



# Cookin' on the Creek BBQ Festival

## Edisto Beach, SC

### June 5 & 6, 2026

### Application

Application Deadline is May 29, 2026

To participate in the Cookin' on the Creek BBQ Competition, mail your completed BBQ registration packet to Phyllis McElveen, TOEB Special Events Coordinator, 2414 Murray Street, Edisto Beach, SC 29438

*A completed BBQ registration packet consists of this application, a list of team members and helpers, your site plan, and the required registration fee made payable to the Town of Edisto Beach.*

**Waiver of Liability:** Contestants agree to indemnify and hold harmless Edisto Beach Cookin' on the Creek, The Town of Edisto Beach, 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.

Edisto Beach Cookin' on the Creek and The Town of Edisto Beach reserves the right to accept or reject any team's application. If your application is not accepted, your money will be refunded. However, no refunds of the paid application fee will be made once you have been accepted into the contest. Any photographs or videos taken of your team on-site become property of the Cookin' on the Creek BBQ Festival Committee and/or its affiliates and may be used for promotional purposes. Failure to follow the rules and regulations may result in the shutting down of a cooking site.

PLEASE PRINT ALL INFORMATION

Chief Cook/Pitmaster Name: \_\_\_\_\_  
Printed Signature

Official Team Name \_\_\_\_\_ Established Date: \_\_\_\_\_

Mailing Address \_\_\_\_\_

Email Address \_\_\_\_\_

Cell Phone \_\_\_\_\_ Other Phone \_\_\_\_\_

Pit Team Members \_\_\_\_\_

**Site Plan:** A site plan should be a **PHOTO** along with a **detailed DRAWING** of your set up with all **DIMENSIONS** of rig, tent, and which side you serve from (passenger or driver side). Also please note any other needs, information, or requirements that we need to know.

It is advisable to email Phyllis McElveen, [Pmcelveen@townofedistobeach.com](mailto:Pmcelveen@townofedistobeach.com) after you have mailed your completed entry packet to prevent any possible "lost in the mail" issues.



# Cookin' on the Creek BBQ Festival

Bay Creek Park, 3706 Dock Site Road, Edisto Beach, SC 29438

## June 5 & 6, 2026

\$220.00 application fee if received on or **before May 15, 2026**

\$260.00 application fee if received after **May 16, 2026**

***Application Deadline is May 29, 2026***

### **Schedule:**

#### **Friday, June 5**

9:00 AM Park is opened to cook teams

1:00 PM Meat is distributed

2:00 PM Deadline for Pitmaster Check In

3:00 PM Park is close to entering and exiting

3:00 PM Mandatory meeting for participants

5:30 Chicken wings turned into judges

6:00 PM Gates are opened to public – Party begins

10:00 PM Event is closed for the evening – Party is over

#### **Saturday, June 6**

7:00 AM Coffee and breakfast snacks in the Heritage Building

10:00 AM Meat (Butts) turned in for judging

11:00 AM Gates opened and sampling begins

1:30 PM Awards ceremony

3:00 PM Clean up

## Competition Information:

*Participation may be limited to the first 10 teams. After 10 teams, a waiting list will be created based on the date of receipt of the packet. The total number of teams will not exceed 14 and will be determined after reviewing the first 10 cook team entries and their space requirements. If your entry is not accepted, the entry fee will be returned. Cooking sites are approximately 20' x 25'.*

### Friday, June 5, 2026, Wing Competition

Chicken wings should be taken to the park's Heritage Building at 5:30 PM for the Wing Competition. Teams must be at their sites and be prepared to serve the public chicken wings samples beginning at 6:00 PM and ending with the last wing or 9 PM, whichever comes first. Friday night's competition will be judged by local volunteers and winners will be announced on Saturday during the 3 PM awards ceremony.

In efforts to NOT run out of wings too early in the evening, festival guests will be limited to four wings per person at a time. To-go orders will only be allowed after 8 PM and limited to 10 wings per person.

