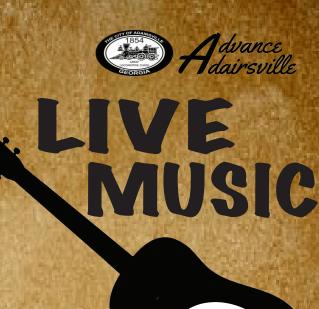


Logtown





Vendor Information

Requirements

Applications
Deadline:

MONDAY May 3 Classic Car Show 1 1:00 - 3:00

Historic Downtown Adairsville Public Square



BBQ TEAM INFORMATION Applications Due: May 3, 2019

Dear Competitor:

The City of Adairsville is excited to be hosting their annual BBQ & Blues Festival competition! All competitors are welcome, but space is limited.

The cook-off 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: (Subject to change)

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 2020.

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

Bethany Brady
Event Coordinator
470-601-1069 (cell)
770-773-3451 ext. 109 (office)
bbrady@adairsvillega.net

COOK TEAM REGISTRATION FEE

The team entry fee is \$125. *COMPETITON BOOTH SPACES ARE 20' wide (post to post). ALL TRAILERS (including hitch) MUST FIT IN A SINGLE SPACE (or double space will be charged). There is a flat \$75 additional charge for teams who also want to vend. Menu must be submitted with application.

HOW TO SIGN UP

Complete attached application. Application deadline is May 3, 2019. Payment must be submitted with application to reserve booth space.

All payments will be processed once an application is received by the Event Coordinator. You will be emailed/mailed a receipt. HOWEVER, this does not ensure that you have been accepted as a vendor. You will be notified by phone/email if you are accepted. If you are denied you will receive email/letter with a full refund.

BOOTH SET UP

Cook Teams may set up as early as Friday, May 17 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 at 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.

Cook sites will be assigned to each team. 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.

Teams/Vendors must abide by the attached Safety Regulations/Guidelines provided by the Bartow County Fire and Rescue. Please be aware if you do not abide, you may be asked to leave the competition/event if unable to address any issues raised by the Fire Marshall of the City.

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 City of Adairsville 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 May 3, 2019 Cook Team sites are \$125 for one 20'W space (you must fit between the postmarked by May 3, 2019 Contestants must supply tent, table, and chairs 	sts) Saturday, May 18
Team Name:	Set-Up as early as noon on Friday, May 17. Must be set up by Saturday morning at 10:00 AM.
Team Captain:	Saturday morning at 10.00 Aivi.
Contact Phone:	City of Adairsville
Contact Email:	BBQ & Blues Vendor Registration
Contact Address:	Mail Payment to: 116 Public Square
On-Site Contact Phone:	Adairsville, GA 30103 Attn: Events Planning -
No. Spaces:	BBQ&Blues
Shirt Size (Each team will recieve one shirt. Additional shirts can be purchased at the event from the S M L XL 2XL 3XL On-Site Vending (add \$75 and submit menu with application)	Event Contact: Bethany Brady 770-773-3451 ext 109 (office) 470-601-1069 (cell) bbrady@adairsvillega.net
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 undersing heirs, executors and administrators waive and release any and all rights and adairsville, representatives thereof, successors and assigns for any and all injuries went. Further, I grant full permission to the City of Adairsville, event organizers and ideography, motion pictures, recording or any other record for any legitimate purplendor guidelines and agree to abide by such guidelines.	claims for damages I may have against the City of suffered by myself, my associates or my guests at the d/or agents authorized by them to use any photography,
	ate:

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