the Grand Champion or Reserve Grand Champion prizes.

**Grand Champion: \$1,000**

**Reserve Grand Champion: \$500**

Pulled Pork Category	Chicken Category
1st Place: \$500	1st Place: \$500
2nd Place: \$300	2nd Place: \$300
3rd Place: \$175	3rd Place: \$175

### Backyard Competition Prize Information:

All Backyard Competition teams will compete in the pulled pork category. The chicken competition is optional. Backyard Competition teams are not eligible to register as vendors.

Pulled Pork Category	Chicken Category
1st Place: \$100	1st Place: \$100
2nd Place: \$50	2nd Place: \$50
3rd Place: Commemorative Medal	3rd Place: Commemorative Medal



# REGISTRATION FORM

The deadline to submit your registration application is March 1st, 2024 or until maximum capacity has been reached. Space is limited! SUBMISSION OF AN APPLICATION DOES NOT GUARANTEE A SPACE IN THE COMPETITION.

Please make sure to include the following with your registration:

- Registration fee
- Completed application
- Signed Hold Harmless Agreement

Barbecue Team Name: \_\_\_\_\_

Pitmaster Name: \_\_\_\_\_

Team Member Names: \_\_\_\_\_

\_\_\_\_\_

Address: \_\_\_\_\_

Phone Number: \_\_\_\_\_

Email Address: \_\_\_\_\_

**For questions, please call the Long Bay Symphony office at 843-448-8379 or email [info@longbaysymphony.com](mailto:info@longbaysymphony.com)**



# COMPETITION REGISTRATION FEES & OPTIONS

Registration fees must be paid in full at the time of application. Applications without fees will not be accepted.

Please check all items that apply:

- BBQ Competition Team standard space (20X25): \$250
  - Competing in the Pulled Pork Competition Only
  - Competing in BOTH the Pulled Pork and Chicken Competition
  - Additional BBQ Competition Team (space upgrade to 20X50): \$50
  - Vendor Add-On: \$50 (**Teams who are also vendors will need to show \$1,000,000 certificate of insurance and current business license.**)

Items to be sold: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

- Backyard Competition standard space (20x25): \$100
- Electricity 120V is requested. (limited availability)
- Electricity 240V is requested: \$50
- A water connection is requested. (opportunities are limited)
- The team will be bringing a trailer.

If Yes, please list size: \_\_\_\_\_

Total registration fees: \_\_\_\_\_

### Payment options:

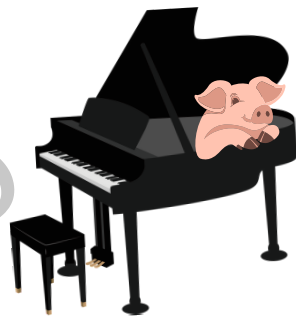
Make checks payable to the Long Bay Symphony or call 843-448-8379 to pay with Credit Card (Visa, Discover, or Mastercard--we do not accept American Express). There is no rain date for Rhapsody in 'Cue. Refunds will only be issued if the event is canceled.

### Please mail all application materials to:

The Long Bay Symphony  
1107 48th Avenue N STE 310-E  
Myrtle Beach, SC 29577

### OR IF PAYING BY CREDIT CARD

Scan and email materials to [info@longbaysymphony.com](mailto:info@longbaysymphony.com)



# HOLD HARMLESS AGREEMENT

Please read the following carefully and sign below. Your application will be deemed incomplete without a signature.

**INDEMNITY.** The BBQ Team/Vendor agrees to indemnify and hold harmless the Symphony from and against any and all claims and actions including, without limitation, expenses, cost, attorney fees, judgments, fines, settlements and other amounts actually and reasonably incurred in connection with any liability, suit, action, loss or damage arising or resulting from the Symphony’s participation in the event. It is expressly understood and agreed that BBQ Team/Vendor obligation to indemnify and hold harmless Symphony encompasses and include any all claims alleging that any injuries or damages were caused solely or in part, by the negligence acts or omissions of Symphony, its members, and agents, whether such claims are made by BBQ Team/Vendor, by BBQ Team/Vendor’s employees, or by third parties, unless acts or omissions were caused by gross negligence, recklessness, bad faith or intentional conduct on the part of the Symphony, its members and agents. If any claim or action is brought against Symphony by reasons Symphony’s participation in the performance, upon notice by Symphony, BBQ Team/Vendor shall defend at its own expense, by counsel reasonably satisfactory to Symphony, such claim(s) or action(s).

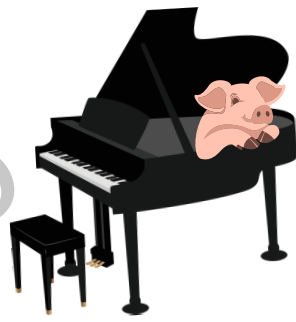
**ARBITRATION.** Any dispute under this Agreement which shall not have been resolved by negotiation between the Seller and Purchaser, including any claim for indemnification or damages, shall be settled by arbitration in Horry County, South Carolina pursuant to the South Carolina Uniform Arbitration Act. The parties consent to the jurisdiction of Horry County Common Pleas Court South Carolina, for all purposes in connection with arbitration, including the entry of judgement on any award. The prevailing party shall be entitled to recovery of its reasonable legal fees and expenses. The parties consent that any process or notice of motion or other application to either of said courts, and any paper in connection with arbitration, may be served by deposit with a nationally recognized overnight courier, with written verification of receipt, or by personal service or in such other manner, including facsimile, as may be permissible under the rules of the applicable court or arbitration tribunal, provided a reasonable time for appearance is allowed.

