



# Hub City **HOG FEST** to benefit Mobile Meals

## Official Entry Form

The 10th Annual Hub City Hog Fest will be held in downtown Spartanburg, SC, on April 4th and 5th, 2025. The applications to compete are processed first come, first served. Experienced, trained and Certified SCBA Judges will handle the judging in this contest. The winners will receive trophies and prizes.

All correspondence will be with the Pitmaster.

Pitmaster: \_\_\_\_\_

Team Name: \_\_\_\_\_

Street Address: \_\_\_\_\_

City: \_\_\_\_\_

Telephone: (Home) (\_\_\_\_) \_\_\_\_\_ (Work) (\_\_\_\_) \_\_\_\_\_

Email: \_\_\_\_\_

If the above-named Pitmaster will not be the individual arriving with the team's equipment on the day of the event, please identify the individual who will be doing so by:

Name: \_\_\_\_\_

Email: \_\_\_\_\_

Phone: \_\_\_\_\_

Each team may provide its own shelter. If you bring a tent, you are responsible to bring four 50 lb weights to weigh the tent down. Each team will be allocated an outside space measuring 20' x 30'. Because we are a downtown festival, we urge each team to respect the 30' x 20' spot and ask that you help us in doing so. We certainly understand that some teams may physically be unable to fit in a 20' x 30' spot and will work with teams to fit you in as expeditiously as possible. Should you wish to illustrate your desired configuration for your team's equipment to include smokers, tents, trucks, campers, etc. please do so in the space below:

## COMPETITIONS & PRIZES

### FRIDAY NIGHT WING COMPETITION

1st Place Winner: \$500  
2nd Place Winner: \$300  
3rd Place Winner: \$200



### BOSTON BUTTS AND RIBS

Overall 1st Place: \$2,000  
Overall 2nd Place: \$1,500  
Overall 3rd Place: \$1,000  
Overall champions accumulate the best combined scores from both categories.

Individual Category 1st Place: \$500  
Individual Category 2nd Place: \$300  
Individual Category 3rd Place: \$200

\*In addition, there will be a side brisket competition. If interested, please contact us at [HUBCITYHOGFEST@GMAIL.COM](mailto:HUBCITYHOGFEST@GMAIL.COM) for more details.

## TEAM QUESTIONNAIRE

Please answer the following questions so that we may do our best to ease the logistics of the weekend:

1. If you require an increased electrical demand, i.e. more than 4 standard 20 AMP plugs, please indicate by circling the appropriate amperage requirement below and enclosing an additional \$30.

My team requires an additional electrical requirement in the amount of 30 /  
50 Amps. (circle one)

2. Load-in times are assigned by seniority of your team and your preferred load-in times. Please rank the following times based on your preference with (1) indicating the time that you would most like to arrive and (5) the time that you would least like to arrive:

\_\_\_ 7:00 AM  
\_\_\_ 8:00 AM  
\_\_\_ 9:00 AM  
\_\_\_ 10:00 AM  
\_\_\_ 11:00 AM

If you need to make arrangements for a different time, please contact us directly by email at [hubcityhogfest@gmail.com](mailto:hubcityhogfest@gmail.com).

**3. If you are bringing a camper/RV with a door opening to the side, please indicate which side of the camper you wish to face the road.**

\_\_\_\_ Driver's Side  
\_\_\_\_ Passenger's Side

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A \$250 fee must be received with each application form. Included in this fee is all of the competition meats (boston butts, baby back ribs and chicken wings) that you will use for the weekend. Also, included are two team t-shirts. If your team would like more than 2 t-shirts, please indicate below where you list what t-shirt sizes you need. Extra shirts are 10 dollars each.

