Parker and Labor Day = Smokin' Brew BBQ

Los Nerds BBQ of Parker participated in the 2012 event.

Parker residents are super lucky over Labor Day weekend. They don't have to travel far to enjoy one of the most entertaining and flavorful festivals in the state.

While a trip to the mountains or to the Taste of Colorado in Denver are always options, there's a much easier way for residents in the southeast Denver metro area to enjoy the long weekend. And, they even get to participate in a Kansas City Barbeque Society-sanctioned BBQ competition.

All they have to do is pack their family and friends in the car and travel to Parker Station in downtown Parker, any time from 4 p.m. Friday, Aug. 30, through the evening on Sunday, Sept. 1.

There, they'll find great entertainment and delicious BBQ. It's all part of the Smokin' Brew BBQ, held annually by the CCV Rotary Club of Parker to benefit local and international charities.

The fifth annual event will feature more than 50 competitors from throughout the Midwest region who will vie for $8,500 in prize money and a year of bragging rights.

Actual hours for the 2013 competition are 4 p.m. to 10 p.m. Friday, Aug. 30, 10 a.m. to 10 p.m. Saturday, Aug. 31, and 10 a.m. to 7 p.m. Sunday, Sept. 1. The event is free, although tickets must be purchased for food and drink.

Proceeds benefit a variety of charities, including Project Sanctuary, Douglas County Support Center, Parker Task Force and the Women's Crisis Center, as well as the Rotary's educational and international programs.

In addition to the BBQ, guests can enjoy the following entertainers at the following times:

Thomas Harvey Moore III   4 p.m. to 5:30 p.m. Friday
Groove 22 Band   6 p.m. to 9 p.m. Friday
The Tripping Griswolds   11 a.m. to 2 p.m. Saturday
The Indulgers   3 p.m. to 6 p.m. Saturday
Lewis and Floorwax-Groove Hawgs   7 p.m. to 9 p.m. Saturday
Black Jack Canyon Band   11 a.m. to 1 p.m. Sunday
Catfish Kray Blues Band   2 p.m. to 5 p.m. Sunday
I can't think of a better way to spend the weekend!
For information, visit www.smokinbrewbbq.com.