



ATTENTION PRO BBQ TEAMS:

The Atlanta Bar-B-Q Club is proud to announce the 4<sup>th</sup> Annual **Atlanta BBQ Festival** at **Atlantic Station** in Atlanta, Georgia on **September 14<sup>th</sup> and 15<sup>th</sup>, 2012**. We invite you to fire up your grills and join us for a celebration of great BAR-B-Q! We have made some changes to this year's event to meet the demand of the general public and make the event even better for you the cooks that make this event possible. We are anticipating an attendance of more than 12,000 people at this year's event.

The 2012 **Atlanta BAR-B-Q Festival** will offer up cooking competitions, entertainment and activities on Friday, September 14<sup>th</sup> from 4pm – 10 pm and Saturday, Sept 15<sup>th</sup> from 12 noon – 8pm. The **Atlanta BAR-B-Q Festival** is the only BAR-B-Q competition in Atlanta's city limits. Atlantic Station's special event site (20<sup>th</sup> Street @ Fowler Street) will once again play host as we welcome 50 Pro and Backyard Teams to cook up their best to win over \$10,000 in trophies and cash prizes. Here's a list of features for this year's event:

- The 2012 Atlanta BBQ Festival will be a KCBS sanctioned event. For complete information about rules and regulations visit the website at [www.kcbs.us](http://www.kcbs.us)
- Pro Teams will participate in Pork, Ribs, Brisket and Chicken categories on Saturday with prizes awarded for 1<sup>st</sup>-5<sup>th</sup> Place in individual categories as well as an Overall Champion and Reserve Champion. See full details in Cooking Rules attached.
- All Pro and Backyard teams are encouraged to participate in our Anything Butt, Sauce and Dessert contests on Friday night with prizes awarded for 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> Place. See full details in Cooking Rules attached.
- All Pro and Backyard Teams are encouraged to participate in a special People's Sample Award which offers patrons the chance to enjoy true competition BAR-B-Q. Teams who participate will receive a \$50 discount on their competition fee and will receive a revenue share on the BBQ samples sold by their team. We have simplified this contest to eliminate tickets and sell samples directly at your booth and provide cash payout of your revenue share day of the event. The event will furnish staff to sell the samples as well as sample cups. This is a great way to use your teams turn in leftovers. For full details see Contest Rules attached.
- All teams are encouraged to participate in our Best Team Decorated Booth Contest. Prizes will be awarded for 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> Place.

We hope that you will join us for the 4<sup>th</sup> Annual **Atlanta BAR-B-Q Festival** on **September 14<sup>th</sup> and 15<sup>th</sup>**. This package includes a PRO Team Cooking Application as well as all event rules and policies. Should you require any additional information or further details, please don't hesitate to contact me. Thanks and I look forward to seeing you!

Sincerely,

Bob Herndon  
President Atlanta BAR-B-Q Festival and Club  
Phone: (404) 406-1403  
E mail: [atlbbqclub1@gmail.com](mailto:atlbbqclub1@gmail.com)



# 2012 PRO TEAM Application

## TEAM INFORMATION

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

Head Cook: \_\_\_\_\_

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

\_\_\_\_\_

Phone: \_\_\_\_ - \_\_\_\_ - \_\_\_\_ Email: \_\_\_\_\_

**CATEGORIES: MANDATORY:** CHICKEN RIBS PORK BRISKET

**OPTIONAL:** SAUCE (FRI) ANYTHING BUTT (FRI) Dessert (FRI) (circle the ones you wish enter)

### ENTRY FEES:

<b>Cooking Competition Fee - 20X30 space</b>		
Before June 1 – EARLY DISCOUNT	\$275	\$
Regular Fee	\$300	\$
After September 1 – LATE FEE	\$325	\$
<b>Additional Space Fee – for each additional 10’ linear space</b>	\$100	\$
Optional: <b>ANYTHING BUTT Contest</b> (meat supplied by event)	\$25	\$
Optional: <b>DESSERT Contest</b>	\$10	\$
Optional: <b>SAUCE Contest</b> (\$10 per sauce; up to 3 sauces)	\$10 per	\$
<b>People’s Sample Contest Discount</b> (circle one) Whole Hog or Pulled Pork	\$50. Discount	-\$
<b>Team Vending Permit</b> Sauces/merchandise only; NO Food	\$75. Flat Fee	\$
<b>Extra t-shirts</b> (\$10 each) m__ l__ xl__ 2xl__ 3xl__	\$10	\$
<b>Electricity Rates</b>		
For each 20 amp/120 volt line	\$50	\$
For each 30 amp / 120 volt line	\$70	\$
For each 50 amp / 208 volt /1 phase service	\$200	\$
<b>TOTAL DUE</b>		<b>\$</b>

### PAYMENT:

CHECKS: Please make payable to Atlanta BBQ Festival and send with application to address listed below.