T-shirt Sizes: (Free): \_\_\_\_\_

(Free): \_\_\_\_\_

Extra Shirt(s): \_\_\_\_\_

**Please include a check in the totaled amount below:**

Team Entry: \_\_\_\_\_ \$250  
Extra Electricity: (\$30) + \_\_\_\_\_  
Extra T-shirts (\$10 each) + \_\_\_\_\_  
Amount Enclosed \$ \_\_\_\_\_

**Please make checks payable to:**

**Hub City Hog Fest  
P.O. Box 1290  
Spartanburg, SC 29304**

**Waiver of Liability:**

Pitmaster agrees to indemnify and hold the Hub City Hog Fest, its committee, Mobile Meals, its employees, agents and volunteers harmless from any and all claims made against same, including without limitation, all costs, liabilities, judgments, expenses, damages, or reasonable attorney's fees arising out of or in connection with (1) structures erected by the contestant(s), (2) any apparatus, equipment or personal property used by the contestant(s), (3) any act or omission to act 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. Pitmaster understands and agrees that neither the Hub City Hog Fest, its committee, Mobile Meals, its employees, agents and/or volunteers may be held

liable in any way for an occurrence in connection with the Hub City Hog Fest which may result in injury, harm, or other damages to the undersigned or agents of the undersigned and guests, invited or not. The Pitmaster agrees that he and his agents and guests shall be responsible for any property damage or personal injury that may occur during their use of the premises provided by the Hub City Hog Fest.

I agree to abide by all the Rules and Regulation of the Hub City Hog Fest contained in the application and email communications to all accepted applicants. I further agree to notify all members of the team I represent about these rules.

Signature of Team Contact (Pitmaster) required: \_\_\_\_\_

**Please mail this completed application to:**

**Hub City Hog Fest  
P.O. Box 1290  
Spartanburg, SC 29304**

**Upon receipt of your check and acceptance of your Entry Form, a confirmation will be sent to you along with other festival information.**

# OUTDOOR SPECIAL EVENT REQUIREMENTS

*The following is an outline of the basic or common requirements found during most events and is not all inclusive. Any special event, tent, canopy, food-vending booth or trailers, or temporary structures not in compliance shall not operate. Additional requirements may exist and the City should be contacted prior to an event with any questions.*

## **Temporary structures, tents, canopies, and air supported membranes:**

1. Secured by staking or not less than 50 lbs per corner. Additional securing is required as tent size increases.
2. Tents in excess of 200 square feet, tents or canopies used for cooking or for the assembly of people shall include a permanently affixed label with the flame resistant information of the structure.
3. Maintain 20 ft between any cooking temporary structure and all other temporary or permanent structures.
4. Cooking shall not be conducted under or within the same tent utilized for seating or assembly.
5. Smoking is prohibited within 20' of any temporary structure. "No Smoking" signs shall be posted.
6. No hay, straw, or easily combustible items shall be used under or within 20 ft. of a temporary structure.
7. Open flames (candles, torches, decorative items) are prohibited under or within 20' of a temporary structure.

## **Fire Extinguishers**

1. Vendors with cooking or food heat processing equipment shall have a 2A:20B:C or larger extinguisher.
2. Vendors utilizing deep-fat frying shall utilize a type K or 40BC rated fire extinguisher.
3. Less than 1 year old (per manufacture) or serviced by a fire protection company within the last 12 months.
4. Distribute extinguishers throughout any tent used for assembly, spaced no further than 75' apart.
5. Extinguishers must be located at each mechanical ride amusement location, or generator.
6. Extinguishers shall be readily accessible at all times.

## **Electrical & Generator**

1. All electrical cords, lights, etc. exposed to the weather must be rated for outdoor use.
2. Multi-outlet devices shall include over current protection and protected from the weather.
3. All cables/cords crossing public areas or drives shall be covered with safety mats.
4. Generators shall not be within 20 ft of structures & isolated from contact by fencing or other enclosures.

## **Compressed Gas Cylinders**

1. Secure to maintain the cylinder in the upright position. Do not secure to tent poles or supports.
2. Cylinders shall be stored or operated on their side, protective collars & caps must be in place when not in use.

## **Access requirements**

1. Maintain an unobstructed fire lane, not less than 20 feet wide, to all areas during the event.
2. Maintain a clear space of 5 feet on either side of fire hydrants and sprinkler or standpipe connections.

## **Other**

1. Trailers or vehicles shall be stabilized to prevent accidental movement by chocking or other methods.
2. Fireworks sales are prohibited, displays require permitting by a state licensed Pyro-technician.
3. All stage or scaffold materials shall be approved by the Building Department prior to the scheduled event.

