

Entry Form

# BRUNSWICK STEW COOK-OFF



**October 10, 2026**

**Brunswick County Airport**

**77 Airport Drive, Lawrenceville, Virginia**

Stewmaster's Name: \_\_\_\_\_

Organization/Stew Crew Name (if any): \_\_\_\_\_

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

City, State, & Zip: \_\_\_\_\_

County: \_\_\_\_\_

ServSafe Certified Manger Certificate number: \_\_\_\_\_

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 6, 2026\*\*\***

**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 stewmasters MUST have a valid health permit, and a copy must be provided by September 6, 2026.**  
Information on how to get a ServSafe certificate can be found at:  
[Servsafe.com/ServSafe-Manager](https://www.servsafe.com/ServSafe-Manager).
2. **All Stews MUST be prepared on site and ready by 11:00 AM.**  
(Only individual ingredients may be prepared off site)
3. **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)
4. **A minimum of 15 gallons must be prepared, all in ONE pot.**  
(You are responsible for the sale of the stew you cook.)
5. 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.
6. **All stew will be sold for: \$10 per quart, \$3 per 8 oz bowl, \$1 per sample cup.**
7. All participants will be allowed to sell can soft drinks and bottled water for \$1.00 per can/bottle.
8. **Exact location of your cooking booth will be determined by random drawing at the site, (Brunswick County Airport) on Sunday, September 6, 2026 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.**
9. **Four Awards will be given.**  
**1<sup>st</sup> place = \$1,000 and Plaque**  
**2<sup>nd</sup> place = \$500 and Plaque**  
**3<sup>rd</sup> place = \$300 and Plaque**  
**4<sup>th</sup> place = \$200 and Plaque**

10. An award for **“BEST BOOTH DISPLAY”** will be given. This award will be base on **CLEANLINESS AND DECORATIONS.** 1<sup>st</sup>, 2<sup>nd</sup> 3<sup>rd</sup> place will be awarded.
11. **NO ALCOHOLIC BEVERAGES ALLOWED ON PREMISES.**
12. Booth spaces are 20’ X 20’.
13. You can have up to two vehicles behind your space.  
Other vehicles need to be parked in **parking lot by 9:30 AM.**
14. You can set up anytime Friday afternoon.
15. No pets are allowed under the cooking tent.
16. Stew winners will be announced at 2:00 PM at the center stage by the information booth.