



# 2019 Team Entry Form

## Hawgin' On Lanier

KCBS & GBC Sanctioned Georgia State Championship Contest

Event to be held in Gainesville, GA on August 2-3, 2019

Completed entry forms are due by July 15th, late fees apply thereafter

Check-in, Cooks Meeting, and Judging are held in the Judge's Tent at event area



All correspondence will be with the Head Cook:

Team Name: \_\_\_\_\_

Head Cook: \_\_\_\_\_ KCBS# \_\_\_\_\_

(KCBS membership not required to enter but required for KCBS points qualification and accumulation)

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Cell Phone: \_\_\_\_\_ E-mail: \_\_\_\_\_

(Communications about the contest will be emailed to this address)

**Registration includes:** Cook site with power and water, entry in the KCBS & GBC sanctioned contest, and breakfast on Saturday morning.

**Your Cook Site.** Site water and power combinations are limited and assigned in the order competitors arrive on site. You will be assigned a parking spot based on your power requirements based on those locations in the event area. PLEASE bring at least 50' of power cords/water hoses in the event you are located further from your power/water access than what you expect.

☐ **Extended Stay.** Check here if you will arrive Thursday or stay until Sunday.

Attend FREE cooking class Friday evening? Yes \_\_\_\_\_ No \_\_\_\_\_ How many will you be bringing? \_\_\_\_\_

\_\_\_\_\_ \$300 Professional Team

\_\_\_\_\_ \$150 Backyard Team

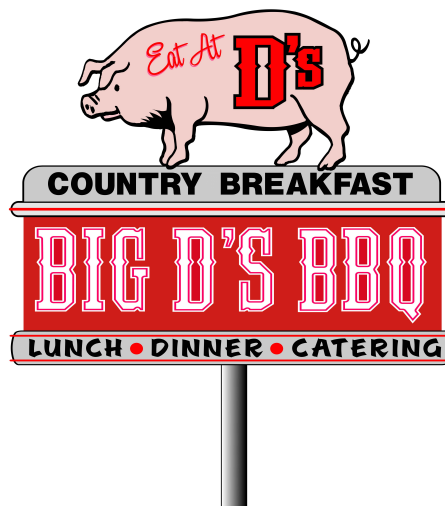
\_\_\_\_\_ \$25 Kids Que (FREE with paid entry in Pro or BY)

\_\_\_\_\_ 20amp power (Duplex GFCI outlet)

\_\_\_\_\_ 30amp RV service

\_\_\_\_\_ 50amp RV service

\$\_\_\_\_\_ Total Registration Fee



**Payment Information, Check or Credit Card:**

\_\_\_\_\_ I'm paying by check payable to: **Hawgin On Lanier** (include Team Name on your check).

If you wish to pay via credit card/debit card, please visit our website at [www.hawginonlanier.com](http://www.hawginonlanier.com) and view the teams application and check out using the online store for security purposes. A convenience fee is added to your bill if you choose to use a credit/debit card for your purchase online. The total fee for those using credit/debit cards is \$308.32 for Pro & \$154.31 for Backyard.

**Mail your payment, and signed application to:**

Hawgin On Lanier

Attn: Stan Kaminski

PO Box 5451, Gainesville, GA 30504

Contact Email: [HawginOnLanier@gmail.com](mailto:HawginOnLanier@gmail.com)

Phone number: (770)363-0894

**Note:**

The Hawgin On Lanier committee reserves the right to reject any application. If your application is not accepted, your money will be refunded; however, no refunds will be given after a team is accepted into the competition unless the event is cancelled at the organizer's request. This is a rain or shine event.

**Special Request, ADA need, Rig size and type:**

If you have a special request or ADA needs please provide details below. This can be a request to place several teams together or your preference for a grass, paved, gravel, or street side cook site. Please advise if you have a disability requiring a paved cook site with close ADA access to the cooks' meeting and turn in. The committee will make every effort to honor your request, but it is not guaranteed, especially based on the needs of other team's power requirements.

