



Calling all Pit Masters for the...

10th Annual Project Host BBQ Cook-Off & Festival

Friday, April 26th 6 – 10 p.m. – Saturday, April 27th, 2019 11 a.m. – 4:00 p.m.

Gather your team members, cookers, BBQ specialties and culinary expertise for a weekend of fun competition to benefit **Project Host**. Participation is available to the first 25 teams that register, so mark your calendar and send in your registration today!

ANYTHING BUTT BBQ

****Judged by local First Responders****

Friday Night 6 – 10 p.m.

Wow the judges and the crowd with your teams' finest starters, sides, and sweets!

Best of Winner in each category wins \$250

PORK BUTTS

Saturday 11 a.m. – 3:00 p.m.

Showcase your smoking prowess and prove your team has what it takes to seize BBQ glory! The event is sanctioned by the SC Barbecue Association and counts towards the state championship rankings. Project Host provides the meat – you bring the flavor!

1st place - \$1,000 --- 2nd - \$350 --- 3rd place - \$200

RIB THROWDOWN – \$50 gets you in the competition

Claim your bragging rights by winning the Rib Throwdown! Winner takes home all the cash.

Cooking teams supply their own ribs, and they're judged by SCBA judges.

BRISKET THROWDOWN- \$50 same rules apply

Awards Ceremony – Saturday 3:00

We look forward to and greatly appreciate your participation in Project Host's 10th Annual BBQ Cook-Off & Festival. This is a great community event for an important cause.



Dear BBQ Competitor,

Project Host is thrilled to announce the 10th annual BBQ Cook-off & Festival and we want you to compete! The Festival will be held April 26th and 27th, 2019 by the Reedy River at Hudson and Welborn Streets. The South Carolina Barbecue Association will be judging and we will be smokin' at the site of the Unity Park near the Swamp Rabbit Trail.

The festival has become a great tradition that helps Project Host raise funds to serve our community through the following programs:

*The **Soup Kitchen** offers a balanced, nutritious meal each day in a safe, clean, and caring environment to all who are hungry. Additionally, our **Evening Meals** program partners with local churches to serve weekly hot suppers in needy communities. This spring we will be rolling out a **Food Truck** that will be a mobile soup kitchen part of the week and a pay-it-forward meal part of the week.*

*The **C.C. Pearce Culinary School** teaches unemployed and underemployed people the skills and knowledge needed to get a job in the food industry and to become more financially stable.*

***Cooking for Kids** utilizes our culinary students to make freshly prepared meals for children of low-income families. The goal of the program is to ensure that all children have access to delicious and nutritious food outside of school. We are feeding 428 kids 5 days a week.*

*Our onsite garden and greenhouse has grown into **Gardening for Good**, a place for gardening resources and partnerships. The garden provides healthy food for each of our programs and serves as a teaching space for community gardens.*

*Our new **Bake Kitchen** provides additional training and creates jobs for our culinary students and graduates through custom catering and baking. By using our service or purchasing prepared foods you will be directly supporting our students on their path to financial stability. Products will be sold on the Food Truck.*

Friday night will be the "Anything Butt BBQ" contest judged by local first responders. The **butts, ribs, and brisket** competition will be Saturday and judged by SCBA certified judges. This year's location is a grass lot with on-site parking, easy access, and lots of space. We'll have live music all weekend plus more family friendly entertainment.

We're counting on your cooking skills to make this an exciting event. Enclosed you will find an event flyer and registration form. Thank you for your consideration to help with this event. This promises to be a fun-filled and successful weekend!

Sincerely,

A handwritten signature in cursive script that reads "Sally Green".

Sally Green
Executive Director, Project Host

A handwritten signature in cursive script that reads "Josh Morris".

Josh Morris
Chairman of the Board, Project Host



April 26-27, 2019

REGISTRATION FORM

Official Team Name: _____

Chief Cook: _____

Mailing Address: _____

E-mail address: _____

Telephone: (Home) _____ (Business) _____ (Cell) _____

Assistant Cooks: (Minimum 2; Maximum 4)

1. _____ 3. _____

2. _____ 4. _____

Corporate Sponsor (if any): _____

Address: _____

Contact Person: _____

Telephone No. _____ e-mail _____

Do you have a vendor license with the City of Greenville? YES _____ NO _____

Do you want 50 amp generator service? \$100 charge YES _____ 20 amp provided _____

Space _____

ENTRY FEE

\$250.00 – Anything Butt (Starters, Sides, and Sweets) and Butts (Project Host provides meat)

\$50.00 – Rib Throw down (optional contest – you provide ribs)

\$50 – Brisket Throw down (optional – you provide meat)

Please return **this form** and a check for your **entry fee(s)** made out to **Project Host** as soon as possible but no later than **March 30, 2019**. Participation is limited to the first **25** teams to register. You will be assigned a time to arrive by when entry fees come in and amp service required.

Mail to: Project Host, P.O. Box 345, Greenville, SC 29602