CREDIT : Type: MC Visa Disc. Number \_\_\_\_\_  
 Expiration \_\_\_\_\_ Sec. code \_\_\_\_\_ Billing zip \_\_\_\_\_

### DEADLINES:

June 4, 2012 Early Discount Application  
 Sept 1, 2012 Deadline for all Applications  
 Event competition slots are awarded first-come, first-served and may be full prior to Sept 1<sup>st</sup> deadline. Completed application and full payment must be received to reserve your spot at this year’s event

### CONTACT / APPLICATIONS TO:

For more information: Bob Herndon (404) 406-1403 , [atlbbqclub1@gmail.com](mailto:atlbbqclub1@gmail.com)  
 Mail application to: Atlanta Bar-B-Q Club P.O. Box 1875 , Decatur Georgia 30031

I UNDERSTAND THAT NEITHER THE ATLANTA BBQ CLUB, AND EACH OF THEIR RESPECTIVE PARENT, SUBSIDIARY AND AFFILIATED COMPANIES, AND ALL OF THEIR RESPECTIVE DIRECTORS, OFFICERS, SHAREHOLDERS, AGENTS AND EMPLOYEES, INCLUDING, WITHOUT LIMITATION, INDEPENDENT CONTRACTORS, IF ANY, RENDERING SECURITY SERVICES IN CONNECTION WITH THE COOK-OFF (COLLECTIVELY, THE “COOK-OFF PARTIES”) ARE RESPONSIBLE FOR LOSS OR DAMAGE OF WORK, PERSONAL INJURY, OR PROPERTY DAMAGE, NOR WILL THE COOK-OFF CONTESTANT BE A PARTY TO LEGAL ACTION AGAINST THE COOK-OFF PARTIES. I HAVE READ THE DESCRIPTION OF THE FESTIVAL AND ITS RULES AND I AGREE TO ABIDE BY ITS TERMS.

SIGNATURE \_\_\_\_\_ DATE \_\_\_\_\_

**COOKING RULES AND REGULATIONS**

1. Each team may check in and load in on Thursday, September 13th, between 12:00 pm to 7:00 pm or teams can check in before 1PM on Friday. The Contest Coordinator will provide event credentials and direct you to your site. Teams may set up equipment anytime after their arrival but must be fully set up by Friday at 2pm. All cooking spaces will be numbered and pre-assigned by the BBQ Committee.
2. Each Pro Team will receive a 20' by 30' space. Additional space is available in 10' linear sections but additional space must be pre-ordered and paid for at time of registration. Any teams arriving day of show requiring additional space will not be able to receive it as space on site is highly limited and will be pre-booked and confirmed. Teams will provide all equipment and supplies including tents.

The event will furnish access to water but teams should furnish containers to carry and hold water. Pro teams must pay for electricity hooks ups as follows:

- \$50. per each 20 amp/120volt line
- \$70. per 30 amp / 120 volt line
- \$200. per 50 amp / 208 volt /1 phase service

3. Each Pro Team may participate in Friday's "Anything Butt", Dessert or Sauce competition as well all of the Saturday categories as indicated below. There will be a champion for each category. The overall champion will have the highest combined scores for the team's Saturday categories.

**Friday Turn-In Time**

- 6:00 pm **Sauce Contest** (open to all Pro and Backyard Teams)  
Sauces do not have to be prepared on site.  
Prizes are: 1<sup>st</sup> Place - \$250., 2<sup>nd</sup> Place - \$150. and 3<sup>rd</sup> Place - \$75.
- 6:30 pm **Anything Butt** Contest (open to all Pro and Backyard Teams)  
Our "Anything Butt" contest features a simple meat (i.e. salmon, steak, etc) with meat provided by an event sponsor and announced to you on Friday at approximately 2pm. Meat must be prepared on site and turned in served in a 9X9 box with any type of garnish allowed  
Prizes are: 1<sup>st</sup> Place - \$250., 2<sup>nd</sup> Place - \$150. and 3<sup>rd</sup> Place - \$75.
- 7:00 pm **Dessert Contest** (open to all Pro and Backyard Teams)  
Desserts can be cooked off site and brought with you. It can be presented in a container of your choice but must not be larger than 12 by 18 inches or a 9 x 9 turn in box may be used.  
Prizes are: 1<sup>st</sup> Place -\$250., 2<sup>nd</sup> Place-125., 3<sup>rd</sup> Place-\$75.