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**Waiver of Liability:**

In consideration for accepting this entry, I, the undersigned, intending to be legally bound, hereby, for myself and my organizational entity, my heirs, my team members, executors and administrators, do hereby release, indemnify and hold harmless the, Hawgin On Lanier (the "Event"), Stan Kaminski, the Event Sponsors, the Kansas City Barbeque Society ("KCBS"), the Georgia Barbecue Championship, Inc. ("GBC"), and Town of Gainesville, Georgia along with their representatives, successors, employees, and volunteers for any and all claims arising from or during the Event, including without limitation, all costs, liabilities, judgments, expenses, damages or reasonable attorney fees. I hereby grant full permission to the Hawgin On Lanier (the "Event"), Stan Kaminski, the Event Sponsors, the Kansas City Barbeque Society ("KCBS"), the Georgia Barbecue Championship, Inc. ("GBC"), and Town of Gainesville, Georgia and/or agents authorized by them, to use any photographs, video tapes, motion pictures, recordings and any other record of this event for any legitimate purpose.

**I agree to the terms of the Waiver of Liability, and I will abide by the 2019 Rules and Regulations of the Kansas City Barbeque Society, GBC, and the Hawgin On Lanier Rules and Regulations.**

**Head Cook Signature** \_\_\_\_\_ **Date:** \_\_\_\_\_

**RELEASE MUST BE SIGNED OR THIS ENTRY WILL NOT BE  
ACCEPTED.**

***Upon receipt, Hawgin On Lanier will send you a confirmation e-mail.***

*All checks will be made out to the Pitmaster.*



# Hawgin' On Lanier

## 2019 Rules and Regulations



### The Contest:

Hawgin On Lanier is sanctioned by the Kansas City Barbeque Society (KCBS) and the Georgia Barbecue Championship (GBC). KCBS representatives will be onsite. Judging starts at noon on Saturday, August 3rd, 2019 using the blind judging system. The Pro contest consists of four categories (12pm chicken, 12:30pm pork ribs, 1pm pork, and 1:30pm beef brisket). All four categories are required for Grand Champion.

Backyard Judging starts at 12 p.m. on Saturday, August 3rd, 2019 using the blind judging system. The Backyard contest consists of three categories (12pm chicken, 12:30pm pork ribs, and 1pm pork). All three categories are required for Grand Champion.

Kids Que Judging starts at 2:30pm. (Ages 6-10, 11-15; we will combine groups if not enough sign up for Kids Que)

### KCBS Sanctioned:

The Contest will be governed by the competition rules of the Kansas City Barbeque Society (KCBS). KCBS 2018 Rules and Regulations can be obtained by visiting <https://www.kcbs.us/about.php>. The following rules and regulations also apply to the competition:

1. All cook teams are responsible for reading and following the KCBS rules and regulations.
2. All cook teams are responsible for reading and understanding the contest information on the following pages.
3. Each team must have a 5 pound or larger, 3-A, 40BC rated fire extinguisher near all cooking devices.
4. Opened alcoholic beverages are only permitted on competition cook sites. No alcoholic beverages shall be distributed (given away or sold) to the general public.
5. Food or unapproved items are not to be distributed (given away or sold) to the general public by contestants.
6. The head cook is responsible for the actions of the team. Any violation of the contest rules will disqualify the team from the contest and the team may be asked to leave the event grounds.

### Contact Information

Hawgin On Lanier  
Attn: Stan Kaminski  
PO Box 5451, Gainesville, GA 30504  
Email: [hawginonlanier@gmail.com](mailto:hawginonlanier@gmail.com) Phone number: (770)363-0894

### Event Location:

The contest will be held at Laurel Park, in the Town of Gainesville, Georgia ([www.gainesville.org](http://www.gainesville.org)). Gainesville is a town of about 33,000 people located about 40 miles north of Atlanta, off I-85/I-985. Gainesville is best known for its long history as the Poultry Capital of the world, and home of the 1996 summer olympics Rowing Venue. The contest is held just inside of the gates of Laurel Park, located just off of Old Cleveland Hwy. If you set your GPS to find New Bridge Baptist Church then you will turn left (if coming south) or turn right (if heading north) onto New Bridge Baptist Rd. You will follow that street a short distance, keeping left, and turn right onto Old Cleveland Hwy. After a short distance you will turn left into Laurel Park and the event area will be on your right just after you pass the restroom facility on your right as you continue down the road.

