

## THE CONTESTS

Load in will be at 8:00 a.m. Participants are required to cook for the duration of the Festival hours of 12:00 to 7:00. Clean up and load out must be completed by 9:00 p.m.

**Each vendor site will be provided with two eight foot tables. You may rent a grill from the facility for \$100. Fryers for Buffalo wings must be provided by the contestant.**

**All individual participants will be required to complete and return a temporary permit from the Montgomery County Health Department. Restaurant participants will provide their Certificate of insurance.**

**Beverage sales will be conducted by Strathmore Hall. They are anticipating getting a beer truck.**

**Judging:** Judging for all categories will be by the Infusion Hot Sauce Company Panel.

### **The following rules and regulations are for participants in the Barbecue Battle:**

Barbecue teams may cook with any type of wood and/or charcoal or propane. Devices including rotisseries, fans & delivery systems for fuels are allowed. **Electricity will not be available. Battery operated devices will be acceptable.**

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

### **The following rules and regulations are for participants in the Chicken Wing Cook-Off.**

The cook-off will encompass two categories:

- **Best Buffalo Wing Sauce**
- **Most Creative Wing Sauce (FREE STYLE)**

**Ingredients & Preparation:** Wings must be cooked at the competition from the raw state. Any pre-cooked items will result in disqualification. Any seasoning or ingredient necessary to create unique taste is acceptable. **Cooking:** Cooking must be self-contained and must take place throughout the Wing Cook-Off. Random evaluations may be made of each participant during the cook-off.

## CONTESTANT RESPONSIBILITIES

We will arrange for an on-site distributor to supply meats, chicken, fish and seafood. The details are still not confirmed. Additional information will be provided in the Cooks Packets, distributed by September 1, 2007.

Contestants shall be responsible for providing their own other cooking ingredients and utensils, etc. The contestants will be provided a regulation size cooking area unless alternate space is requested (see below) and approved. All contestants MUST adhere to all electrical, fire, and other codes set forth in the Contestant's Packet.

## WATER

Water will be available in selected locations. You will be required to have in your area a bucket of chlorinated water for sterilization, please bring bleach for this. **There will be no dumping of Grey Water (Greasy Water) at the site, This Will Result in a Very Large Fine.** There will be containers available for disposal.

## ACCEPTANCE

**APPLICATION: \$75.00 entry fee required with submission of entry form.** The \$75 initial entry fee includes a 20' x 20' team space, entry in up to two categories. See attached entry form for additional categories, team spaces, & corresponding clean up deposits.

WE WILL ACCOMMODATE COOKING RIGS & TRAPPINGS BASED ON SPACE AVAILABILITY.

20' x 30' frontage or larger will be at discretion of the contest committee on a first come first served basis.

CHECKS should be made payable to Infusion Hot Sauce Company. NO refunds will be made once your application is accepted. If your application is not accepted, a full refund will be made to you.

The DEADLINE to enter is August 21, 2007. **Applications accepted on a first come, first served basis.** Due to limited space, all entries submitted are not guaranteed entrance to the contest. **Enter Early!**

**All spaces are given out on a first come, first served basis.**

**Applications will be accepted until August 21, 2007 by mail only at this address:**

**Infusion Hot Sauce Festival**

**615 Blossom Drive**

**Rockville, MD 20850**

**APPLICATIONS MAY NOT BE HAND DELIVERED; THEY MUST BE RECEIVED THRU THE MAIL. GET YOUR APPLICATIONS IN AS EARLY AS POSSIBLE. WE WILL NOT ACCEPT APPLICATIONS POSTMARKED AFTER August 21, 2007.**

Due to limited space, the Committee has assigned spaces on a first come first served basis.

Within one week of receipt of valid application, verbal or written acceptance / non acceptance will be given to designated chief cook . Contestant Packets will be mailed to each team accepted by September 1, 2007. The packet will include an Acceptance Form and Statement of Understanding of the rules, liabilities, regulations, and team responsibilities. Each Chief Cook must sign and return all completed forms by September 15, 2007 to be fully entered in the contest.

THE COMMITTEE RESERVES THE RIGHT TO MAKE ADDITIONAL REGULATIONS AS THE SITUATION WARRANTS. ALL DECISIONS OF THE CHAIRMAN, COMMITTEE AND JUDGES ARE FINAL.

**VIOLATIONS OF THE RULES AND REGULATIONS OF THE CONTEST MAY RESULT IN DISQUALIFICATION, EXPULSION FROM THE GROUNDS AND/OR DISQUALIFICATION FROM FUTURE PARTICIPATION.**

If you have any questions, problems, need to make advance arrangements, or if you have been accepted and for some reason can not attend, please contact us at: **(240) 401-0973** email us at [festival@infusionhotsauce.com](mailto:festival@infusionhotsauce.com).