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

Printed Name: \_\_\_\_\_

*Rhapsody  
in 'Cue*  
A LONG BAY SYMPHONY  
BARBECUE FESTIVAL



# SOUTHERN BBQ NETWORK EVENT RULES

## 1. COOK TEAM(S)

- A cook team is any individual, group, restaurant, etc. hereinafter referred to as a team that prepares and cooks an entry or entries for the purpose of being judged according to SBN rules at an SBN sanctioned event.
- Each team is comprised of a head cook and as many assistants as required. The event organizer, of an SBN sanctioned event, may NOT cook in any category in that event.
- Each team should have at least one representative present at the cooks' meeting held the evening prior to the event. Cook teams, absent from the meeting, accept the responsibility for understanding these rules and any changes to them that may have been incurred.
- Teams, including members and guests, are expected and required to exhibit proper and courteous behavior at all times. Teams are expected to comply with "quite time" stipulations as set by the event organizer. Teams will be advised of local laws and will adhere to these laws. Failure to abide by these rules of behavior may result in expulsion from the event and may be barred from competing in SBN sanctioned events.
- No cook team member of an SBN sanctioned event may enter the judging or scoring area during the event.

## 2. SITE LOCATIONS, SANITATION AND SAFETY

- Each team is assigned a cook site. Teams' equipment including cooker, canopy, trailer, etc., should be contained within this space. If additional space is required the team should contact the event organizer to make satisfactory arrangements.
- Teams are expected to maintain their cook sites in an orderly and clean manner and are responsible for cleanup of their site once competition ends.
- Sanitary practices as prescribed by State Health Departments regulations are to be observed during preparation and cooking processes. All cooking, seasoning, marinating or injecting must be done on site. Plastic or rubber gloves should be used at all times while handling food. A meat thermometer, a five gallon hand washing station with soap, flowing water and paper towels shall be available on your site.
- Each site should have a #10 A-B-C fire extinguisher. Adequate space will be provided to each cook team for this added fire code provision. Event organizers will explain local fire codes as applicable.

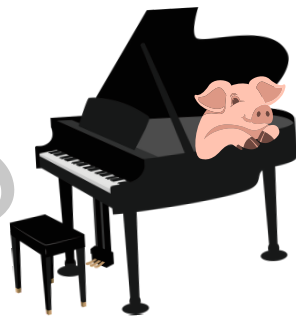
## 3. EQUIPMENT

- Each team shall supply all equipment necessary for preparation and cooking of their entry including a cooker and cooking fuel. No team may share a cooker or grill with any other team.

## 4. JUDGING AND SCORING

- Categories of meats sanctioned for judging by SBN are as follows:
  - a. Pork – butts or whole hog
  - b. Pork ribs – bone in, excluding county style ribs
  - c. Chicken
  - d. Beef
- SBN uses a blind judging system.





## SOUTHERN BBQ NETWORK EVENT RULES

- Entries are submitted in an approved turn-in container supplied by the event organizer, with no garnish, or decorations. Only samples for judging are allowed in the turn-in container. That is the only authorized container for sample turn-ins. Any turn-in container that inadvertently becomes damaged or could be considered as “marked” can be replaced by the SBN event representative. Marking is defined as any handwritten or mechanically made mark inside or outside the turn-in container that could identify the submitting team to a judge.
- The contents of turn-in containers become the property of the SBN at the moment they are placed at the receiving table.
- Meat may be sauced or un-sauced.
- Pork must be cooked intact. Money meat cannot be separated prior to doneness.
- A minimum of eight (8) separate and identifiable portions per turn-in container are required. In the case of pork butts, the sample size is a minimum of 2 ounces of pork per servings. This can be in any form, pulled, chopped, medallions, etc.
- Turn in times are established by the event organizer. SBN allows for a ten minute window: five minutes before and five minutes after.
- Each entry is judged and scored using SBN’s criteria of appearance, taste/aroma, and texture/tenderness. SBN utilizes a one decimal point range scoring system from a low of 1.0 to a high of 10.0. Winners with the highest average scores are awarded first place; the team with the next highest average score receives second place, etc.
- Grand Champion and Reserve Grand Champion are teams with the highest sum of average total scores in the specified meat categories in the event.
- In the event of ties resolution is resolved by SBN’s scoring procedures.

### 5. DISQUALIFICATION

- SBN’s event representative is the only person that can disqualify an entry. Any entry found to be disqualified will receive a score of 1.0 in a category.
- evidence of Marking or sculpting. Sculpting is defined as: carving, decorating, forming or shaping of a meat sample, contained in a turn-in container, which could identify the submitting team to any judge. A box turned in upside down is considered a “Marked” box.
- No garnish of ANY kind allowed. No foreign material in the turn-in container. Brush bristles toothpicks and aluminum foil are examples of foreign material.
- Less than eight (8) individual SEPARATE number of samples.
- Evidence of blood such as the meat is prepared below State Health Department’s safe consumption guidelines.
- Entries turned in after the designated turn-in time will be disqualified for that category.
- “In the event a cook team is disqualified for violation of the events published rules, SBN will abide by the events decision and the actions they impose”

### 6. INTERPRETATION OF RULES

- The interpretation of SBN rule(s) are those of SBN’s event representative at each event and their decisions are final.
- Violation of the rules may result in disqualification from an event.