

FDHS Beta Butts & Wings BBQ Competition

BBQ Cooker Registration Form

Friday, December 6 – Saturday, December 7, 2024
Fort Dorchester High School 8500 Patriot Blvd., North Charleston, SC 29420

Grand Prize \$1000, Second Prize \$800, 3rd Prize \$400, 4th and 5th Prizes – Trophy
Wing Prizes: 1st Prize \$300 2nd Prize \$200, 3rd Prize \$100

COOKERS: PLEASE ADHERE TO THE REGISTRATION DEADLINE OCTOBER 13, 2024! Please return pages 2 and 3 of this form, which includes the Rules, as soon as possible, but no later than October 13, 2024. Please include a check for your entry fee(s) written to "FDHS Beta Club". See Rules for fees.

**LIMIT 20 COOK TEAMS*

Benefitting Camp Happy Days, "Kids Kickin' Cancer" – helping families across South Carolina

Thank you so much for joining us for our annual festival & the SCBA Season Finale! We are very excited for our new and returning teams and look forward to a very successful event. I am enclosing some general information to help you along with the competition. If you have any questions, please don't hesitate to contact me, Rebekah Hornke, via phone/text or email: rhornke@dorchester2.k12.sc.us or **706-564-3860**.

General Info:

- FDHS Beta provides wings and butts to each cook site for preparation. All meat will be distributed Friday by 1:00 pm. There is a mandatory head cook meeting at 2 pm on site.
- We will have water and electricity access on site. Be sure to provide your own hoses, extension cords, and such that is necessary for a successful cook site.
- Ice is available at many locations near the event site. Details later.
- Event will be held Rain or Shine. We have plenty of indoor space for serving, vendors, and music should there be any chance of unfavorable weather.

Friday Night Wingding, December 6, 2024, 5-8pm

- Wing turn in is at 5:00pm. Cook teams will be ready to serve the public after 5:30pm. Local area guest judges, local celebrities and school district officials, will be on hand to BLIND judge the competition under the supervision of the SC Barbeque Association (SCBA.)
- Wings are a highly desired item. Please initially serve 1 wing per portion. Volunteers will be on site to assist with serving.
- All wings provided must be cooked and available for our fundraiser service. All leftover wings will be collected at 7:45pm by an FDHS Beta member to be sold on Saturday at a designated location. The FDHS Beta Club will provide foil pans to collect leftovers.

Saturday BBQ Cookoff, November 18, 2017, 10am-3pm

- BBQ turn in is at 10:00am. Official blind judging will be regulated and organized by the SCBA. Judging boxes will be distributed at the cooks meeting on Friday.
- Once judging is complete, let Rebekah Hornke know when you are ready for volunteers to help serve BBQ to the public.
- Samples will be provided using FDHS authorized tickets only.
- All meat provided needs to be cooked and ready to serve for our fundraiser. All leftover BBQ meat will be collected at 2:30pm or earlier by an FDHS Beta Club volunteer. We will provide foil pans to collect leftover meat to sell at a later time.

FDHS Beta Butts & Wings BBQ Competition, Continued

RETURN THIS PORTION – PAGES 2 & 3

Entry Information:

Fees: \$225 Entry fee New Teams

- Includes Saturday Butts Competition and Friday Night Wing Ding

Mail Payment to: FDHS Beta Club, Attn: Rebekah Hornke, 8500 Patriot Blvd, North Charleston, SC 29420

Official Team Name:

Chief Cook:

Total Amount Enclosed \$ _225_____ ***Note space is limited to 20 cook teams

Mailing Address:

E-mail address: _____
Telephone: (Home) _____ (Cell) _____

- Assistant Cooks:
1. _____
 2. _____
 3. _____
 4. _____

6 butts and 20 lbs of wings will be provided

_____ I would like to smoke extra butts for FDHS to sell to benefit Camp Happy Days. Please provide _____ extra butts. (Foil and pans will be provided.). These should be ready by 11 am Saturday.

