



DELTA HOT TAMALE FESTIVAL
 DOWNTOWN GREENVILLE, MISSISSIPPI
 SATURDAY OCTOBER 20, 2018
 9:00A.M. – 6:00P.M.

Frank Carlton Hot Tamale Cooking Contest

TEAM NAME: _____

CONTACT PERSON: _____

ADDRESS: _____

CITY: _____ STATE: _____ ZIP CODE: _____

PHONE: _____ EMAIL: _____

***** ALL COMMUNICATIONS REGARDING THE FESTIVAL WILL OCCUR VIA EMAIL *****

CONTEST CATEGORIES:

ONLY **TWO** TOTAL ENTRIES ALLOWED PER CONTESTANT!

WHICH ARE YOU ENTERING? FIRST ENTRY **FREE** FOR PAID FOOD VENDORS!

**** For DHTF competition purposes, a tamale is defined as a traditional Mesoamerican dish made of masa or dough, which is prepared in a corn husk or banana leaf. ****

MEAT (beef, pork, venison, poultry) _____

ALL OTHERS (veggie, seafood- **fish, shrimp, alligator**, dessert, etc.) _____

CATEGORY FEE (\$25 FOR SECOND ENTRY) _____

(\$75.00 PER ENTRY FOR CONTEST ONLY!)

TOTAL FEES _____

SEND APPLICATION FORM AND FEES TO:
Delta Hot Tamale Fest 2018 Cooking Contest
504 Central Street
Greenville, MS 38701

Make check payable to Greater Greenville Development Foundation
 Payment must be received with this application no later than September 28, 2018.

I am entering this contest voluntarily and acknowledge that participation is a privilege, not a right. In exchange for the opportunity to participate in the Delta Hot Tamale Festival, I assume all risks and indemnify and release all sponsoring and/or hosting entities, including but not limited to the City of Greenville and Greater Greenville Development Foundation and their employees, agents and volunteers from any and all liability for personal injury out of my or my team's participation in this event. I have read and understand all rules and regulations set forth by The Hot Tamale Coordinators. Applications submitted are not guaranteed entrance. Delta Hot Tamale Festival reserves the right to reject any application at their sole discretion.

PRINT NAME _____ SIGNATURE _____ DATE _____

OFFICIAL RULES AND REGULATIONS

REGISTRATION, SET-UP & APPLICATIONS

1. Registration is mandatory! Each team SHALL check in at the festival entrance on Washington Avenue, between 6:00AM and 8:00AM to receive judging processes, entry drop site, and/or any additional information pertinent to the contest.
2. Mandatory Cook/Team meeting at 8:30 AM. Each team must send at least one representative to the meeting for final instructions for the contest.
3. All deliveries, equipment, supplies, set-up, etc. must arrive no later than 8AM in festival area.
4. The use of golf carts, ATV's and any other type of motorized vehicle within the festival area are prohibited. Violations will result in disqualification.
5. No vehicles will be allowed back into festival area until after 4:00 PM.
6. Any photos taken at the event become the property of the Delta Hot Tamale Festival and may be used for promotional purposes.
7. The Delta Hot Tamale Committee reserves the right to make additional regulations as the situation warrants. Violations of rules and regulations will result in disqualification, expulsion from grounds, and/or disqualification from future participation.
8. The Hot Tamale Committee reserves the right to reject any application. If your application is not accepted, your fees will be refunded my mail. No refund will be made if you fail to appear at festival after acceptance of application.
9. **Deadline to receive applications: 5:00 PM Friday September 28, 2018.**
10. A \$25.00 service charge will be deducted from any refunds requested on or before Friday, September 28, 2018. **There will be NO refunds issued after the deadline date.**

TEAM SITE

1. Requests for additional space must be justified by size of equipment and made in advance. Standard cooking area is 10' X 20'. Special requests must be approved in advance by the Hot Tamale Chair.
2. Electrical (110) outlets are available. Each contestant is limited to 1500 watts. This is equivalent to a microwave or hot plate. Propane burners are allowed. This will be strictly enforced.



3. Each team is encouraged to decorate their area. A prize will be awarded specifically for the best presented site. This award will be presented solely upon the visual appearance and cleanliness of the contestant's booth space.
4. It is the responsibility of each contestant to maintain a clean, professional looking booth space. All unnecessary equipment, garbage, etc. must be removed from the site.
5. Any disturbances or altercations as a result of team members, guests or individuals in the team's area are grounds for disqualification and expulsion from future contests. Excessive use of alcoholic beverages will be grounds for disqualification. No glass containers are allowed. Under no circumstances are alcoholic beverages to be distributed (given away or sold) to the general public by the contestants.
6. No live animals/pets (dogs, cats, snakes, etc.) are allowed in the cooking area.
7. Each contestant shall maintain a working fire extinguisher within their designated cooking area.
8. Cooking contestants are also required to adhere to the "Festival Food Vendor" rules and regulations. (**Separate Form**)

JUDGING

1. The contest categories are: Meat and All Others.
 - Meat category consists of a hot tamale made out of, but not limited to, beef, pork, chicken and venison.
 - The "All Others" category will consist of hot tamales made out of, but not limited to, desserts, chocolate, vegetables and fruits.
 - Any filler not listed in its respected category must be approved by festival committee prior to the festival date.
2. Contestants' entry(ies) must be stated on application.
3. **ONLY TWO TOTAL ENTRIES ALLOWED PER CONTESTANT.**
4. Each contestant competing must supply all of their own cooking ingredients, individual cooking devices, utensils, preparation tables, etc.
5. Each contestant must cook enough hot tamales to provide samples for on-site and blind judging.
 - 1/2 dozen tamales needed for On –Site Judging.



- One (1) dozen tamales needed for Blind Judging.

ON – SITE JUDGING:

1. Judging starts at 10:00 a.m.
2. Each team **MUST** provide a place for the judges to sit while tasting. The On-Site Judges will take your presentation of tamales, your story and décor into consideration for an overall Best Presentation prize.

BLIND JUDGING:

1. Tamales should be turned in from 9:15 a.m. – 9:45 a.m. to the judging tent beside the Roadway Inn sign. Blind Judging begins at 10:00 a.m.
2. Failure to deliver the hot tamales by the required time, 9:45 a.m., will result in that team being disqualified from the competition in that division.
3. The on-site and blind scores will be added together to determine the first, second and third place winners in each category. The teams receiving the highest score in the “Meat and All Other” categories will be the finalists for the Grand Champion prize.
 - Should you become a finalist, you will be asked to provide six (6) additional hot tamales for blind judging to determine the grand champion. These will be picked up by a runner on short notice. Failure to provide the additional tamales for finalist judging will eliminate your chances of being awarded grand champion.
4. All vendors are required to adhere to the rules & regulations of the Mississippi Department of Health and the FDA, as applicable. Teams must exercise good hygienic practices. Local fire and safety laws must be followed when using electric devices to heat food or when using other electric devices in competition area such as fans, etc.



Projected Payouts

GRAND CHAMPION - \$500.00

COMMERCIAL CATEGORY

Meat Category

First Place	\$150.00
Second Place	\$100.00
Third Place	\$50.00

All Others

First Place	\$150.00
Second Place	\$100.00
Third Place	\$50.00

AMATURE CATEGORY

Meat Category

First Place	\$150.00
Second Place	\$100.00
Third Place	\$50.00

All Others

First Place	\$150.00
Second Place	\$100.00
Third Place	\$50.00

Best Presentation

Trophy

