

22nd Annual Bar-B-Que Shag Festival
Cook-Off
Hemingway, South Carolina 29554
April 23-24, 2010

Rules and Regulations

- 1.) Check in with cook-off committee in park area, Friday, April 23, 2010 by 5:00 pm for site assignment. Anyone arriving after 5:00 pm will be assigned a site by the cook-off committee.
- 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. 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 applicant's will receive the covered shed spaces.
- 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 2 P.M. to 6 P.M. on Friday, April 23, 2010.
- 8.) After unloading cooking gear Friday afternoon, parking spaces will be provided for contestants. This will help to eliminate congestion in the cooking area. **ONLY ONE PARKING STICKER PER COOKING TEAM WILL BE ISSUED.** Assistants will receive a temporary sticker that will allow them to unload in the cooking area. After unloading, assistant must find their own parking outside the front gate. **All vehicles must be out of the cooking area fence by 6 P.M.** 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 small animals are allowed in the cooking area.

10.) All contestants will be briefed on judging procedures before 9 P.M. Friday night, April 23rd at 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 at 9:00 A.M. Saturday morning, April 24th to be taken to the judges. All hogs **must** be ready within this time. Judging should be completed by 12:00 noon. 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 12:30.**

Prize Money Will Be:

First Place - \$3000.00

Second Place - \$1500.00

Third Place - \$1250.00

Fourth Place - \$1000.00

Fifth Place - \$750.00

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

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

15.) Cookers must fill out the DHEC permit and return it with their applications.