**Saturday Turn-In Times are as follows:**

- 12:00 AM Chicken
- 12:30 PM Ribs
- 1:00 PM Pork
- 1:30 PM Brisket

All times have a 5 minute grace period before and after stated turn in time.

Prizes will be awarded in each individual category and an overall Champion will be selected based on the highest combined score from the participating teams' 4 categories. Winning teams will receive trophies and the following cash prizes:

**Overall Champion**

1<sup>st</sup> Place \$1500 2<sup>nd</sup> Place \$1000

**Category Winners:**

1<sup>st</sup> Place -\$300. 2<sup>nd</sup> Place-\$200. 3<sup>rd</sup> Place-\$100. 4<sup>th</sup> Place -\$75 5<sup>th</sup> Place -\$50

4. All competition meat will be inspected on site prior to cooking. Meat for competition may not be pre-cooked or prepared prior to inspection. Meat must be cooked on site. Only after inspection may cooks add marinades, rubs, etc. All meat must remain on site after inspection until turn-in. Failure to follow this rule is grounds for disqualification.
5. All contests will be judged by a table including 1 table captain and 6 judges. The KCBS garnish rules apply. Sauce may be served on the meat, but no pooling allowed.
6. All Pro and Backyard teams are strongly encouraged to participate in the People's Sample Contest on Saturday. Teams will receive a \$50 discount on their registration fee as well as a revenue share for BBQ samples sold at their booth for participating in this contest. This is a great way to use your team's turn-in leftovers.

The event will provide signage for your booth indicating you are a team participating in the People's Sample Contest. Event will furnish sample cups to use to serve samples. Pulled pork or whole hog samples will be 1 oz and will be sold by an event staff member at your booth for \$1 each. No tickets will be sold – sales will be cash only. Each team must furnish a minimum of 300 samples but there is no maximum limit of samples. When you are out of BBQ, you will notify the event staff assigned to your booth at which time sign will be removed indicated you have no more product to be sold. Staff member will stay at your booth until all of your product is sold.

The event will count the amount collected and provide a revenue share back to the teams of \$ .25 per sample sold. Revenue will be given back to the teams as soon as possible or within 10 days. The teams that sell the most samples will be awarded the People's Sample Contest Winners with trophies and cash prizes of the following :

Pulled Pork    1<sup>st</sup> Place - \$200    2<sup>nd</sup> Place – \$100.    3<sup>rd</sup> Place - \$50.  
Whole Hog      1<sup>st</sup> Place - \$300.    2<sup>nd</sup> Place – \$150.    3<sup>rd</sup> Place - \$100.

7. All teams are eligible for our Best Decorated Team Booth Area Contest. Judging for this contest will take place on Saturday afternoon and booths will be judged on Creativity/Design/Theme. Décor must be in keeping with a family friendly atmosphere. Winners will be announced during the awards ceremony and will receive a trophy and cash prize  
1<sup>st</sup> Place - \$125.                      2<sup>nd</sup> Place -\$75.                      3<sup>rd</sup> Place - \$50.
8. The Awards Ceremony will take place at the main stage at 5:00 pm on Saturday.
9. Teams are prohibited from offering free or selling food samples to the event patrons and general public unless they have been contracted to participate in the PEOPLE'S SAMPLE AWARD Competition.
10. All teams are asked to respect the rights of all other teams and event activities and refrain from playing loud music, using loud or profane language, or infringement on adjoining sites with any equipment. The chief cook will be responsible for the conduct of his/her team and guests.
11. The BBQ committee reserves the right to make additional rules and regulations as the situation warrants. Decisions of BBQ Committee and judges are final. In the event of disqualification, no refunds will be provided.
12. At least one member from each team must attend the mandatory Cooks Meeting. Each team will be assigned a local volunteer to be a BBQ Ambassador to assist the team with any questions or needs.
13. Each team must meet safety standards, such as: fire extinguisher and electric chords secured to prevent accidental tripping and other requirements as site committee deems necessary for the safety of contestants and general public.

14. All meat must be maintained at above 140 degrees, aprons and hats worn by all cooks and cleanliness of the cooking area and personnel is required. Drip Pans must be used to catch grease.
15. If a chief cook decides to withdraw, he/she must notify the BBQ committee and forfeit his/her entry fee.

