

**LOUISIANA SMOKED MEAT FESTIVAL**

**“Le Festival de la Viande Boucanee”**

2587 Chataignier Rd.

Ville Platte, LA 70586

(337) 459-6278

lasmokedmeat@gmail.com

Dear Friends of the Louisiana Smoked Meat Festival,

 “*Le Festival de la Viande Boucanee*” (Louisiana Smoked Meat Festival) proudly announces this year’s festival will be held on Friday, May 6th and Saturday, May 7th! The 2022 World Championship Smoked Meat Cook-off will be held Saturday, May 7, 2022 on the festival grounds at the Ville Platte Civic Center, located at 704 North Soileau Street, Ville Platte, Louisiana. The World Championship Smoked Meat Cook-off is such an exciting aspect of our two-day festival and we would be happy if you would join us! Enclosed you will find a cookery application and cook-off rules.

 The Smoked Meat Festival was started in 1993 by our local VVA Chapter whose mission was to “help, support, assist, and honor Vietnam Veterans and their families.” In addition, this endeavor brought positive influences to our community by showcasing our local music, smoked meat products, and returned profits. Today, the Viande Boucanee, Inc. Board of Directors share the same vision of the festival’s founders. Giving back to the community and honoring our Veterans is our number one priority! Visitors come from neighboring towns and states to spend their money in shops, business, restaurants, Chicot State Park, and many other places on the festival weekend. Your support through your participation allows us to continue the tradition of contributing to community projects, civic organizations, as well as promoting tourism.

 One common complaint throughout the years was that there was no food available for festival goers. At our last pre-COVID festival, we required that all teams participating in the Smoked Meat Cook-off Contest supply a dish of their choice to be sold in the Country Store. Since this worked exceptionally well, we will be doing it again this year. These dishes will be sold in sample sizes throughout the day. We will be assigning the time the dish will be needed so that we may advertise it. For example: Jambalaya – Sally’s Supermarket – Available at 10:00am, Sausage Po-Boys – Tom’s Store – Available at 11:00am. We would like an amount of food to fill twenty-five sample sizes (e.g., small Styrofoam bowl). We will work with all teams concerning times the week of the festival; if a certain time is preferred, please let us know on your application and it will be taken into consideration. If a team does not provide their proposed dish, they will be disqualified from the competition.

 Set- up this year will be like last year. Booths (10 X 10) will be on the cement of the new pavilion under cover. You are able to extend your booth back with another 10 X 10 area, but must provide your own tent. We will not be providing tents, tables, or chairs; you must bring your own.

 Thank you for enriching our festival and good luck to all the competitors in this year’s World Championship Smoked Meat Cook-off! If you have any questions or suggestions, do not hesitate to contact us through email at lasmokedmeat@gmail.com or by phone at (337) 459-6278. We look forward to working with you!

Yours truly,

*Viande Boucanee Inc. Board of Directors*

**LOUSIANA SMOKED MEAT FESTIVAL**

**“Le Festival de la Viande Boucanee”**

**SMOKED MEAT COOKERY CONTEST ENTRY FORM**

COMPETITION: SATURDAY, MAY 7, 2022

HEAD CHEF: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

ADDRESS: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

CITY: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ STATE: \_\_\_\_\_\_\_\_\_\_\_\_\_\_ ZIP: \_\_\_\_\_\_\_\_\_\_\_\_

PHONE: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ FAX: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

ASSISTANT CHEFS: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

TEAM NAME OR SPONSOR: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**I – ENTRY FEE**

1. COOKERY COMPETITION $ 200.00 -------

You must provide your own tents, tables, etc.; set up will be on cement with space behind for optional longer booth.

**II – DIVISION**

1. AMATEUR Businesses; civic, social, religious, or school groups; families; groups of individuals, etc. \_\_\_\_\_\_\_\_\_
2. PROFESSIONAL Restaurants; chefs; caterers; those who receive payment for preparing food; etc. \_\_\_\_\_\_\_\_\_

**III – CATEGORIES**

Classified according to smoked meat product uses; contestant may enter maximum of 4 categories but must prepare a different dish for each category entered; may enter maximum of 8 dishes (2 teams only), regardless of number of booth spaces rented; mark each category entered.

**MAXIMUM OF 4 PER TEAM**

\_\_\_\_\_\_ SMOKED SAUSAGE/ANDOUILLE/POUNCE \_\_\_\_\_\_ SMOKED POULTRY

\_\_\_\_\_\_ SMOKED TASSO \_\_\_\_\_\_ SMOKED GAME

\_\_\_\_\_\_ SMOKED SEAFOOD \_\_\_\_\_\_ BARBEQUE/SMOKER COOKED MEAT

**IV – ELECTRICAL NEEDS**

\_\_\_\_\_\_ NO ELECTRICITY NEEDED

ELECTRICITY NEEDED:

 \_\_\_\_\_\_ 1 110 VOLT OUTLET – INCLUDED IN ENTRY FEE

\_\_\_\_\_\_ 30 AMP 220 VOLT OUTLET ($ 30.00 EXTRA)

 \_\_\_\_\_\_ 50 AMP 220 VOLT OUTLET ($ 30.00 EXTRA)

NOTE: All wires must be proper size for voltage. Diagram of required plug will be included in entry packet. All electrical hookups must be properly grounded. Hookups not properly grounded will be disconnected.