_____ I would like to cook extra wings for FDHS to sell to benefit Camp Happy Days. Please provide _____ extra pounds of wings.

POWER NEEDS: If you need additional power than a standard cook site, you will need to furnish your own generator (ex. RV, etc.)

Special Needs for Cooking Site (if bringing an RV please include the length of the RV):

COMPETITION RULES

1. FDHS Fall Festival supplies all the chicken wings and butts for the competition.
2. Each team must supply its own cooking ingredients, grills, utensils, tents, tables, chairs, ice, wood, gas or charcoal, paper supplies, electrical wire/hookups, etc. Ice will also be available for purchase on site.
3. The chief cook for each team must check in at the registration area on Friday December 6, 2024 between 10:00 a.m. and 1:00 p.m., to receive their team’s numbers and cooking area assignment. Team sites are approximately 30 ft. x 30 ft. and they will be assigned on a first come basis. If you need more space, let us know. Volunteers will be on site to assist you with serving where available.
4. Please decorate cooking sites with streamers, banners, flags, and trophies if you desire.
5. Cooking sites must be clean and ready for DHEC inspection by 3pm Friday Dec 6. (See DHEC rules below.)
6. There will be a **mandatory Chief Cooks Meeting at 2:00 p.m. on Friday**, December 6 on site for a review of the rules and other relevant information from the FDHS Beta Club.

7. Teams must be at their sites and prepared to serve guests between 5 – 8 p.m. on Friday, December 6 for the Wing Competition. Awards will be given at 3pm Saturday during the Awards Ceremony.

On Saturday morning, teams should turn in butts at 10:00 a.m. Tasting starts at 11am for the public until 3:00 pm (awards time) or while supplies last. **Let us know if you want to cook more meat for sale for Saturday morning.**

8. DHEC Rules:

- a. Aprons must be worn by all cooks and assistants.
- b. Areas must be kept clean and orderly in compliance with the regulations set forth by the SC Dept. of Health and Environmental Control. Team members must maintain a clean appearance.
- c. Cooking areas are to be kept free of trash. Trash cans will be provided by FDHS
- d. No live animals allowed in cooking areas.
- e. A container of water, hand soap, paper towels, & disinfectant must be in cooking area for hand washing.
- f. An approved probe thermometer is required to check the temperatures of the foods.

9. RVs and Cars:

- a. RV space is available, however you must supply your own power and water for RV parking.
- b. All RVs and vehicles belonging to a cooking team must be parked in an assigned area prior to 2:00 pm on Friday, December 6, and removed by 8 p.m. on Saturday, December 7.

10. Teams may not sell or provide any food or beverages directly to the public. Only official FDHS tickets can be used to obtain BBQ & Wings Samples. (Guests will be able to obtain beverages & other items at separate regulated sites.)

11. Under NO circumstances can alcoholic beverages be given out by the team members to the general public or to their guests.

12. The chief cook will be held responsible for the conduct of his/her team members and any of their guests.

13. Teams are required to possess a 2-way 10 BC fire extinguisher & to comply with rules of the Fire Marshall.

14. All tents must have weights attached to each leg. All tents that cover or are close to cooking grills must be flame retardant types.

15. Saturday afternoon clean-up:

- a. Any extra meat must be turned in to the FDHS Beta Club for additional charity sales. **Teams are not to keep any extra meat from Friday or Saturday under any circumstances.**
- b. Cooking teams are being asked to leave their sites intact until after the award ceremony on Saturday to keep the festival grounds looking attractive.
- c. All cookers and other equipment must be removed from the premises by 6pm.
- d. Teams are responsible for cleaning up in and around their areas before leaving on Saturday.

I have read & agree to abide by all rules & regulations for the 2024 FDHS Butts & Wings BBQ Competition. I understand that my team must follow all of the same rules and regulations. Failure to follow the rules & regulations may result in shutting down of my cooking site and being disqualified from the SCBA Competition.

Signature of Chief Cook:

Printed Name:

Date: