



BBQ at the F.A.R.M. in Oconee Registration Form

May 23rd & 24th, 2025

The F.A.R.M. Center

2063 Sandifer Blvd.

Seneca

Please return this form as soon as possible but no later than May 17th, 2025.

Please include a check made out to **The F.A.R.M. Center**.

\$250 Entry Fee

Waiver of Liability: Contestants agrees to indemnify and hold harmless BBQ at the F.A.R.M. in Oconee, The F.A.R.M. Center, its employees, agents and volunteers, and the event committee, from any and all claims made against same, including without limitation, all costs, liabilities, judgements, expenses, damages, or reasonable attorney's fees arising out of or in connection with (1) any structures erected by the contestant(s), (2) any apparatus, equipment, or personal property used by the contestant(s), (3) any negligent, willful, or gross negligent act or omission of contestant(s), its agents, invitees, participants, representatives, employees, servants, and assigns, and (4) any claims made on account of or resulting from contestant's participation in the contest.

BBQ at the F.A.R.M. in Oconee reserves the right to accept or reject any cook team's application. If your application is not accepted, your money will be refunded. However, no refunds of the application fee will be made once you have been accepted into the contest. Any photographs or videos taken of your team on-site becomes property of the F.A.R.M. Center and/or its affiliates and may be used for promotional purposes.

I have read and agreed to abide by all rules and regulations for the May 23rd & 24th, 2025 BBQ at the F.A.R.M. in Oconee. Failure to follow the rules and regulations may result in the shutting down of a cooking site.

SIGNATURE OF Chief Cook (Pitmaster) _____

Print Chief Cook Name _____

Print Official Team Name _____

Team Members (full name of each)

Mailing Address _____

Email Address _____

Cell Phone _____ (Home Phone) _____

Size of rig, set up and which side do you serve from (passenger or driver side)

Mailing address to send completed forms and registration fee:

The F.A.R.M. Center

P.O. Box 130

Richland, SC 29675

864-593-2221

You may also email your application to farmcenterseneca@gmail.com but payment will need to be in the form of a check and mailed to the address on the previous page. **Participation is limited to the first 20 teams and a waiting list will be created thereafter. This will occur on a first come/first serve basis. If your entry is not accepted, the entry fee will be refunded.**

The Chief Cook (Pitmaster) for each team must check in by 2PM Friday, May 23, 2025 Team sites are about 20 x 25. Space is limited and the size space needed for your rig must be noted on the registration form.

(PLEASE EMAIL OR MAIL A PICTURE OR DRAWING OF YOUR RIG WITH DIMENSIONS)

EVENT IS LIMITED TO 20 TEAMS * Rain or shine *

Site Information:

- Setup time begins Friday, May 23, 2025 at 9:00am-spaces are determined by your rig and set up information given on the previous page. Please be detailed and include (or email) pictures of your set up and/or rig.
- RV's, trucks, and cars that do not fit in allotted space or that need to move during the event must be moved to the other parking areas by 3:30 on Friday.
- Water and 50 AMP electricity will be supplied for the cook teams. **If you need more than 50 AMP power, please bring your own generator. If you have a generator, please bring it back up.** Please bring normal electrical cords needed and DHEC approved water hoses.
- Cook sites must provide a hand wash station, soap and paper towels, bucket for disposal water and a probe thermometer. Food prep shall be done under a tent. No open fires/dug pits allowed.
- Each team must supply its own cooking equipment including grills, ingredients, water hoses, utensils, tents, tables, chairs, wood, gas or charcoal, and electrical cords. The F.A.R.M. Center will provide serving supplies.
- All Teams are responsible for disposing of grease and ashes generated from your space in the proper containers provided by the event organizers. Location of containers will be given at the mandatory Cook Team meeting Friday. No grease, dirty water, or ashes produced through cooking may be discarded in the road, drains, trash cans, creek, ground, or other permanent infrastructure at The F.A.R.M. Center. Anyone found doing this will be responsible for all environmental cleanup costs and subject to prosecution by The F.A.R.M. Center and/or State and Federal entities.
- We encourage teams to decorate cooking sites with banners, flags, and trophies to make the event more festive.
- Teams are required to possess a 2A- 10 BC fire extinguisher and to comply with the rules of the Fire Chief.
- Please note all South Carolina DHEC rules and regulations will be followed. Unsafe practices will result in disqualification.
- All tents and canopies MUST have weights attached to each leg. NO STAKES ARE

ALLOWED. All tents that cover or are close to cooking grills must be NFPA 701 Flame Retardant type tents.

- Cooking teams are asked to leave their sites intact until after the award ceremony on Saturday at 3:00PM to keep the grounds attractive. All Cookers and other equipment must be removed from the premises by 8:00PM on Saturday, May 24th unless other arrangements are made with the event holder. Teams are responsible for cleaning up and around their areas before leaving. No litter, grease, coals, etc. should be left behind.

Meat:

- One case (8) of Boston Butts will be provided to each team for the competition. Teams that do not cook and serve all meat provided to you on site and serve all meat to the public are subject to disqualification from the event. Undercooked food will result in disqualification.
- Butts will be available at approximately 1 PM on Friday.

Competition:

- BUTTS: On Saturday, turn-in time for BUTTS is 10:00 AM. The festival opens to the public at 11:00 AM. Teams must be at their sites and be prepared to serve the public Boston Butt samples between 11:00 AM – 3:00 PM Saturday.

Cook's Notes:

- A mandatory Chief Cooks' Meeting will be held on Friday, May 23rd at 3:00 PM at the Red Livestock Barn with the SCBA Marshals and the BBQ at the F.A.R.M. in Oconee event coordinator. Rules and relevant information will be given to the cooks and questions answered.
- Teams may not sell other food or beverages directly to the public. Teams may sell their own t-shirts, rubs, or sauces.
- Breakfast will be available to purchase at the Red Barn
- The F.A.R.M. Center has the right to accept or reject any cook team's application.

UNDER NO CIRCUMSTANCES CAN ALCOHOLIC BEVERAGES BE GIVEN OUT BY THE TEAMS TO THE GENERAL PUBLIC OR THEIR GUESTS. Team members are expected to be discreet in consuming any alcoholic beverages. The Chief Cook will be held responsible for the conduct of their team and their guests.

Saturday judging is sanctioned by the South Carolina Barbeque Association. The Rules and Regulations for this organization will be followed. The Awards Ceremony will begin at approximately 3:00PM on Saturday.

BBQ at the F.A.R.M. in Oconee Prizes

\$1,000 to 1st Place – BUTTS

\$750 to 2nd Place – BUTTS

\$500 to 3rd Place – BUTTS

\$250 to 4th Place – BUTTS

SPONSORSHIP OPPORTUNITIES AVAILABLE. For more information, please email farmcenterseneca@gmail.com