### Competition Host Location:

**Check-in, Cooks Meeting, and Judging** teams will be checked-in as they arrive and their meat will be inspected beginning at 9 a.m. on Friday, August 2nd, 2019. There will be a cook's meeting at 5:30 p.m. Friday evening in the Judge's Tent. Judges will arrive at the event on Saturday morning around 11 a.m. and have a short orientation before preparing for the first set of turn-ins.

## **Cook Team:**

A cook team shall consist of 1 head cook and as many assistances as the head cook deems necessary. A team may cook several pieces of meat per category, but may only turn in one entry per category. The turn in quantities will be a minimum of six (6) portions as stated in the KCBS rules. Any violation of the contest rules by any team member will disqualify the team from the contest. The head cook is responsible for the actions of the team and for each team member and for the actions of any guest of the team.

## **What's included in your entry fee:**

Entry fees are listed on the Official Entry Form and based upon payment options.

Upon notification of acceptance of your application and payment of the entry fees, your team is entered in the Hawgin On Lanier, KCBS & GBC sanctioned contest.

You will be assigned a competition cook site of the size and power requirements as selected on the entry form (if available).

## **Check-in/ Early Arrival/ Extended Stay:**

**Check-in:** Friday, August 2nd, 2019 from 7:00am to 4:00pm. **GPS address is Laurel Park, 3100 Old Cleveland Hwy, Gainesville, GA.** Prior to the competition the Head Cook will receive several emails with updated information of the contest.

**Early Arrival/Extended Stay:** Teams are welcome to arrive on Thursday after 1:00PM and leave on Sunday. Water and power will be provided. Please indicate this on the application or contact Stan Kaminski one (1) week before the contest at [hawginonlanier@gmail.com](mailto:hawginonlanier@gmail.com), or call (770)363-0894.

## **Meat Inspection:**

You may choose to have your competition meat inspected during check-in or once you are setup on your site. The meat inspector will be on-hand to insure the competition meats are in compliance to the KCBS Rules. For KCBS competitions it is perfectly legal to trim the meat/pork/chicken in advance. If you are not ready for meat inspection during check-in, you will receive a ribbon to hang on your site somewhere visible to notify inspectors you are ready for a site visit and inspection. Meat inspection times are Friday, August 2nd, 9:00 a.m. to 4:00 p.m.

## Prize Money and Awards:

Checks will be made out to the Pitmaster.

### KCBS Pro Prize Purse: \$9,500

**Grand Champion:** \$1,200

**Reserve Grand:** \$800

3rd- \$500; 4th- \$300; 5th- \$200; 6th-10th- \$100

### Each KCBS Category: Chicken, Ribs, Pork, Brisket

1<sup>st</sup> Place: \$500

2<sup>nd</sup> Place: \$400

3<sup>rd</sup> Place: \$300

4<sup>th</sup> Place: \$200

5<sup>th</sup> Place: \$100

### Backyard Prize Purse Total: \$1,500

Breakout to be supplied prior to event

## Competition Cook Site:

- Each team will be assigned a competition cook site as selected on the team entry form. Pits, cookers, props, trailers, motor homes, vehicles, tents or any other equipment shall not exceed the boundaries of the team's assigned cook site. All seasoning and cooking of product shall be done within the assigned cooking site. Teams shall not share an assigned cooking site or cooking device.
- All travel ways must remain passable at all times for emergency vehicles. Please park all vehicles within the limits of your cook site or in the designated cook team parking areas.
- Each team must supply its own cooking ingredients, grills/smokers, utensils, tables, chairs, wood, charcoal, water hoses, power cables, and other materials needed by team.
- Open fires on the ground are not permitted. We understand that coals need to be created for smoking, so please keep all fires contained. Burn barrels will not be allowed on a paved cook site.
- A fire extinguisher must be readily available near the cookers at all times.
- Potable Water hook-ups will be available for all cook sites.
- Each team is provided one (1) 120v/20amp duplex power outlet or a standard RV type 30amp or 50amp power outlet as selected on the team entry form. You must supply any adapters and extension cords.
- If necessary, personal generators may be used but it must be a quiet operating generator with a manufacturer's noise rating of no more than 70dBa at 10 feet away. Any complaints of noisy generators may be cause to have the noise corrected immediately.
- When you need ice, just let one of the volunteers know and they will bring it to you.
- Barrels will be available for dumping hot ashes/ coals, and grey water with grease throughout the competition area. Grey water not containing grease may be emptied in vegetative areas. Grease should be disposed of with your regular trash (please double bag all bags containing grease).
- Trash shall be tied up and secured in a bag before throwing in the dumpsters/trash cans. Please don't over-fill trash bags.
- Public "Port-a-Johns" will be located throughout the completion site, including 1 ADA accessible portajohn at the Judge's Tent.
- Golf carts setup for highway use, bikes, and the like, are allowed in the competition area, but are not allowed in the streets outside of the competition area which exceed 30mph. Only persons with a valid driver's license are allowed to operate a golf cart on those streets. When not in use they must be parked on your cook site.

