

## FOOD FESTIVAL & COOK-OFF

#### SATURDAY, OCTOBER 5, 2019 11:00 AM TO 2:00 PM HOOVER METROPOLITAN STADIUM

\$15.00 Per Ticket . Children 12 and under are FREE

At this family-friendly event, visitors will enjoy delicious Louisiana food like jambalaya, gumbo, etouffee, red beans and rice, boudin, bread pudding and much more, prepared by local restaurants and individuals. There will also be a children's area full of games and activities.

A Taste of Louisiana is a great way to celebrate the food and culture of Louisiana right here in Birmingham, while helping a worthy cause. Proceeds from this year's event will benefit the Lagniappe Foundation, a 501(c)(3) non-profit, funding pediatric cancer research through the Sid Strong Foundation and scholarships for area college students.

Do you have a favorite recipe that you think has what it takes to be voted #1? Then register now to compete in the Cook-Off (see sponsorship and cooking competition information for details). This is a great opportunity to get your business' name out in the community, support a worthy cause and have a lot of fun.

#### **NOTE TO APPLICANT:**

The form below is an Active PDF Form. You can fill it out on your computer and then print it for mailing or you can save it as follows: After you edit the form click on FILE, then Click on

SAVE AS, in the box that opens change the name of the form to 2019 Cook Team Application (team name).pdf and hit save. You can then e-mail your form to kdhaynes@haynes-haynes.com



### FOOD FESTIVAL & COOK-OFF

# OCTOBER 5, 2019, 11 AM – 2 PM HOOVER METROPOLITAN STADIUM, HOOVER, AL

#### COOK-OFF REGISTRATION FORM

DEADLINE IS September 24, 2019

Serve your favorite Louisiana food and compete for the title. A 10x10 space, one 8' table, a sign with your team name, and up to five wristbands will be provided. You may bring your own 10x10 tent or a tent can be provided for an additional \$100, if requested by September 13th. Read Guidelines & Rules for more information.

Will you be providing your own tent? Yes/No

Circle One: AMA	TEUR-\$100 PROFES	SIONAL- \$250 STUDENT- \$50
Cookin' Krewe Na	ame:	
Contact Person:		Phone:
Email:		
City	State	Zip
Our Cookin' Krev	ve will cook:	
Krewe Captain		Email
Krewe Member _		Email
Credit Card: (Cir Name on Card Card #	YMENT: Credit Card/ Crele One) Visa MC AmEx  R 3-Digit Security (	Discover
Billing Zip Code		
	<b>able to</b> : Lagniappe Four	
<b>5 1</b>	ayment for \$	-
Mail completed re	egistration forms to:	Kenny Haynes Lagniappe Foundation 1600 Woodmere Drive Birmingham, AL 35226



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Taste of Louisiana Food Cook-C	Off and my Cookin' Krewe will abide by the ru	
the A Taste of Louisiana Cook-	Off Rules page.	
Signature	Date	_
Proceeds from this fun and tast Pediatric Cancer Research thro	the 2019 A Taste of Louisiana Food Festival & ty event will benefit the Lagniappe Foundation ugh the Sid Strong Foundation and scholars and amateur "Cookin' Krewes." Following	n, funding hips for local
GUIDELINES:		

Check-in: Festival grounds open at 8:00 AM Saturday morning for all sponsors and delivery trucks. Due to limited space, no campers/trailers are allowed in cooking area. All vehicles may unload and then be moved to the designated parking area by 10:00 AM. ATOL committee members will be present to help sponsors get to their booth locations.

Decorations: Contestants are encouraged to decorate extensively and have lots of fun with the public. You may use any kind of family friendly Cajun, Mardi Gras or Louisiana themed decorations.

Food: Food will be served to the public from 11:00 AM to 2:00 PM or until you run out.

- \* Food service gloves MUST be worn when handling and serving food
- \* Food must be kept at a safe temperature (140 degrees or more for hot food and 39 degrees or less for cold food)
- \* Contestant must prepare/cook in a sanitary manner
- \* Contestants MUST provide all food
- \* Cooking conditions subject to inspection by ATOL chairpersons and/or Health Department
- \* No pets allowed in food prep/cooking areas
- \* Please display a list of ingredients at your booth

Cooking Location: Contestants are encouraged, but not required, to prepare food on site. However, food must be prepared by the entering sponsor.

Booth: Booth size is  $10^{\circ}$  x  $10^{\circ}$ . Promotional items may be handed out to festival goers. You are welcome to display any signs, banners, or ads within your space for your Team/Company. Contestants must bring their own equipment including chairs, tents, butane cookers, fire extinguishers, etc. Due to circuit limitations, do not anticipate that electricity will be available for contestants. Water will be available.



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Awards: Awards presentations will begin at 1:30 pm. (see rules for judging details).

Clean-up: By the end of the Festival & Cook-off, you must clean up your booth site, and return site to its original condition. Dumpsters will be provided but please bring your own trash bags.

#### **RULES:**

Please read the following rules thoroughly, sign the agreement clause on the REGISTRATION FORM and keep this page for your reference.

- 1. A Contestant consists of a single individual, or a team of no more than four individuals.
- 2. An entry may be an appetizer, soup/stew, entree or dessert. An entry is a single recipe. It is suggested that contestants prepare enough food for 600 people to sample your recipe. Serving samples should not exceed 2 oz. (1/2 of the tasting cup).
- 3. Contestants are responsible for supplying all of their own utensils, cooking pots, chairs and products relating to food preparation. Contestants must provide their own TENT, weights to anchor tents, cooking and storing equipment, and chairs. They are responsible for the assembly and disassembly of all items. Prepare for the possibility of inclement weather conditions such as rain or wind. ATOL can provide a tent for an additional \$100, if requested by October 13th.
- 4. ATOL will provide each team with the following: one 8' table, tasting cups, tasting sporks, napkins, water from faucet for cooking purposes and a ticket jar (People's Choice Award).
- 5. Judging will be based on Taste (15 points), Originality (10 points), Presentation (10 points), and Degree of Difficulty (10 points). The contest will be judged by a panel of 5 judges. Additional points awarded for decoration of cooking area (5 points) and will be used in case of a tie. All competing teams will provide 8 samples to the judging area by 11:30 am. Label samples with team name and booth number.
- 6. Cook-off awards will be divided into 2 categories: an Amateur Division and a Professional Division (includes restaurants, caterers, those who cook for a living or sell to the public, etc.). An award will be provided for 1st place entrees in each division. At the beginning of the event, voting tickets will be given to attendees to cast their votes for People's Choice. Jars will be placed at each Contestant's booth to collect voting tickets for the People's Choice Award.