



**35th ANNUAL SOUTH CAROLINA BBQ SHAG FESTIVAL
HEMINGWAY, SOUTH CAROLINA**

All sections of the application must be fully completed and submitted with the application fee. Incomplete applications or missing fees will result in the application being declined. Applications and fees will not be accepted on the day of the festival.



**35th ANNUAL SOUTH CAROLINA BBQ SHAG FESTIVAL
HEMINGWAY, SOUTH CAROLINA**

Woody Curtis BBQ Cook-off Application
Saturday, March 22, 2025

Chief Cook: _____ **Assistant Cook:** _____

Address: _____

Telephone: _____ **Email:** _____

Sponsor: (if any): _____

Cooking Method: Wood Charcoal Gas

Cooking Location: Cooking Shed Outside (*Limited Spots Available*)

The festival committee will provide each contestant with an approximately 120 lb. dressed hog.

Hog Preference: With Head: Without Head: Other:

A **\$325.00** fee must be received with each entry form no later than Friday, March 7, 2025.

- Entries are on a first come first serve basis. The BBQ Shag Committee reserves the right to reject any entry. If your entry is not accepted, the \$325.00 entry fee will be refunded.
- No refunds of the entry fee will made once you have been officially accepted as a contestant.
- Any cooker who elects to cook by the ditchbank must provide their own tent.
- Judging will be performed by judges selected by the BBQ Shag Festival Committee.
- Return this form with a check for \$325.00 made payable to:
South Carolina BBQ Shag Festival
P.O Box 1959, Hemingway, SC 29554



Application Check List: (ALL of these forms are necessary to secure your spot along with any fees associated with your application.)

1. BBQ Cook-Off Application
2. \$325.00 Vendor Application Fee
3. DHEC Form
4. Hold Harmless Agreement

Waiver of Liability: In consideration of your accepting this entry, I understand, intending to legally bind, hereby, for myself, my heirs, executors and administrators, waive & release any & all rights & claims for damages I may have against the Bar-B-Que/Shag Committee or agent authorized by them, to use any photographs, videotapes, motion pictures, recordings, or any other record of this event for any legitimate purpose.

I understand that my cooked hog becomes the property of the Festival Cook-Off Committee if it places in the top 3 winners. I have read and agree to abide by all rules and regulations of the Bar-B-Que Shag Festival Cook-off.

I understand that at the conclusion of the festival, my area must be cleaned of all trash, grease pans, and any other items.

Chief Cook Signature: _____

Committee Use Only:



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Woody Curtis BBQ Cook-off Rules and Regulations

1. Check in with cook-off committee in park area, Friday, March 21, 2025, by 5:00 pm for site assignment. Anyone arriving after 5:00 pm will be assigned a site by the cook-off committee. Saturday morning Check in will be from 12 am to 4 am. We encourage everyone to set up and participate on Friday night.
2. All cooking will be done in a pre-selected assigned site at the park area with an area of 10' x 10' per contestant.
3. Only whole hogs, with or without heads, will be cooked.
4. Hogs may only be cooked above ground with wood, charcoal, gas, or a combination.
5. All gas grills must be in sound working condition with no gas leaks. A container must be placed under the grill to catch excess oil and debris. Contestants with faulty equipment will be disqualified.
6. Each contestant must supply their own supplies: table, chairs, utensils, grill, wood, charcoal, gas, or any other items or materials as the cook sees fit. The only thing the festival committee provides is 30 covered 10' x 10' cooking areas and a limited number of open cooking areas, sanitary facilities, and a hog. Note: The first 30 requesting applicants will receive the covered shed spaces unless they note otherwise.
7. Uniformly dressed hogs will be provided to each contestant. Hogs will weigh approximately 120 lbs. dressed. You will be required to pick up your assigned hog at the festival site during the hours of 12 AM to 4 AM on Saturday, March 22, 2025.



