



DELTA HOT TAMALE FESTIVAL  
DOWNTOWN GREENVILLE, MISSISSIPPI  
SATURDAY OCTOBER 16, 2021  
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) \_\_\_\_\_

(\$100.00 for Contest Only) \_\_\_\_\_

TOTAL FEES \_\_\_\_\_

SEND APPLICATION FORM AND FEES TO:

**Delta Hot Tamale Festival  
Attn: 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 24, 2021.

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 24, 2021.**
10. A \$25.00 service charge will be deducted from any refunds requested on or before Friday, September 24, 2021. **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 for an additional fee. 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**)
9. Teams **MUST** be set up and present in the vendor area in order to enter the contest. No offsite presentations will be allowed.

## **JUDGING**

1. The contest categories are: Commercial Meat, Home Meat, and All Others.
  - Meat category consists of a hot tamale made out of, but not limited to, beef, pork, poultry, and venison.
  - The "All Others" category will consist of hot tamales made out of, but not limited to, seafood – fish, shrimp, alligator, 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 at the corner of Poplar and Washington Avenue.
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.
3. The on-site and blind scores will be added together to determine the first, second, third, fourth, and fifth place winners in each category (first, second, and third in "other"). The team receiving the highest overall score will be the 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.



***Awards will be presented at the main stage at 2:00 p.m.***

***Projected Payouts***

**GRAND CHAMPION - \$500.00**

Commercial Meat Category

First Place	\$250.00
Second Place	\$200.00
Third Place	\$150.00
Fourth Place	\$100.00
Fifth Place	\$50.00

Home Meat Category

First Place	\$250.00
Second Place	\$200.00
Third Place	\$150.00
Fourth Place	\$100.00
Fifth Place	\$50.00

All "Other" Category

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

Best Presentation    Trophy

