



SMOKIN' BIKE FEST

5/31/2019 - 6/1/2019

Shakerage Complex on McIntosh Trail
Peachtree City, GA 30269

PRO COOK TEAM APPLICATION

PRO PRIZE POT: \$11,800

OFFICIAL TEAM NAME: _____

KCBS#: _____

HEAD COOK: _____

HEAD COOK MEMBER NUMBER: _____

ADDRESS: _____

CITY/STATE/ZIP: _____

TELEPHONE: _____

EMAIL: _____

NUMBER OF ASST. COOKS: _____

ENTRY FEES:

_____ \$250 Entry Fee – *Before April 30, 2019* (20' X 40') + _____
Electrical Fee (\$30)

_____ \$300 Entry Fee – *After May 1, 2019* (20' X 40') + _____ Electrical
Fee (\$30)

ELECTRICAL HOOKUPS:

All cooking locations come with 20 amp hookup included. If you need a 30 amp or more, it is \$25.

_____ I need a 30 amp hookup

PEOPLE'S CHOICE COMPETITION * MANDATORY PARTICIPATION *

Two Butts will be provided. Meat does not have to be prepared on site.

* 11:00 am Saturday

1 FREE T-SHIRT is provided: choose your size:

- Small
- Medium
- Large
- Xlarge
- XXLarge

Any Additional T-Shirts Wanted? \$10.00 each

YES

NO

Please specify sizes and quantities for extra T-Shirts:

- Small: _____
- Medium: _____
- Large: _____
- Xlarge: _____
- XXLarge: _____

PAYMENT PREFERENCE

Payment must accompany application

_____ CHECK - Make payable to VETTED VENDOR, LLC

Mail to:

Vetted Vendor, LLC

C/O C&S Film Concierge

461 Sandy Creek Road, Suite 4104

Fayetteville, GA 30214

_____ CREDIT CARD

CARD NUMBER: _____

EXP. DATE: _____ **CVV CODE:** _____

PRIZES: A TOTAL OF \$11,800 IN PRO PRIZE MONEY!

There will be a prize for each of the four categories: BBQ Ribs, BBQ Pork, Beef Brisket and Chicken.

* All meat must comply with ALL KCBS and GBC Rules:

- **Grand Champion = \$2,500 + Trophy**
- **Reserve Grand Champion = \$2,000 + Trophy**
- 1st Place = \$400 + Trophy
- 2nd Place = \$300 + Trophy
- 3rd Place = \$250 + Trophy
- 4th Place = \$200 + Trophy
- 5th Place = \$175 + Trophy
- 6th Place = \$150 + Ribbon
- 7th Place = \$125 + Ribbon
- 8th Place = \$100 + Ribbon
- 9th Place = \$75 + Ribbon
- 10th Place = \$50 + Ribbon

RULES and REGULATIONS

MEAT INSPECTION

Meat inspectors available Friday 9:00 am – 5:00 pm. Uncooked meat must be kept below 40 degrees. A cooler with ice is okay. Cooked food must be kept above 140 degrees. You will be checked periodically to see if you are in

compliance. If your meat does not pass inspection and it is not corrected within the allotted period of time – you will be disqualified and you will not be asked to compete the following year (you may reapply after sitting out a year).

TEAM NAME

Each team must submit an official team name that cannot be changed later. In case of duplicate names, the earliest postmarked shall prevail. A cooking team shall consist of a chief cook and as many assistants as desired as long as they will fit inside your cooking area. The committee expects that good taste will be used – not only in your cooking, but in your area as well. We want each team to have a good time, and we want to be a good family atmosphere for those who attend. THE CHIEF COOK WILL BE HELD RESPONSIBLE FOR THE CONDUCT OF HIS TEAM AND GUESTS.

SUPPLIES & ELECTRIC

Parker Systems is providing water and electric. We will update this section by February 8th, 2019.

PIG BUCKS

- All Contestants and Vendors selling BBQ or any other item at the Smokin' Bike Fest will use PIG BUCKS only.
- No cash sales will be permitted.
- The contestant/vendor retains 80%, and the contest receives 20% for the PTCBMX.
- Collection times are Friday 10:00 pm and Saturday 3:00 pm.
- Pig Bucks turned in by 3:00 pm Saturday will be given a check AFTER 5:00 pm, Saturday, June 1st.
- Pig Bucks turned in after 3:00 pm Saturday will be mailed within 10 days after Pig Jam.

ENTRY FORM

Entry fees are required with submission of entry form. The size of each cooking area will be 20X40. Contestants must stay within the boundaries of their allocated area (ex: do not erect a tent if the tent ropes would not be within your area). Fire Marshall will have strict control.

PARKING

Details coming soon

OTHER RULES & REGULATIONS

1. We ask that you do not sell water, beer/alcohol or corn. All other side drinks are ok.
2. In addition to the rules and regulations listed above, the Kansas City Barbeque Society and Georgia Championship Barbeque Society's Rules and Regulations will apply.

WAIVER OF LIABILITY

VETTED VENDOR, LLC, The KCBS, and PTC BMX including the officers, sponsors and/or associates and the contestants, including parents, and/or legal representatives, agreed that the VETTED VENDOR, LLC, KCBS, will in no case be responsible for any loss, damage, or injury regardless of how much loss, damage, or injury is occasioned, and indemnify and save harmless VETTED VENDOR, LLC, KCBS from any and all claims, suits and/or judgements including the cost for defense of and such claim and/or suit by VETTED VENDOR, LLC, KCBS brought by anyone as a result of any loss, damage, or injury to any person or property, occasioned by any action or inaction of contestant, either solely or in conjunction with VETTED VENDOR, LLC or KCBS. Further, I hereby grant full permission to VETTED VENDOR, LLC, KCBS and/or agents authorized by them, to use any photographs, videotapes, motion pictures, recordings or any other record of the event for any legitimate purpose. I have read and agree to abide by the rules governing the BBQ cook-off.

TEAM CONTACT SIGNATURE:

Print Name

Signature Require

Date

Make/Model & License Plate number of Vehicle(s) to be on Premises: (please print)

CONTACT: Sally Herman
770-487-8877 -- info@smokinbikefest.com