CALLING ALL COOKS

to the Region's Biggest Saint Patrick's Day Celebration!

Become a Cook

We Make It Easy!

What you get:

- $800 GUARANTEED (MINIMUM: 500 SAMPLES REQUIRED)
- THE BALLS
- $2 FOR EVERY SAMPLE GIVEN AFTER 500
- *OPTION TO HAVE US COORDINATE WITH A PROFESSIONAL CATERER TO PRE-PREP YOUR "BEEF FRIES" (*Fees Apply)

What you can win:

- THE BEST OVERALL TASTE AWARD
  Both Professional & Amateur
  1ST, 2ND, & 3RD
- THE MOST CREATIVE DISH AWARD
  1ST, 2ND, & 3RD
- THE PEOPLE'S CHOICE AWARD
  1ST, 2ND, & 3RD
- THE BIGGEST BALL SLINGER AWARD
  1ST, 2ND, & 3RD
- THE BEST TEAM NAME AWARD
  1ST, 2ND, & 3RD
- THE BALLSIEST BOOTH AWARD

ROCKY MOUNTAIN

OYSTER FRY

Virginia City NEVADA EST. 1859

Once your application is complete please send it to us at:
team@liquidblueevents.com

What's Going On

The Basics

The Rocky Mountain Oyster Fry is returning to Virginia City, featuring both amateur and professional cooks with their special recipes for Rocky Mountain Oysters (beef testicles, often referred to as beef fries). This will be the largest Oyster Fry on record. With over 3,000 attendees, this festival is an opportunity to showcase your skills and cooking abilities to a new crowd.

The Details

The event will take place Saturday, March 14th, 2026 from 10:00AM to 4:00PM in the heart of Downtown Virginia City.

The Fun

There will be many fun and family-friendly activities throughout the day including the annual St. Patrick's Day Parade on "C" Street at noon. There will be music, costume contests, tastings of the contestant's recipes, living legends, a People's Choice Award for the crowd favorite, and all the Irish shenanigans that one can handle!

It's time to get creative! Not only will you work to come up with a winning dish, but you and your team have the opportunity to go all out with quirky costumes, team names, fun themed decorations, and a lively atmosphere! Attendees love unique booths, so don't hesitate to jump in and liven it up to your fullest Irish extent!

Oyster Fry Cooks!

MANDATORY HEALTH PERMIT:

Temporary Food Establishment Permit
Health Permit Application Deadline: 03/06/2026 (03/02 Preferred)
Website: https://nvdpbh.aithent.com/login.aspx
Permit fees will also be paid through their online system.
- Fees are $50/booth (Reimbursed at the event)

If you already carry an approved annual mobile/catering permit, you still need to register for this event through the same online system/link.

Questions? Please contact: Division of Public and Behavioral Health (DPBH) EHScustomerservice@health.nv.gov or call (775) 684-5280

Become a Cook!

How Does it Work?

1. **We will pay you $800!**
2. **You must provide a minimum of 500 samples**
3. We will pay you $2 for every sample above and beyond the 500 sample minimum. **Serve as much as you can!**
4. We will give you as many pounds of "Beef Fries" product that you will need for the event.
   PLEASE CHOOSE ONE:

   _____ 60 lbs. _____ 80 lbs.
   _____ 100 lbs. _____ 120 lbs.
   _____ OTHER (Specify): _____

5. How many samples do you think you'll be prepared for? (sample sizes 3-4 oz.)

   Estimated Sample Total = _____

6. How much space will you need on-site? Cooks must provide all equipment, tents, tables, power if needed, etc.
   PLEASE CHOOSE ONE:

   ____ 10'x10' ____ 10'x15'
   ____ 10'x20' ____ 10'x30'
   ____ OTHER (Specify): _____

CHOOSE ONE:

☐ YES!! Add us to the official Cooks List!

☐ NO. Maybe next year.

AWARDS:

Best Tasting: 1st, 2nd, and 3rd place will be decided by a panel of Judges (BOTH Amateur & Professional)
Best Team Name: 1st, 2nd, and 3rd place will be voted on by the public
Most Creative: 1st, 2nd, and 3rd place will be decided by a panel of Judges
People's Choice: 1st, 2nd, and 3rd place will be voted on by the public
Biggest Ball Slinger: 1st, 2nd, and 3rd place - Most samples served!
Ballsiest Booth Award: The booth with the best theme and atmosphere will be decided on by a secret group of VIPs - so bring your good spirits and Irish luck!

