

The City of Adairsville

BBQ

& Blues Festival



SATURDAY • MAY 6

11am to 9pm

BBQ TEAM INFORMATION

Contest Rules & Requirements

Applications

Application Deadline - April 25, 2017

Dear Competitor:

The City of Adairsville is excited to be hosting the first ever Backyard BBQ competition! All competitors are welcome, but space is limited.

The cookoff will include a Judges Choice as well as a People's Choice (pulled pork).

Though admission to the festival is free to the public, there will be a minimal fee for attendees wishing to participate in the People's Choice competition. Those choosing to participate will receive a punch card/voting ballot.

Categories:

2pm - Smoked Chicken Wings (Judges)

3pm - Ribs (Judges)

4pm - Pork Loin (Judges)

5pm - Pulled Pork (People's Choice)

***Teams must prepare a minimum of 25lb of pork for People's Choice Competition.**

The Prize Pot

The prize pot, sponsored by will be \$1500 broken down as follows:

Judges' Choice

Grand Prize - \$350 (plus endless bragging rights)

1st Place in Each Category - \$200

2nd Place in Each Category - \$100

3rd Place in Each Category - \$50

People's Choice

\$100 plus free entry in 2018.

Please feel free to contact us with any questions or comments.

Deanna Berry

Event Coordinator

770-386-0022 ext 204

deanna@adairsvillefestivals.com

COOK TEAM REGISTRATION FEE

The team entry fee is \$125. *COMPETITION BOOTH SPACES ARE 10'x20'. ALL TRAILERS (including hitch) MUST FIT IN A SINGLE SPACE (or double space will be charged). There is a flat \$75 charge for teams who also want to vend. Menu must be submitted with application.

HOW TO SIGN UP

Complete attached application. Application deadline is April 25, 2017. Payment must be submitted with application to reserve booth space.

The payment for the booth fee will be processed immediately after Team has been approved by the Event Committee. Payment not accepted will be returned with a notification. Event Committee will also communicate with Teams to confirm approval. Set-up details will be sent out in advance of the event via email.

BOOTH SET UP

Cook Teams may set up as early as Friday, May 5 at noon. Check in with event coordinator upon arrival at designated registration area (this information will be included in set up details sent out prior to the event)

THE CONTEST

Teams or individuals may cook this open contest with any type of wood and/or charcoal, propane, compressed or liquid gas. Local fire and safety laws may prevent the use of any type of gas anywhere on the grounds at any time, and, if so, these laws prevail.

Electrical devices may be used within the cooker as long as they do not directly generate heat. Approved devices include rotisseries, fans and delivery systems for approved fuels. Electric smokers, holding ovens or containers or any devices with heat producing electrical coils are not allowed.

All meat must be cooked on-site at the contest from a raw state whether fresh or frozen. Meat may not be precooked, sauced, injected, marinated, cured in any way, or otherwise pre-treated prior to the official meat inspection. All meat must be maintained at a temperature below 40 degrees Fahrenheit prior to cooking, and at or above 140 degrees Fahrenheit during and after cooking.

RESPONSIBILITIES

Each contestant competing shall supply all of his own meat, cooking ingredients, individual cooking devices such as portable stoves, smokers/grills, wood, charcoal, utensils, preparation tables, etc.

The only thing provided to the contestant is the cooking area and Styrofoam trays for submission during the judging process. All contestants must adhere to all electrical, fire, and other codes set forth by local governing authorities .

Fire extinguisher(s) will be required for ALL teams. Proof of Fire extinguisher(s) will be required at meat inspections.

FESTIVAL RULES AND REGULATIONS

This is a family friendly festival that will include food and other vendors, live music, a beer garden, and a Backyard BBQ cooking competition. All teams must be approved by the Event Committee, which reserves the right to permit teams and limit activities at its sole discretion.

Cook sites will be assigned by the Event Committee. Multiple spaces may be requested for additional fees. Tents are not provided. Sites will have access to electricity, but teams should provide their own heavy-duty extension cords and power strips. Water hookups are available but teams must supply their own hoses.

Vendors must provide their own tents, displays, chairs, tables, set-up equipment, change, etc. Tent weights may be necessary for setup depending on the weather.

Early breakdown will not be permitted. There is no rain date – come prepared rain or shine. Booth must always be open and manned during festival hours. Teams are responsible for booth set-up, breakdown, and security of your property.

Grease/oil must be securely contained and removed from premise at end of the event. Teams are required to use the provided dumpsters for booth trash and are responsible for cleaning up booth space.

The booth fee is non-refundable.

The Event Committee reserves the right to remove any participant from the event who does not adhere to all Rules & Regulations set forth by the Event Committee. Non-compliance with the rules and regulations set forth may affect obtaining booth space in future City of Adairsville events.

RELEASE:

The undersigned hereby releases and forever discharges, and holds harmless the City of Adairsville and any of their agents of and from any and all manner of actions, suits, damages or claims whatsoever arising from any loss or damage to the property of City of Adairsville BBQ & Blues Festival and hereby consents to the enforcement of the rules and regulations as set down in the accompanying documentation.

The above information is correct to the best of my knowledge. I have read the rules and guidelines and I hereby agree to abide by such rules and regulations.

Signature: _____

Date: _____

CITY OF ADAIRSVILLE BBQ & BLUES FESTIVAL

Cook Team Application

- Applications must be postmarked by April 25, 2017
- Cook Team sites are \$125 for one 10W x 20D space
- Contestants must supply tent, table, and chairs

Team Name: _____

Team Captain: _____

Contact Phone: _____

Contact Email: _____

Contact Address: _____

On-Site Contact Phone: _____

No. Spaces: _____

Shirt Size (Each team will receive one shirt. Additional shirts can be purchased at the event from the City tent.)

S M L XL 2XL 3XL

On-Site Vending (add \$75 and submit menu with application)

Yes No

Please send completed form and payment ASAP to secure your spot!

Waiver of Liability: In consideration of team's application acceptance, I the undersigned, intending to be legally bound, hereby, for myself, my heirs, executors and administrators waive and release any and all rights and claims for damages I may have against the City of Adairsville, representatives thereof, successors and assigns for any and all injuries suffered by myself, my associates or my guests at the event. Further, I grant full permission to the City of Adairsville, event organizers and/or agents authorized by them to use any photography, videography, motion pictures, recording or any other record for any legitimate purpose. I acknowledge that I have received a copy of the vendor guidelines and agree to abide by such guidelines.

Captain Signature: _____ Date: _____

Check rcvd by: _____ Date rcvd: _____ Check #: _____ Date app rcvd by coordinator: _____

Saturday, May 6

Festival Hours:

11 a.m. - 9 p.m.

Set-Up as early as noon on Friday, May 5.

Make Checks Payable to:

City of Adairsville

BBQ & Blues Vendor Registration

Mail Payment to:

162 W. Main Street

Suite 303

Cartersville, GA 30120

Attn: Events Planning - BBQ&Blues

Event Coordinator:

Deanna Berry

770-386-0022

deanna@adairsvillefestivals.com