**V – SET UP**

MUST BE COMPLETED BY 9:00 AM SATURDAY, MAY 7, 2022.

SETTING UP ON FRIDAY, MAY 6, 2022 BETWEEN 10:00 AM AND 3:00 PM STRONGLY RECOMMENDED.

WILL YOU SET UP ON: \_\_\_\_\_\_ FRIDAY, MAY 6, 2022 (BETWEEN 10:00 AM & 3:00 PM)

 \_\_\_\_\_\_ SATURDAY, MAY 7, 2022 (BETWEEN 7:00 AM & 9:00 AM )

**VI – REQUIRED DISH TO COUNTRY STORE**

List the food item your group will be providing to the Country Store and note any time preference. Remember - this is a requirement of all teams competing in competition.

DISH: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

PREFERRED TIME: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**VII – PARKING & ENTRY PASSES**

Upon receipt of your entry form and entry fee, we will send you a Ville Platte city map. One (1) vehicle pass and eight (8) non-transferable 1-day gate passes for your booth. These passes will be taken at the gate and each person will be arm-banded for that day. Armbands must be worn at all times. Any booth worker not wearing an armband must pay the gate entrance fee of $ 5.00 or he/she will be asked to leave the premises.

NAMES OF TEAM MEMBERS (OTHER THAN HEAD & ASSISTANT CHEFS LISTED ON FRONT PAGE) RECEIVING PASSES:

1 - \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

2 - \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

3 - \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

4 - \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

5 - \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

6 - \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**VIII – ACKNOWLEDGMENT & SIGNATURE**

It is the responsibility of the head chef and team members to thoroughly read and understand the Smoked Meat Cookery Contest rules sheet. My signature indicates that we have done this.

HEAD CHEF: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ DATE: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**MAIL COMPLETED ENTRY FORM AND FEE TO:**

**LA SMOKED MEAT FESTIVAL**

**2587 CHATAIGNIER RD.**

**VILLE PLATTE, LA 70586**

**MAKE CHECKS PAYABLE TO: VIANDE BOUCANEE, INC. OR LA SMOKED MEAT FESTIVAL**

**EMAIL:** **LASMOKEDMEAT@GMAIL.COM**

**PHONE: (337) 459-6278**

**LOUISIANA SMOKED MEAT FESTIVAL**

**SMOKED MEAT COOKERY CONTEST RULES/INFORMATION**

**DATE:** Saturday, May 7, 2022

**LOCATION:** Ville Platte Civic Center, 704 N. Soileau St., Ville Platte, LA

**SPECIAL RESTRICTIONS:**

* **No motor homes, campers, etc. allowed.**
* **No air conditioners allowed.**
* **No outside beverages (alcoholic a/o nonalcoholic) are allowed.**

**DIVISIONS:**

* **AMATEUR**: open to businesses; civic, social, religious, or school groups; families, group of individuals, etc.
* **PROFESSIONAL**: open to restaurants, chefs, caterers, those who receive payment for preparing food, etc.

**CATEGORIES:** Both amateur and professional divisions will be divided into 6 categories according to the smoked meat product used:

* Smoked sausage/andouille/pounce
* Smoked tasso
* Smoked game
* Smoked poultry
* Smoked seafood
* Barbeque/smoker cooked meat

\* Contestant may enter maximum of 4 categories per booth, but must prepare a different dish for each category entered.

\* No extra entry fee required for each of the 4 categories. If a team has two or more booths, the team may enter a maximum of 8 dishes regardless of booth spaces rented.

\*\* JUDGING: Smoked Meat Cookery Competition will be judged on:

1. Significant smoked flavor (Smoked meat should be one of the top 4 main ingredients in dish) – 40 pts.
2. Taste – 40 pts.
3. Appearance – 10 pts.
4. Degree of difficulty – 10 pts.

**AWARDS:**

* **Smoked Meat Cookery Contest**
	+ MEDALS will be awarded to the first, second, & third place teams in each category.
	+ GRAND CHAMPION WINNERS (One professional, one amateur) will be selected from among the 1st place winners in each division, and each receives the GRAND CHAMPION SMOKEHOUSE AWARD.
* **Best Decorated Booth**
	+ 1st, 2nd, & 3rd place teams receive plaque.
* **Best Dressed Team**
	+ 1st, 2nd, & 3rd place team receive plaque.