### Saturday, June 6, 2026 Boston Butt Competition

The turn-in time for the Butt competition is 10:00 AM. Teams must be at their sites and prepared to serve the public Boston butt samples beginning at 11:00 AM until the BBQ is gone. To-go orders will be allowed after 2 PM. Saturday's judges are provided by the SCBA. Saturday judging is sanctioned by the South Carolina Barbeque Association. The rules and regulations for this organization will be followed. The sample size is a level portion of BBQ in the provided 2-ounce cups.

**Awards Ceremony:** The awards ceremony will be on Saturday, October 12 at approximately 2:00 PM.

## **BUTTS**

1 <sup>st</sup> Place	\$1,200
2 <sup>nd</sup> Place	\$750
3 <sup>rd</sup> Place	\$500
4 <sup>th</sup> Place	\$350
5 <sup>th</sup> Place	\$200

## **WINGS**

1 <sup>st</sup> Place	\$500
2 <sup>nd</sup> Place	\$250
3 <sup>rd</sup> Place	\$100

*Winners must provide a signed W-9 form to receive their cash prizes.*

Setup time begins Friday, June 5, 2026, at 9:00am. Spaces are determined by arrival time, and rig and set up information given with your site plan.

RV's, trucks, and cars that do not fit in allotted space or are not required for cooking must be moved to the other parking areas by 3:00 PM on Friday.

Water and 20 AMP electricity will be supplied for the cooking teams. **If you need more than 20 AMP of power, please bring your own generator. If you have a generator, please bring it as a backup.** Outdoor heavy duty electrical cords and DHEC approved water hoses are the participants' responsibility.

Cooking sites must provide hand washing stations, soap and paper towels, buckets for disposal water and a probe thermometer.

Food preparation must 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. Town of Edisto Beach will provide serving supplies.

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 that all South Carolina DHEC rules and regulations will be followed. Unsafe practices will result in disqualification.

**Tents & Canopies:** 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 tents.

**Clean up:** All Teams are responsible for their clean up. **There will be a dumpster in the front parking lot for your meat packaging** and other trash that is not grease or ash related. **DO NOT USE THE DUMPSTER AT THE MARINA BEHIND PARK'S FENCE.** All teams are also responsible for disposing of any grease and ashes generated from your space in the proper containers provided by the event organizers. Please do not leave any trash behind. The location of the containers will be given at the mandatory participant's meeting Friday at 3:00pm. 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 Bay Creek Park. Anyone found doing this will be responsible for all environmental cleanup costs and subject to prosecution by The Town of Edisto Beach and/or State and Federal entities.

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

**Meat:** Wings and Butts will be available at approximately 1 PM on Friday. 40 pounds of chicken wings and one case (8) of Boston Butts will be provided to each team for the competition. Teams that do not cook all the meat provided on site and serve all meat to the public are subject to disqualification from the event. Undercooked food will result in disqualification.

An optional Rib Competition may be organized by the Cook Teams. Information will be forthcoming.

**Other Notes:**

A mandatory participants meeting will be held on Friday, June 5, 2026, at 3:00 PM in the Heritage Building with the SCBA Marshals and the Cookin' on the Creek event coordinator. Rules, sampling supplies, and relevant information will be given to the cooks and questions answered.

Teams can only sell their own team-related swag/t-shirts, rubs, or sauces. Sales of other foods and beverages are strictly prohibited

**UNDER NO CIRCUMSTANCES CAN ALCOHOLIC BEVERAGES BE GIVEN OUT OR SOLD 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.

The Town of Edisto Beach noise ordinance for "quiet time" will be enforced from 10PM to 7AM.

The Town of Edisto Beach has the right to accept or reject any cooking team's application.

**SPONSORSHIP Opportunities AVAILABLE**

For more information, please contact Phyllis McElveen at [PMcelveen@townofedistobeach.com](mailto:PMcelveen@townofedistobeach.com) or 843 603 0009 or 803 422 0002.

***\*\*\*Please let us know if you  
can and are willing  
to cook more than 40 pounds  
of wings on Friday.  
We want to have plenty of wings this year! \*\*\****