### **TEAM AREAS**



All team areas are restricted to the 20 x 30 space allotted unless additional space is requested, reserved and paid for in advance of the festival. The event site and the team will be located on a paved asphalt area. No 2 story structures permitted. Teams may not use mulch, hay, or straw but sand is acceptable. Teams are NOT permitted to drill holes for tent weights. Please do not tie off anything to trees, light posts or permanent infrastructure on the event site. Teams may not sublease any part of their space to third party companies or sponsors without the express written permission of the Atlanta BAR-B-Q Festival.

The Atlanta BAR-B-Q Festival is a family oriented community event and all team areas must be designed, constructed and operated in good taste with the best interest of the Event and public safety. The Event Management shall be the sole arbiter and final judge as to what shall constitute “good taste,” “safety” and “the best interest of the Event and the public,” and shall have the authority to require the removal, relocation or modification of any display or exhibit. Carnival tactics, the use of public address systems or other similar activities by teams shall not be allowed. Because each event attendee and ticket buyer has the right to see all teams, team areas must remain open and staffed during event hours.

### **CITY OF ATLANTA FIRE DEPARTMENT GUIDELINES**



The City of Atlanta Fire Department requires that all grills and cooking areas be bordered by barricade/fencing to keep patrons clear of cooking areas. Barricade will be provided by the festival. The use of candles or open flames under tents is prohibited but Coleman type lanterns and stoves are acceptable.

The City of Atlanta Fire Department requires that all tents have a flame retardant certificate. If you have an EZ Up branded tent, our office already has this certificate on file and no certificate needs to be provided. If you do not have a flame retardant certificate, please let us know what manufacturer made your tent and we can work with you to obtain this certificate. If you have a flame retardant certificate for your tent, you can either mail a copy with your application to us or fax it to us (F: 404-720-0800 ATTN: Laura).

All teams are required to provide a fire extinguisher which must be located within easy reach at all times and must have an inspection tag showing it's been serviced within the last calendar year. All cooking areas must have a 4A40BC type extinguisher and if you are using a deep fryer or cooking with vegetable or animal oils you must have both a 40B:C AND a K type extinguisher. If you are operating a charcoal grill you must have a properly operating 2-½ gallon water extinguisher within 5 feet of the cooking activity area.

### **FOOD BANK DONATIONS**

At the conclusion of the event, we encourage you to donate any leftover food to the food bank, one of our event beneficiaries. If you would like to donate leftover food, the event will furnish tins for leftover food product. Tins will be collected by event staff and provided to the food bank on Saturday night

### **GRILLS / PROPANE / ELECTRICITY**

All grills must be placed next to (not under) tents. Event will furnish barricade to protect patrons from hot grill areas. Propane tanks must be secured and not connected directly to the cooking units. A distance of 10-15 feet between the cooking unit and the propane is desirable. All propane tanks must be D.O.T approved and equipped with a U.L. approved safety relief valve, a hose in good condition and proper connections. Participant may have 1 – 20 lb tank for use as a spare on their event site provided that it is secured and located away from heating element or open flame.

Each Pro team will be provided with one 20 amp 12 volt electrical hook up. More electricity may be purchased.

### ICE

The event will have ice available on site for a cost of \$6 per 40lb bag. Cash only.

### LOAD IN

Team load in will begin at 12 noon on Thursday, September 13<sup>th</sup> and will end at 7pm or load in on Friday the 14<sup>th</sup> between 9am and 1pm. Specific load in directions will be sent to teams 30 days prior to the event.

### LOAD OUT

All team areas are able to leave after the awards ceremony. Teams are welcome to pack and leave at the conclusion of the event on Saturday night. Vehicles will not be permitted on the event site until after the event ends and Atlanta Police have deemed the site safe for vehicular traffic.

If you elect to stay Saturday night, all team areas must be loaded out by 11am on Sunday morning.

### RESTROOMS

A special staff restroom area will be set up with port a potties that are exclusively for BBQ team and event staff use.



### SECURITY

The event will have security on site on Thursday through Sunday including all event hours and during overnight hours. The Atlanta BAR-B-Q Festival will not be responsible for any items left on event property. All designated teams members are expected to wear event credentials at all times. Credentials will be furnished by the event upon team check in.