## Vehicle Parking:

In addition to your truck/camper/trailer/toy-hauler/motor-home/primary vehicle, one additional vehicle will be permitted on your competition cook site; however, everything must fit in your space. Vehicles are not allowed to park in designated travel lanes in the competition area. The travel ways must remain passable at all times for emergency vehicles. For safety reasons, all other vehicles must park in separate, designated cook team parking areas. Vehicles parked in the competition area will not be allowed to come and go unless you are making deliveries to the cook site. We kindly ask that you not abuse this privilege. If you want uninhibited movement, please park in the designated cook team parking areas on the outskirts of the gravel lot, or at the boat ramp area.

## Cooks Meeting:

The mandatory cooks meeting will be held Friday at 5:30 p.m. in the Judge's Tent.

## BBQ Product Vending (non-food):

On your cooking site you may choose, free of charge, to sell barbeque products (not prepared food) such as commercial rubs, sauces, books, videos, cooking related items, or paraphernalia relating to your individual team. Beverages and on-site prepared foods, including competition meats, are not allowed to be sold without a food vending permit.

## Food and Beverage Vending:

Vending of food or beverage of any kind is prohibited on site.

## Safety & Security:

- The Hall County Sheriff's Office will make routine "on-site" passthroughs from Friday 8:00 a.m. through the event Saturday night. **All emergencies during the competition: Dial 911. Physical location of the event is 3100 Old Cleveland Hwy (Laurel Park).**
- The Head Cook is responsible for the conduct of his/her team members and any guests.
- Under no circumstances are alcoholic beverages to be distributed (given away or sold) to the public by the teams. Team members are expected to be discreet in consuming alcoholic beverages in a professional and responsible manner. **Opened alcoholic beverages are only permitted on the team's cook site.**
- All teams are requested to respect the rights of others with special emphasis against loud noise and music, profane language, and infringement on adjoining sites.
- Teams must conduct themselves in a professional manner at all times.

## Clean-Up and Exiting:

It is the responsibility of the contestant to see that the team's assigned cooking space is clean and orderly, and return the sites to pre-competition conditions following the contest. All fires must be put out, and all equipment removed from site. It is imperative that clean-up be thorough. Any team's assigned cooking space left in disarray or with loose trash, other than at trash containers, may disqualify the team from future participation at KCBS sanctioned events.

## Local Food and Drink:

### Local restaurants (Closeby) in Gainesville

#### Recess Southern Gastropub

118 Bradford St NE  
Steak, seafood & fine bar foods.

#### Scott's Downtown (Fine Dining)

131 Bradford St NE  
Fine dining steakhouse.

#### Atlas Pizza

104 Washington St NW  
Pizza, sandwiches, etc

#### Bluefin Japanese Steakhouse

1642 Park Hill Dr  
Awesome sitdown Japanese Steakhouse.

#### Senor Fiesta

4110 Cleveland Hwy  
Awesome sitdown Mexican food.

### Grocery Stores

#### Kroger Marketplace (super Kroger)

1931 Jesse Jewell Pkwy  
6am-1am

#### Yellow Fin

120 Bradford St NE  
Steak, seafood & fine bar foods.

#### Luna's Restaurant (Fine Dining)

200 Main St SW  
Fine dining restaurant.

#### Avocados

109 N W Bradford St  
Fine selection of burgers, sandwiches,  
other bar foods.

#### Fast Food

Dunkin' Donuts  
McDonalds  
Taco Bell  
Chic-Fil-a  
Subway  
& many more.

## Hotels:

The closest hotels are located in Gainesville about 8 miles south, in the downtown area. This is a partial list of the nearest to the competition.

Hilton Garden Inn  
Ramada  
Fairfield Inn  
Hampton Inn  
and plenty of others