**SET UP:**

* Booth personnel may set up equipment, supplies, etc. on Friday, May 6 between 10:00 a.m. and 3:00 p.m. Festival gates open to the public at 4:00p.m. You may want to come early as spaces are first come, first served. Although Friday set-up is preferred, you may set up on Saturday, May 7 beginning at 7:00 a.m., but before 9:00 a.m. **All set-up must be completed by 9:00 a.m. on Saturday, May 7**.

**CHECK-IN:**

* Contestant/team member must check in with Cookery Committee inside Civic Center between 8:00 a.m. – 9:00 a.m. on Saturday. The committee will provide each team with Styrofoam container(s) to be used for submitting contest entry(ies). **Any team that does not check-in by 9:00 a.m. will be disqualified.**
* The Committee will ask for names of all team members and names of dish & categories entered. Please come with a written list of dish names and be prepared to give us this information. Don’t wait until this time to select a name for your dish!

**CONTEST TIME:**

* Cooking for competition will begin at 7:00 a.m. on Saturday and **must be done at Civic Center**; prep work (e.g., chopping onions, marinating meat) can be done beforehand. Contest entry must be turned in between 11:00 a.m. – 11:30 a.m. to the Cookery Committee inside the Civic Center. **Any team that prepares food for competition beforehand and/or does not turn in dish(es) by 11:30 a.m. will be disqualified.**

**RULES:**

* Contestant must provide butane cookers, camping stoves, barbeque pits, etc. for cooking. No ground fires will be allowed. The Festival will provide limited electricity (must indicate on entry form) and access to running water. Contestant must provide all other equipment, tables, chairs, signs, decorations, etc. needed by the team. **No motor homes, campers, etc. will be allowed on festival grounds. No air conditioners are allowed. All electrical hookups must be properly grounded.**
* **All cooking of contest entries must be done in the booth on the contest site.** No cooking of contest dish can be done beforehand. Meat may be marinated prior to competition. Contestant is to prepare, cook, and serve in a sanitary manner.
* Between 11:00 a.m. – 11:30 a.m., contestant must present dish(es) to the Cookery Committee for judging in the provided Styrofoam container. **No names, logos, writings, drawings, etc. are to be written/placed on containers by contestants.**
* Each contest entry will be assigned an identification number and all judging will be done by a panel of judges using identification numbers only. Decision of judges is final and committee will handle all questions, etc.
* Winners will be announced from stage at approximately 5:00 p.m.
* Contestants must provide the Country Store with their donation dish to sell indicated on the entry form at the agreed upon time. We ask that there be enough to fill 25 sample sizes (small Styrofoam bowls). **Any team that does not submit their proposed dish will be disqualified from the competition.**
* **Ice chests may be used for food storage only. All beverages must be purchased from the Festival Beverage Booth.**
* Each booth is responsible for providing its own ice and change. Each booth keeps all money it collects if selling own food. Booths can accept cash only- no tickets. If tickets are accepted, the booth will not be reimbursed by the festival.
* Head chef/cook will be responsible for the conduct of his/her team members and guests. He/she is responsible for keeping booth area clean. Bring trash bags for this. All cooking equipment, etc. should be removed as soon as possible after festival closing. The festival will not be responsible for equipment, etc. left on the grounds after festival closing.
* Each booth is responsible for sales tax.
* No boiled seafood (crawfish, crabs, shrimp, etc.) may be sold unless authorized by festival board.
* No vehicles will be allowed onto festival grounds after 5:00 p.m. on Friday and 9:00 a.m. on Saturday. This also means that no vehicles can be brought onto the grounds to remove equipment until after 1:00 a.m. Sunday morning.

**OTHER INFORMATION:**

* All beverages (alcoholic and non-alcoholic) must be purchased from the Louisiana Smoked Meat Festival beverage booth. Booth personnel may ask for quantity beer and liquor discounts at the bar. We ask for your cooperation by not bringing in your own beverages. Any booths wanting to open a charge account must supply a credit card and/or pay balance by card, cash, or PayPal before leaving festival grounds once festival is complete. Other arrangements can be made for payment by speaking to Kim Fontenot, Terry Menard, or Samantha Fontenot.
* Upon arrival to set up, please check in with Mike Ardoin, Daniel Fruge, or Samantha Fontenot on the festival grounds so that they may mark booth area as taken and see about any additional needs. Vehicles may be driven into the booth area to unload equipment, etc., but must be removed from the area immediately after unloading. Please hang the parking permit provided on the vehicle’s rearview mirror.
* You will be given 4 gate passes per day (8 total) for your booth. These passes will be taken at the gate and each person will be arm-banded for that day. Armbands must be worn at all times. Any booth worker not wearing an armband must pay the $ 5.00 gate entrance fee or he/she will be asked to leave the premises.
* You must provide your own tent(s), table(s), and chairs.
* Prizes will be awarded for Best Decorated Booth and Best Dressed Team. Judging will be done Saturday morning between 10:00 a.m. and 11:30 a.m. Although participation in these activities is optional, we encourage you to join in the fun by decorating and dressing up!