If you are interested in hiring private security to watch your respective team areas during designated times, please contact the event and we can arrange this for you at cost with the event's security company at a rate of \$20 per hour. No third party security vendors will be allowed on site without the express written permission of the event prior to September 15, 2012

### SPONSORS

The event recognizes that some teams may have sponsors. In consideration of event sponsors, teams are permitted to display one sign or banner recognizing your team sponsor. This sign or banner shall be no larger than 1' X 5' with the top of the sign no higher than 8' off of the ground. To prevent a conflict of interest with any event media sponsors, media may not sponsor individual teams. Teams may not post signs or distribute media promotional materials on site without the express written permission of the event.



### WASTE MANAGEMENT / CLEAN UP

Each team is responsible for the cleanliness of their area but we will work to make this as easy as possible for you to maintain your areas.

Atlantic Station was designed as an environmentally friendly LEED certificated property. As a result, the property is extremely susceptible to environmental damage and significant fines are imposed on those that inflict damage to the property. Federal and State Water Quality Standards must be complied with at all times and restaurants shall be solely responsible to ensure that there is no dumping or discarding of refuse, sanitary waste or other pollutants in the water surrounding their booths or on the Event site.

A grease spill in any area including paved surfaces would result in significant damage. All cooking areas must be cleaned of all soot, grease & debris by the team at the conclusion each day of the festival. make every effort to prevent dumping or spilling grease and report such incidents to the event staff as soon as they occur so that we can address these issues. All grease, waste water, hot coals and other food preparation by products must be disposed of in designated containers as provided by the event. ***Absolutely no liquids, grease or waste should be disposed of on the streets, in storm drains or in planters, in landscaped area on the property.***

### **WASTE MANAGEMENT / CLEAN UP - continued**

The Atlanta BAR-B-Q Festival strives to be a **GREEN** event. We'd ask that you consider using materials which are either made from recycled products or are designed to be biodegradable and compost friendly.

The event will furnish trash cans and recycling cans (aluminum and plastic) for waste disposal at each team area. The event's clean up vendor will service these cans throughout the event hours. If you have cardboard boxes, please break boxes down and place in designated collection areas by your team site. The event will also furnish metal barrels for coal and ash disposal following the event.

Teams will be held financially responsible for any damage caused to the property by violation of these policies and regulations.


### **WATER**

Water will be available in limited locations. Please bring containers and hoses to transport water to your area. All teams are required to have a bucket of water with bleach or other sterilizing agent located in team cooking area.

### **WEATHER**

The Atlanta BAR-B-Q festival is a rain or shine event. In the event of severe inclement weather, the event staff will advise teams on evacuation plans and other required information.

### **PROHIBITED ITEMS AND ACTIONS**

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1. Weapons of any kind are prohibited on the event site.
  2. Teams may NOT bring a golf cart, 3 or 4 wheeler or motorcycle in the event site at any time. Bicycles, skateboards, scooters and roller blades are also prohibited.
  3. No animals, except as an aid to the handicapped, are allowed on the event site at any time.
  4. Kites and large inflatable objects are prohibited on the event site.
  5. Teams are not permitted to distribute stickers to its members or guests of the event.
  6. No glass bottles permitted on site.
  7. Teams are prohibited from giving out or selling food or drinks to the general public. "General Public" shall include anyone outside the confines of your Team members.
  8. Under no circumstances are alcoholic beverages or beverages of any kind to be given away or sold to the general public by teams or team members.
  9. No amplified music or sounds may be projected out of the teams areas. No obscene music is allowed at any time. There can be no amplified music after the event closes.
  10. The sale, distribution or promotion of any goods, services barbeque equipment or products, promotional items, souvenirs, t-shirts or any other item is strictly prohibited without the written permission of the event. Failure to comply will result in the team's immediate disqualification from the contest and eviction from the event site.
  11. No fund raising activities are allowed on the event site including but not limited to collecting fees, donations, ticket sales, food/beverage sales, merchandise sales, etc.
  12. The event will have a photographer and videographer on site at the event taking still photographs and video footage to use for marketing of future events. All teams agree to give the Atlanta BAR-B-Q Festival, its assigns, licensees, and legal representatives the irrevocable right to use your name, picture, portrait, or photograph in all forms and media and in all manners, including composite, for advertising, for publication or any other lawful purposes, and waive any right to inspect or approve the finished product, including written copy, which may be created in connection therewith.
  13. The Atlanta BAR-B-Q Festival reserves the right to make additional regulations as the situation warrants. All decisions of the Atlanta BAR-B-Q Festival are final.