

# Covington Cork and Pork Festival



Covington, Virginia  
June 23-24, 2017

## Contestant Form

TEAM NAME: \_\_\_\_\_  
 HEAD COOK'S NAME: \_\_\_\_\_  
 MAILING ADDRESS: \_\_\_\_\_ CITY: \_\_\_\_\_ STATE: \_\_\_\_\_ ZIP: \_\_\_\_\_  
 DAYTIME PHONE: \_\_\_\_\_ CELL PHONE: \_\_\_\_\_  
 EMAIL ADDRESS: \_\_\_\_\_  
 TEAM MEMBERS' NAMES: \_\_\_\_\_

Will you be bringing a camping trailer or rig?  
 Yes  No

PLEASE CHECK EACH CATEGORY YOU WILL BE COMPETING IN. (You must cook in all four to be eligible for Grand Champion.)  
 Chicken  Ribs  Pork  Brisket

ARE YOU A KCBS MEMBER? YES  NO  *Membership is not required to compete.*

Check all that apply:		
COMPETITION SPACE & REGISTRATION FEE	20 x 30 (\$250.00) <input type="checkbox"/>	20 x 50 (\$300.00) <input type="checkbox"/>
POWER REQUIREMENTS	30 AMP (\$30.00) <input type="checkbox"/>	50 AMP (\$50.00) <input type="checkbox"/>
	20 AMP (\$10.00)	

**Total Registration Amount: \$** \_\_\_\_\_

Payment: (Make checks payable to: Olde Town Covington and include team name on check.)

***No refunds will be given once a team is accepted into the competition.***

\_\_\_\_\_  
 Head Cook's Signature (Required) \_\_\_\_\_  
 Date

***For additional information, contact David Bryant, 540-968-3561***

Mail to: David Bryant, Contest Organizer  
 ATTN: Covington Cork and Pork Festival  
 % City of Covington  
 333 W. Locust Street  
 Covington, Virginia 24426  
[dbryant@covington.va.us](mailto:dbryant@covington.va.us)





## GENERAL INFORMATION

Welcome to the 6<sup>th</sup> Annual Covington Cork and Pork Festival to be held in beautiful downtown Covington, Virginia on Friday and Saturday, June 23-24, 2017. All events are open to the public. We welcome everyone including contestants, visitors, guests, and supporters.

Proceeds from this event will benefit the work of Olde Town Covington and be reinvested back into the community for ongoing tourism and non-profit initiatives.

## COOKING INSTRUCTIONS & RULES

The official KCBS rules are available at [www.kcbs.us](http://www.kcbs.us)

## TEAM BASIC INFO

- Teams shall consist of 1 head cook and other team members
- There shall not be multiple entries per team. 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 6 portions as stated in the KCBS rules.

## EQUIPMENT & COOKING AREA BASIC INFO

- There shall be only one team per BBQ pit or grill. No two teams share a grill or pit.
- Open fires are not permitted on the ground. Coals that will be needed for starting their pits must be generated from a closed container. A fire extinguisher must be readily available.
- No two-story structures will be allowed.
- No expansion of a team's allotted area will be allowed beyond their assigned area.
- All belongings must be entirely contained within the 20' x 30' or 20' x 50' area. We ask everyone to respect the property and be careful not to damage any landscaping and/or property.
- Cooking conditions are subject to inspection by the judging committee.
- Each team must supply their own ingredients, grill/pit, tools, and materials needed by the team.
- If power is required beyond the provided power, you will need to pay for the additional supply or bring your own generator. Teams are asked to only use the generator when needed for electricity and be considerate of your neighbors when using a portable generator. Generators should not be used during the quiet time of 11:00 pm – 6:00 am.
- Receptacles for ashes will be available for dumping hot ashes throughout the contest.
- We will have trashcans throughout the contest area for your use.
- Restrooms will be available for your use.
- Teams will be provided one water connection.
- Gray water may only be disposed in approved marked containers.

## MEAT INFORMATION

- Cooks are to prepare and cook in as sanitary a manner as possible.
- BBQ for the contest may be prepared using wood or charcoal smokers, and the team may prepare and cook the meat in any fashion they prefer, according to KCBS rules.
- The teams must prepare the BBQ on-site at the contest.
- There will be a meat inspection to make sure no meat is marinated or seasoned prior to the event.
- Ice will be provided for each team.
- All meats cooked at the Covington Cork and Pork Festival must be USDA-approved meat or have been purchased from a USDA-inspected facility.
- Meat inspections will not occur before Friday at 12:00 PM

## OTHER INFORMATION

- Under no circumstances are alcoholic beverages to be distributed to the public by the teams.
- All teams must be discreet with all alcoholic beverages on the premises and are requested to respect the rights of others with special emphasis against loud music, profane language, and infringement on adjoining sites.
- Teams must conduct themselves in a professional manner.
- No pets are allowed.

## REGISTRATION

Each team must register at the Registration/Information area (City Hall 333 W. Locust Street) upon arrival Thursday evening or Friday morning. Teams are allowed to arrive after 5:00 pm on Thursday, June 22<sup>nd</sup>. The contestant's number and cooking area assignment will be issued then. Teams with large trailers and/or rigs will be assigned in an area in which it can be accommodated. Information on the activities such as ancillaries will be available at a later date. There will be a cook's meeting on Friday afternoon at 4:00 pm. The location will be confirmed at the time of check-in.

## JUDGING & AWARDS

- Judging of the Covington Cork and Pork Festival on Saturday, June 24, 2017 will be conducted by KCBS rules.
- **The official KCBS rules are available at [www.kcbs.us](http://www.kcbs.us)**
- Judging rules will be explained further at the cook's meeting Friday afternoon.
- Awards will be announced on Saturday, June 24, 2017 at 4:00 pm.

## AWARDS & PRIZE MONEY

Total Prize Money – To be determined but will not be less than \$8,000 total payout.

## CLEAN UP & EXITING

- All teams are required to clean up their assigned cooking areas and return the site to pre-contest condition.
- There will be separate containers for trash, ashes, grease, and gray water. They will be clearly marked.

The Covington Cork and Pork Festival reserves the right to reject any application.

- If your application is not accepted, your money will be returned.
- No refunds will be made after you have been accepted into the contest.
- All photos taken of your team becomes the property of the Covington Cork and Pork Festival and may be used for promotional purposes without your prior consent.

**WAIVER OF LIABILITY:** In consideration of your accepting this entry, I the above signed, intending to be legally bound, hereby for myself, my heirs, executors and administrators, waive and release any and all rights and claims for damages I may have against Olde Town Covington, Alleghany Highlands Chamber of Commerce, Event Sponsors, their representatives, successors, and assigns for any and all injuries suffered by me in this event. Further, I hereby grant full permission to Olde Town Covington, Alleghany Highlands Chamber of Commerce, Event Sponsors and/or agents authorized by them, to use any photographs, videotapes, recordings, or any other record of this event for legitimate purpose.