8. After unloading cooking gear Friday afternoon, parking spaces will be provided for contestants. This will help to eliminate congestion in the cooking area. One parking sticker per cooking team will be issued. Cookers must park in cooker parking area. Please limit the trips in and out of cooking area. Assistants will receive a temporary tag that will allow them to unload in the cooking area. After unloading, assistant must find their own parking. All vehicles must be out of the cooking area fence by 6 PM on Friday, March 21, and 4 AM on Saturday March 22. Cooperation is expected and appreciated.
9. Each contestant must comply with all applicable rules and regulations of the Williamsburg County Health Department including, but not limited to:
 - Pork must be kept at 45 degrees F or less before cooking.
 - After cooking, Pork must be maintained at or above 130 degrees F until winners are announced.
 - Cooks should wear aprons and hats.
 - Cleanliness of cooking area and personnel is required.
 - No pets or animals are allowed in the cooking area.
10. All contestants will be briefed on judging procedures at 7:30 PM Friday, March 21 that the cooking site. Procedures include, but are not limited to:
 - Hog must be cooked and displayed in the skin.
 - Cooking apparatus will not be judged.
 - Housekeeping around site will be judged.
 - One point deduction for unclean site.
 - Temperature of hog must be 130 degrees F one hour before sample is taken.
 - Sample takers will take samples to be judged.
11. Each contestant entry is allowed only one helper in work area during judging.
12. Samples will be picked up starting at 4:30 PM Saturday, March 22 to be taken to the judges. All hogs must be ready at this time. Judging should be completed by 6:00 PM. The decision of the judges is final. Violation of any rules or regulations may result in contestant disqualification. There will be no sampling of the hogs by the general public before samples are taken to the judging area by the sample takers. Winners will be announced at approximately 6:30 pm.



13. Prize Money Will Be:

- 1st Place - \$5000.00
- 2nd Place - \$2000.00
- 3rd Place - \$1000.00

14. Hemingway Town Ordinance prevents alcoholic beverages from being distributed or consumed.

15. Cookers are expected to maintain cleanliness around their cook site. Cooperation is greatly appreciated.

16. Cookers must fill out the DHEC permit and return it with their application.

17. Hog remains are NOT ALLOWED to put in the small trash cans (a bin will be provided along fence at gate). This includes but not limited to: hog skin, bones, fat, etc. If any competitor is caught violating this rule, they may be subject to a fine by the Hemingway Police Department and/or a competition penalty assessed by the SC BBQ Shag Festival cook-off committee.

“Anything That is Ribs”

The South Carolina Bar-B-Que Shag Festival hosts the annual “Anything That” contest on Friday, March 21, 2025.

- The winner will receive \$300.00.
- There is no entry fee.
- Each team will cook one dish that is **Ribs**.
- This contest will be the best cooked “concoction” you can dream up. Cooks do not have to reveal what their concoction is until after judging is complete. Can be anything including pork just not traditional BBQ.
- The judging will begin at 8:00 PM Friday night and announced Saturday with the other awards.



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HOLD HARMLESS AGREEMENT

By signing this document, I acknowledge that I have read every rule carefully and agree to abide by each rule. I agree to hold harmless the South Carolina BBQ Shag Festival from any claim including but not limited to, injury to person, health incident, damage to property, loss by fire, theft, or any other cause, nor will be a party to a lawsuit. This hold harmless agreement is legal and binding.

Name: _____ **Date:** _____

Signature: _____

EVENT PERMIT APPLICATION

PROMOTE PROTECT PROSPER
South Carolina Department of Health
and Environmental Control

FOR OFFICE USE ONLY

1-3 DAY SPECIAL EVENT 4-14 DAY TEMPORARY FOOD SERVICE

PERSONAL INFORMATION

OWNERS NAME: _____

ADDRESS: _____

CITY: _____ STATE: _____ ZIP: _____

PHONE # _____ DRIVERS LICENSE # & STATE _____

FOR OFFICE USE ONLY

PERSONAL INFORMATION
VERIFIED BY

SAN#

EVENT INFORMATION

NAME OF EVENT: South Carolina Bar-B Que Shag Festival

NAME OF BOOTH: _____

NAME OF PROPERTY OWNER: Town of Hemingway

EXACT LOCATION OF BOOTH: Hemingway Recreational Center

DATES OF OPERATION: _____ TO _____ TOTAL NUMBER OF DAYS: 2

MENU INFORMATION (type of food served): _____

SETUP INFORMATION

WATER SUPPLY: PUBLIC WATER ON SITE WELL *OTHER _____

WASTE WATER DISPOSAL: PUBLIC SEWER SEPTIC TANK *OTHER _____

REFUSE DISPOSAL PROVIDED BY: Town of Hemingway

* please specify type of water, disposal (example: contracted pump and haul with contractors name, port-o-let, ect.)

I, the undersigned, have studied the "Rules and Regulations governing temporary food service, special event establishments" of South Carolina Department of Health and Environmental Control and am familiar with the applicable sections. I have complied with all the requirements of the regulations pertaining to the physical properties of the facility, equipment, grounds, safe water, and sewage disposal. I have trained all my personnel in modern methods of safe and sanitary food handling, storage procedures, sanitary cleaning and storage of all utensils and equipment.

I do hereby request the health authority to make an inspection and issue a permit to operate a temporary food service establishment.

FOR MORE INFORMATION CALL:

843-928-1151 MAIN OFFICE 843-756-4027 LORIS
843-399-5553 STEPHENS CROSS RD 843-249-1506 CONWAY

SIGNATURE