

THE ROCKY MOUNTAIN

# Oyster Fry



# LET'S COOK!

## \$3,100 IN PRIZE MONEY

PLUS 50¢ FOR EACH SAMPLE SERVED

STEP BACK IN TIME  
**Virginia City** NEVADA  
EST. 1859

LIQUID BLUE EVENTS  
775.851.4444  
team@liquidblueevents.com  
LiquidBlueEvents.com



PROFESSIONAL	AMATUER	MOST CREATIVE	PEOPLE'S CHOICE	BEST PRESENTATION
<b>\$900</b>	<b>\$900</b>	<b>\$450</b>	<b>\$450</b>	<b>\$450</b>
1ST - \$600 2ND - \$300	1ST - \$600 2ND - \$300	1ST - \$300 2ND - \$150	1ST - \$300 2ND - \$150	1ST - \$300 2ND - \$150

# 29TH ANNUAL VIRGINIA CITY

## ROCKY MOUNTAIN OYSTER FRY

OFFICIAL PARTICIPANT APPLICATION FORM -

**DUE 2/06/2020**

Sat. March 14, 2020 in Downtown Virginia City

Contact Name(s): \_\_\_\_\_

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

Cell Phone: \_\_\_\_\_ Home/Work Phone: \_\_\_\_\_

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

Team/Booth Name (Best Team Name Awarded!): \_\_\_\_\_

Sponsor: \_\_\_\_\_

Team Captain: \_\_\_\_\_

Style of cooking (how are fries served): \_\_\_\_\_

Booth Classification:       Professional Cook       Amateur Cook

### FEES

EARLY BIRD ENTRY FEE      \$75\* -must be received by 2/06/20

LATE ENTRY FEE      \$100\* if received after 2/06/20

LOCAL V.C. ESTABLISHED BUSINESS RATE      \$50\* due by 02/06/2020

\*Fees are non-refundable and must accompany this application

### HAVE YOUR ENTRY FEE WAIVED W/NEW COOK BOOTH REFERRAL!

As part of your entry fee, each contestant will receive:

**50 TO 60 LBS. OF BEEF TESTICLES**

Additional product may be purchased @ \$50 per 25-30lb. box.

### MAKE CHECKS PAYABLE TO STOREY COUNTY

Mail your payment along with this application to:

Liquid Blue Events - 748 S. Meadows Pkwy., Ste. A9-275, Reno, NV 89521

You may call with any questions at (775) 851-4444 or email [neil@liquidblueevents.com](mailto:neil@liquidblueevents.com)

With your signature below, you acknowledge that you have read, understand, and agree to abide by the event and contest rules. All applications must be submitted by 2/6/20.

Additional Product Needed: \_\_\_\_\_ 25-30 lb. box @ \$50 per box      = \$ \_\_\_\_\_

