

Entry Form
BRUNSWICK STEW COOK-OFF



October 12, 2024
Brunswick County Airport
77 Airport Drive, Lawrenceville, Virginia

Stewmaster's Name: _____

Organization/Stew Crew Name (if any): _____

Mailing Address: _____

City, State, & Zip: _____

County: _____

Quantity you plan to cook (minimum 15 gal.) _____ Quarts | Cooking with: (Choose one): Gas ____ Wood ____

Note: One pot with -- 15 minimum to maximum 100 gallons -- (per entry, per tent)

E-mail: _____

Phone: Cell: _____ Home: _____

Secondary Contact: _____

Phone: Cell: _____ Home: _____

Entry Fee in Advance --\$35.00 registration & \$.50 per quart you plan to prepare.
(We will not be collecting any money the day of the event!)

Payable to: Brunswick Stewmasters Association, C/O George Daniel
1380 Lake Gaston Drive, Gasburg, VA 23857

***** ENTRY DEADLINE ---- September 22, 2024 *****

NO EXCEPTIONS!!

THE TASTE OF BRUNSWICK FESTIVAL IS IN NO WAY RESPONSIBLE FOR WHO COOKS THE BRUNSWICK STEW AT THE CAPITOL IN RICHMOND.

Brunswick Stew Cook-Off

Rules and Requirements

1. **All Stews MUST** be prepared **on site** and ready by 11:00 AM.
(Only individual ingredients may be prepared off site)
2. **No Stew is allowed to be sold/served before 11:00 AM.**
11:00AM – 1:00PM - Only Cups and Bowls can be sold. NO QUARTS
After 1:00PM - Cups, Bowls, and Quarts can be sold.
(penalty for violation of rule #2 is **DISQUALIFICATION**)
3. A **minimum of 15 gallons** must be prepared, all in ONE pot.
(You are responsible for the sale of the stew you cook.)
4. You must supply all ingredients and necessary equipment, such as pots, gas, tent, tables, containers, bowls, etc. The Stewmasters Association will furnish the sample cups and the spoons.
5. **All stew will be sold for: \$10 per quart, \$3 per 8 oz bowl, \$1 per sample cup.**
6. All participants will be allowed to sell can soft drinks and bottled water for \$1.00 per can/bottle.
7. **Exact location of your cooking booth will be determined by random drawing at the site, (Brunswick County Airport) on Sunday, September 22, 2024 at 4:00 PM.**
(Those participants present at this drawing will have priority.) **No switching of booth positions unless given special approval. Note: To best control smoke, all Stewmasters cooking with wood will be grouped together at one end of the lineup.**
8. **Four Awards will be given.**
1st place = \$1,000 and Plaque
2nd place = \$500 and Plaque
3rd place = \$300 and Plaque
4th place = \$200 and Plaque
9. An award for **“BEST BOOTH DISPLAY”** will be given. This award will be base on **CLEANLINESS AND DECORATIONS.** 1st,2nd 3rd place will be awarded.
10. **NO ALCOHOLIC BEVERAGES ALLOWED ON PREMISES.**
11. Booth spaces are 20' X 20'.
12. You can have up to two vehicles behind your space.
Other vehicles need to be parked in **parking lot by 9:30 AM.**
13. You can set up anytime Friday afternoon.
14. Stew winners will be announced at 2:00 PM at the center stage by the information booth.

HEALTH DEPARTMENT EXPECTATIONS

(As of 8.10.23)

All Stewmasters are expected to meet the requirements of the Health Department. Should these expectations or regulations change, Stewmasters will be notified as soon as possible.

- A TENT MUST BE USED TO COVER YOUR COOKING AREA.
- WATER HOSE CAN BE USED AT EACH TENT FOR WASHING HANDS AND PREPARING STEW. THE NOZZLE MUST BE HUNG UP AND NOT LAID DOWN ON THE GROUND OR TABLE.
- MUST HAVE THERMOMETER- FOOD MUST BE UNDER 45 OR OVER 140 DEGREES.
- FOR HAND WASHING, HAVE SOAP, WATER, AND PAPER TOWELS.
- YOU MUST HAVE THREE PANS FOR CLEANING YOUR PANS, DIPPERS, AND UTENSILS-LARGE ENOUGH TO WASH IN. DOES NOT HAVE TO COMPLETELY COVER YOUR PANS OR LADLES.
 - ONE WITH SOAP AND WATER.
 - ONE WITH RINSE WATER.
 - ONE WITH BLEACH.
 - THE BLEACH SOLUTION SHALL TEST OUT WITH STRIPS AT 50 PPM.
 - ½ CAP PER GALLON OF WATER.
 - WATER DOES NOT HAVE TO BE HEATED.
- INSPECTOR WILL BE THERE. BE PREPARED FROM THE BEGINNING. SET UP YOUR CLEANING EQUIPMENT FIRST. THEREFORE YOU WILL NOT FORGET.