

**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 17, 2019 and Saturday, May 18, 2019! The 26th Annual World Championship Smoked Meat Cook-off will be held Saturday, May 18, 2019 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 are happy that you and your team may be a part of it! Enclosed you will find your cookery application; please note the entry deadline of April 23, 2019.

 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.

 For past festivals, a common complaint heard by patrons is that there were no smoked meat dishes available to sample. This year we have lowered the cost of the booths so that each team competing in the cooking competition is required to supply a dish of their choice to the festival to be sold at the Country Store. 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 feed twenty-five. 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 similar to the festival in 2017 with a few changes. 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*