Total Due including Entry Fee\*      = \$ \_\_\_\_\_

**\*Make all checks payable to: STOREY COUNTY**

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

## 29th Annual Rocky Mountain Oyster Fry - Sat. Mar. 14, 2020

### OFFICIAL RULES

1. Competition is open to everyone aged 18 and over.
2. Contestants must complete the Official Application form and submit the non-refundable entry fee with completed form no later than 2/6/2020.
3. Contestants participate in this event at their own risk. Event organizers are not responsible for injuries or loss of property.
4. The purpose of this event is to solicit cooks (amateur or professional) to showcase their own recipes when preparing beef fries and to enter their dishes for judging to be considered for prize awards.
5. Cooks will be given 50-60 lbs of fries (beef testicles) to start with. It is up to the discretion of the cooks as to the taste, preparation, and presentation of the fries, provided that the fries are the main component of the dish.
6. Fries can be prepped prior to event, but cooked onsite only. Make as much as you can to be sampled.
7. Cooks may only use the fries that are provided by the event organizers. Cooks must pick up their fries at The Bucket of Blood on C St., Virginia City, (during normal business hours) the week prior to the event, (special deliveries may be coordinated with management). Cooks may order more than the allotted 50-60 lbs by ordering them from the event organizer at least six weeks in advance of the event, (\$50/Box)
8. You may prepare your spices ahead of time.
9. Stoves or cooking apparatus may not be turned on until 6:00AM, Sat., March 14th (day of event). Fries will go to be judged at 10:30AM. The awards ceremony will take place at around 4:00PM.  
NOTE: The annual St. Patrick's Day Parade is scheduled at Noon.
10. There will be a mandatory cooks meeting in the event area at 8:00AM to go over the rules, and answer any questions.
11. Teams are responsible for supplying everything needed for set up, cooking, serving, etc. Teams are only provided roughly a 10X10 SPACE to setup in. Teams must provide their own tent along with proper tent security/tiedown. There is no electricity available for cooks, so you will have to use propane, charcoals, etc. Teams are responsible for proper trash disposal and cleanup afterwards. Teams must have proper food safe- handling materials in order to serve to the public (gloves, paper or plastic utensils, tongs, cups, etc.). Teams must have a hand washing station in their booth!! (Spouted jug of water, soap, towels, etc.). It's all about being health and safety conscious!
12. Teams may setup their booths (decorations, tables, etc.) in the event area beginning no earlier than 6:00AM the morning of the event, AND must be completely removed from the area by 6:00PM! No overnight stays. Vehicles must be removed from the area by 8:00am pre-event. Booths may NOT be torn down before 3:00PM. We appreciate your cooperation on this!
13. Entries are judged (by designated judges) based on a point system. Judges' decisions are final. The following categories of judging will take place: Best Overall Taste "Professional" and "Amateur", Best Presentation, Most Creative Dish and Brandi Lee's People's Choice. You MUST provide both, enough product for judges tasting, and a complete plated dinner setup including a complete table setting (plate, silverware, napkin, glasses, etc.). Cash awards will be given for 1st AND 2nd place in each category with 3rd place winners receiving plaques or trophies. \$600 cash award will be given for first place in the Best Overall Taste category for BOTH "Professional" and "Amateur" category!, \$300 cash awards will be given for first place in each of the other 3 categories. The awards ceremony will take place in event area around 4:00 PM. We will also be awarding 1st place for Best Team Name/Booth Name, so let the creative juices flow!
14. No alcohol may be served to the public by entrants. Drinks of any kind may NOT be sold to the public by entrants.
15. Cooks may offer tastings/samples to the general public as soon as their products are ready for serving, **Sampling will be put on hold for the parade (Noon-12:30pm-for those located on C Street)** Tasting tickets will be sold by Event Organizers to the general public. Tasters must redeem these tickets at team booths. Team booths may not accept cash for sampling transactions. Teams who violate this rule will be automatically disqualified from the contest. After the event, teams must redeem collected tasting tickets with Event Organizers in order to collect their share of the revenue. Fifty cents (.50) will be given for every ticket collected. Event Organizers MUST receive these tickets from teams no later than 5PM, Sat., Mar. 14th, 2020 (day of event) Tickets will be counted at that time and check/cash will be issued immediately. Tickets turned in after 5pm, Sat., Mar. 14th, 2020 WILL NOT be redeemable.
16. Vendor/Exhibitor agrees to indemnify, save and hold the VCTC, Storey County, and Liquid Blue Events, LLC, their agents and employees harmless from any and all claims, causes of action or liability arising from the performance of exhibition under this agreement by Vendor/Exhibitor or Vendor/Exhibitor's agents or employees.
17. For more information contact: Liquid Blue Events - 748 S. Meadows Pkwy Ste A9-275, Reno, NV 89521 or email neil@liquidblueevents.com. Event management reserves all rights. Call or write with any questions. 775-851-4444

Acceptance of Rules - Name: \_\_\_\_\_ Signature: \_\_\_\_\_