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team@liquidblueevents.com • 775.851.4444 • 748 South Meadows Pkwy. Suite A9 #275, Reno, NV 89521

Sign Up Here: Due no later than 2/13/2026

Contact Name(s): _____

Business Name (if applicable):_____

Mailing Address: _____

City:_____State:_____Zip Code:_____

Cell Phone: _____ Home/Work Phone: _____

Email Address: _____

Team/Booth Name (Best Team Name Awarded!): _____

_____

Booth Sponsor (if applicable): _____

Team Captain: _____

Style of cooking (What will you be serving?): _____

_____

Booth Classification **(check one)**: ☐ **Professional Cook** ☐ **Amateur Cook**

INITIAL HERE:_____You acknowledge that once your requested product has been ordered, you will be responsible for all costs and restocking fees should you withdraw or fail to show up to the event.

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 2/13/26.**

Signature: _____ Date: _____

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35th Annual Rocky Mountain Oyster Fry Official Rules - Sat. March 14, 2026

1. Competition is open to everyone, however booth/team leads must be 18 years of age or older.

2. Contestants must complete the Official Application form and submit the completed form no later than **2/13/2026**.

3. Contestants participate in this event at their own risk. Event Management is 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 awards.

5. Cooks will be given as many pounds of "fries" (beef testicles) as needed. It is up to the discretion of the cooks as to the taste, preparation, and presentation of the product, provided that the "fries" are the main component of the dish.

6. The product can be prepped prior to event, but cooked onsite only. Make as much as you can to be sampled, but 500 samples is the minimum requirement. 800? 1,000? 1,200?...How many do you think you can serve?

7. Cooks may only use the "beef fries" that are provided by Management. Cooks must pick up their requested quantity at The Bucket of Blood on C St., Virginia City, (during normal business hours) the week of the event (special deliveries may be coordinated with Management).

8. Cooks acknowledge that once the product is ordered they will be responsible for the cost of their ordered product and any restocking fees should they withdraw their attendance at the event or fail to show.

9. You may prepare your spices ahead of time.

10. Stoves or cooking apparatuses may not be turned on until 6:00AM, Sat., March 14th (day of event). A secret panel of judges will visit each booth beginning 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.

11. Management will visit all booths individually the morning of the event between 8 and 9 am to review final rules and schedules. Please ensure that the Team Lead is present at the booth during this time.

12. Teams are responsible for supplying everything needed for set up, cooking, serving, etc. 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 & provide your own propane, charcoal, etc. Teams are responsible for proper trash disposal and clean up 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! The Health Dept. **WILL INSPECT** your booth!

13. 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!

14. 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", Most Creative Dish, Biggest Ball Slinger, Best Team Name, and Brandi Lee's People's Choice.

15. No alcohol may be served to the public by entrants. Drinks of any kind may NOT be sold to the public by entrants.

16. 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 Management 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 and will not receive redemption or guaranteed cash payouts or any subsequent awards.

17. Vendor/Cook agrees to indemnify, save and hold the VCTC, Storey County, and Liquid Blue Events, 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/Cooks or Vendor/Cook's agents or employees.

18. For more information contact: Liquid Blue Events - 748 S. Meadows Pkwy Ste A9-275, Reno, NV 89521 or email team@liquidblueevents.com. Event Management reserves all rights. Call or write with any questions. 775-851-4444

ACCEPTANCE OF RULES (MANDATORY):

Name: _____ **Signature**: _____ **Date**:_____

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Virginia City

MANDATORY

SPECIAL EVENT VENDOR / EXHIBITOR APPLICATION (# 34113)

ORGANIZATION:_____

CONTACT:_____

ADDRESS: _____

CITY_____ STATE_____ ZIP_____

EMAIL_____ FAX_____

EVENT: Rocky Mountain Oyster Fry

BOOTH LOCATION(S): C Street, Virginia City, NV

DATES: 03/14/26 TO: 03/14/26 HOURS OF OPERATION: 10 AM TO: 4 PM

DO YOU HAVE A CURRENT STOREY CO. BUSINESS LICENSE?

NO_____ YES_____ #_____

DETAILED DESCRIPTION OF PRODUCTS SOLD:

Oyster Fry Cook Booth Sampling - No Selling

_____

_____

_____

* Food Vendor's must have a Nevada St. Health Dept. permit and have fire extinguisher on site during cooking*

APPLICANT NAME (Please Print)_____ **DATE**_____

SIGNATURE_____