**These guidelines have been provided by the City of Spartanburg's Fire Marshall's Office. Questions should be directed to the Fire Marshal's Office at 864-596-2083 or the Building Official's Office at 864-596-2041.**

# **General Guidelines and Rules for Cookers of the South Carolina Barbeque Association**

The SCBA has only a few rules that are imposed on cookers who participate in a festival or cook-off where the SCBA judges. We try to make it as easy on the cookers as we can with the knowledge that if we let cookers “do their own thing” we will get the best results. There are a few guidelines, however, that make it fair for everyone.

## **Cookers may use any heat source they wish**

There is no requirement by the SCBA that any particular heat source be used in the preparation of barbeque. We leave the choice of the heat source to the cooker. It may be wood, gas, electric or any other reasonable heat source. The SCBA expects all cooking devices to be in working order and any cooking devices that may be found to be faulty or dangerous could be disqualified for use in the event.

## **The SCBA conducts only blind judging**

There is no on-site judging by the SCBA.

## **All meat in SCBA cook-offs must come from the same source.**

Unlike other sanctioning bodies that allow cookers to bring their own meats, the SCBA requires that all meats that are eligible for Master Barbeque Award points come from the same source thereby insuring a level playing field for all cookers. The festival promoters are responsible for finding the meat source and providing the meat.

## **Showmanship Awards**

The SCBA does not give points for appearance of the booth or the cooking apparatus. The festival may give an award for booth showmanship if they choose, but the SCBA does not judge such contests.

## **9inch boxes**

The SCBA recommends to all festivals that they use a standard 9 inch, non-partitioned Styrofoam box to hold the meat that is sent to the judging tables. The SCBA requires that there be enough meat to accommodate 8 judges.

## **No Markings of any kind on the turn-in box**

There should be no markings of any kind on, or in, the 9 inch turn-in box. You should send only barbeque. If there are any markings the receivers will ask that the entry be transferred into a box that has no markings and be resubmitted. If that is the case, however, it must be resubmitted within the normal time allotment (see below).

## **Wrapping boxes**

You may wrap your entry box in tinfoil, hot blankets or any other device that you think helps keep the entry warm on the outside of the box only. All such devices must be removed before the box is entered, however. If a box is submitted with foil inside of the box the entrant will be asked to remove it and resubmit the box.

### **The SCBA judges meat not garnish**

Cookers should send in only their barbeque without any extra articles in the box such as garnish of any kind. The SCBA is not interested in lettuce or peppers or meat done in designs; the SCBA is only interested in barbeque.

### **Sauce**

The SCBA judges barbeque the way it is sent to the receiving table. If you want to add your sauce you should do it yourself. Please do not send in sauce in a container. If you want it judged without sauce then that is the way you should send it in.

### **Entry Time**

The entry time is set by the festival not the SCBA. Most festivals prefer that judging start at 10:00 am but some few are a bit earlier or even in the afternoon. Please check with the festival personnel as to entry time. Generally, if the festival is smaller (less than 20 cookers), your entry should be sent into the receiving table within a 20 minute window; that is 10 minutes before and 10 minutes after the 10:00 time. If the festival is larger, say 25 or over, the time window is generally longer, that is, 15 minutes before to 15 minutes after the turn-in time. The SCBA Marshal will discuss this with the cooks at the cooks' briefing.

### **Meat**

The festival decides what categories of meat are to be judged. There is no SCBA requirement that any set of meat selections must be included. In fact, most festivals in South Carolina prefer only one or two meat sources, such as whole hog or shoulders. The festival will provide the meat to all cookers so that all cookers are using product from the same source. The SCBA will not judge or award points to any entry that is shown to be from an unapproved or outside source.

The barbeque in the box may be chopped, sliced, pulled, shredded, ground or any way the contestant wishes to submit it. The SCBA encourages all cookers to provide barbeque the way they would provide it to friends and family.

### **Local Health Regulations**

There are always various local health regulations that are imposed by the county, city and state. These regulations are the purview of the agency involved (generally the Department of Health) and not of the SCBA. If any entry is disqualified by the local Health Department then it is disqualified for entry into the contest and will not be judged or awarded points by the SCBA. All cookers are expected to follow all of the local health regulations that are imposed.

### **Local Festival Rules and Behavior**

The local festival sets rules for their festival and for individual behavior, not the SCBA. The SCBA only judges the barbeque entries. We do suggest that you follow all of the festival's rules, however, as any cooker who is disqualified by festival personnel or the Health Department, for whatever reason, will not be judged by the SCBA.



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