**When completed mail Entry Form & check to:  
Infusion Hot Sauce Festival  
615 Blossom Drive,  
Rockville, MD 20850**



CUSTOM CHILI INFUSED VINEGARS  
www.infusionhotsauce.com  
(240) 401-0973

## OFFICIAL ENTRY FORM

**Infusion Hot Sauce Festival \$3,000 in Cash & Prizes**

**September 30, 2007 on the grounds of the Mansion at Strathmore Hall**

TEAM NAME: \_\_\_\_\_

CHIEF COOK: \_\_\_\_\_

PHONE# \_\_\_\_\_ EMAIL: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

Street/P.O. City State Zip

2ND

CONTACT: \_\_\_\_\_ PHONE# \_\_\_\_\_

ADDRESS: \_\_\_\_\_

Street/ P.O. Box City State Zip

CORPORATE TEAM SPONSOR (if any) \_\_\_\_\_

**STANDARD ENTRY FEE: \$ 75.00**

**A 20' x 20' space is included with your entry fee of \$75.00**

**Standard entry fee includes two categories.**

**For a larger space then 20'x20':**

**Extra \$100 for 20'x30' or extra \$200 for 20'x40'**

**CLEANUP DEPOSIT: (Refunded if area left clean) \$ 50.00**

Check Division(s) and category(s) in which you will compete. (Standard Entry includes two categories in any division)

### **BARBECUE DIVISIONS**

### **CHICKEN WING DIVISIONS**

\_\_\_\_ **WET**      \_\_\_\_ **DRY**

\_\_\_\_ **FREE STYLE**

\_\_\_\_ **PORK**      \_\_\_\_ **FISH/  
SEAFOOD**

\_\_\_\_ **BUFFALO**

\_\_\_\_ **CHICKEN**      \_\_\_\_ **BEEF**

Entry fee (includes 20'x20" & 2 categories)	\$	75.00
Extra \$100 (20'x30') \$200 (20'x40')	\$	_____
<b>CLEANUP DEPOSIT:</b>	\$	<b>50.00</b>
Grill Rental \$100.00 gas ____ charcoal _____	\$	_____
Tent rental \$100 for 10 x 10	\$	_____
Additional categories ____ X \$50 each =	\$	_____
<b>TOTAL AMOUNT ENCLOSED:</b>	\$	_____

Acceptance will be based upon your ability to fit within a standard size area (20' x 20' or larger as requested) **NO DIGGING ALLOWED.**  
LOAD-IN MUST BE COMPLETED BY SUNDAY SEPTEMBER 30 AT 11:30 AM.  
LOAD-OUT WILL NOT BE ALLOWED UNTIL SUNDAY SEPTEMBER 30 AT 7:00 PM. The Committee reserves the right to reject any application. If your application is not accepted, your money will be refunded. However, no refunds of the application fee or deposit will be made once you have been accepted into the contest. Your responses to questions in this application become the property of Infusion Hot Sauce Company, LLC and may be used for promotional purposes. Contestant agrees to indemnify and hold Infusion Hot Sauce Company, LLC, including its employees and volunteers, sponsors and agents, harmless from any and all claims made against Infusion Hot Sauce Company, LLC, including without limitation, all costs, liabilities, judgments, expenses, damages, or reasonable attorneys' fees, arising out of or in connection with (i) any structure erected by Contestant, (ii) any apparatus, equipment, or personal property used by Contestant, (iii) any act or omission to act of Contestant, its agents, invitees, participants, representatives employees, servants and agents, and (iv) any claims made on account of or resulting from Contestant's participation in the contest.

**I have read and agree to abide by all Rules and Regulations for The Infusion Hot Sauce Festival.**

Chief Chef: \_\_\_\_\_  
Team Name \_\_\_\_\_  
Date: \_\_\_\_\_ Email: \_\_\_\_\_

**A check for the appropriate fee and deposit must be received with every application no later than August 21, 2007. Mail this form and your fee with check made payable to:**

**Infusion Hot Sauce Company  
615 Blossom Drive  
Rockville, MD 20850**

**For more info call: 240-401-0973**

## **GENERAL SANITATION REQUIREMENTS**

1. Purchase all prepared food and raw ingredients from a licensed, commercial source.
2. Do not prepare any food at home
3. Store frozen food at zero degrees. Maintain cold food at 40 degrees F or below until cooked or served cold. Your meat and other perishable items must be kept cold and on ice in a cooler until you begin cooking.
4. Cook food to the proper temperature: Pork 150 degrees F, beef 155 degrees F., Poultry, 180 degrees F. Reheat food to 165 degrees F. Maintain hot food at 140 degrees F or above.
5. Use metal stem thermometers to check food temperatures. These may be purchased at your local food store.
6. Provide a hand washing station with soap, paper towels, and water. Provide a catch basin or a bucket. Have on hand a roll of paper towels for drying.
7. Have 3 compartment sink for washing utensils. Compartments should have soapy water, rinse water and sanitizing water. We will provide a limited number of aluminum pans that you can use for your three washing compartments. We will also provide sanitizing tabs.
8. Discharge water and grease will be disposed of in special receptacles provided.
9. Cook under a 10 X 10 covering.

Have a trash bag available to hold your trash.