

Dear Cooker,

You are invited to participate in the 26th Annual Smoke on the Water BBQ Festival sponsored by the Washington Noon Rotary and Smithfield Foods on October 18<sup>th</sup> & 19<sup>th</sup>, 2024. We are happy to announce some changes to the format of Smoke on the Water, not only will we be hosting the STATE FINALS for the TRADITONAL (wood and charcoal) competition, the NC Pork Council will hold the NC STATE BBQ CHAMPIONSHIP at this year's Smoke on the Water festival. So there will be no separate contests per cooking source, everyone is on the same playing field for Smoke on the Water based prize money. The Pork Council will pay the State Championship winners. See the new payout breakdown below. Potentially one person could win all three top place prizes.

For those competing for the NC STATE BBQ CHAMPIONSIP, a blind tasting category will be added and will be weighted in the final tabulations.

Trophy & \$2,500.00

Prize money will be as follows.

Smoke on the Water 1st Place

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Smoke on the Water 2nd Place	Trophy & \$750.00
Smoke on the Water 3rd Place	Trophy & \$500.00
Smoke on the Water Traditional Champion	Trophy & \$2,500.00
State Championship 1st Place	Trophy & \$2,500.00
State Championship 2 <sup>nd</sup> Place	Trophy & \$750.00
State Championship 3 <sup>rd</sup> Place	Trophy & \$500.00

<sup>\*\*</sup> The Showmanship trophy and \$300 prize money will be awarded to the ONE site voted Best In Show and is not competition specific.

For further information or to request an entry form please contact Pam Anderson at 252-944-6136 or at <a href="mailto:pamsue.anderson@gmail.com">pamsue.anderson@gmail.com</a>. You can also download an entry form and the SOTW rules and guidelines at smokeonthewater.info. **Deadline for entries will be Oct. 4, 2024. FIRST COME, FIRST SERVE** 

<sup>\*</sup>Please log onto the following link to view the official rules for cooking in a whole hog competition as sanctioned by the North Carolina Pork Council. If you have questions, please call Pam Anderson at 252-944-6136.

https://wholehogbarbecue.com/contest-resources/