

# Q125

Laurel, NE  
June 15-17, 2018

Dear Prospective Laurel Q125 Vendors,

Laurel Q125 activities in Laurel, NE are slated to begin on Friday, June 15, 2018 at 3:00 p.m. and will end Sunday, June 17 at 5:00 p.m. The weekend is also Laurel's alumni weekend.

Beginning Friday night and continuing into Saturday and Sunday, many activities will be held in downtown Laurel, NE on Main Street. These include a Craft Show, Variety Show, 2 Street Dances, Q125 Parade, Car Show, Inflatable Games, and more. Set-up for the main street location begins at 6:00 p.m. on Friday-June 15 after the street has been closed to traffic. All food vendors will be set-up in the specified Food Court Area and will have the option of remaining open until 12:30 a.m. both Friday and Saturday nights.

On Saturday-June 16, events at the Laurel Industrial Park include a Tractor Pull, Gould Brother's Exhibition Shooting, Bull Riding, and Fireworks. Vendor set-up begins at 8:00 a.m. and must be completed by 9:00 a.m. as the Tractor Pull begins at 10:00 a.m. Vendors located at the Laurel Industrial Park area will be expected to remain open and serving until all events are concluded. (approx. 10:00 p.m.)

Please review all vendor materials. The committee retains the right to make changes to improve the event for you and all our guests. Completed Registration Forms must be returned by Tuesday, May 15, 2018 to reserve your space.

Vendors have the option to:

- 1) Participate on Main Street Friday night 6:00 p.m. to Sunday afternoon 5:00 p.m.
- 2) Participate at the Laurel Industrial Park: Saturday Only -- 9:00 a.m. - 10:00 p.m.

WE RESERVE THE RIGHT TO LIMIT OR DENY PARTICIPATION BASED ON SPACE AND CONTENT OF VENDOR PRODUCTS. WE DO NOT GUARANTEE EXCLUSIVITY; THEREFORE, OTHER VENDORS MAY BE PRESENT SELLING SIMILAR ITEMS.

\*COMMERCIAL VENDORS MUST PROVIDE PROOF OF LIABILITY INSURANCE IN THE AMOUNT OF AT LEAST \$300,000.

Only those vendors who submit a timely and complete registration form, proof of liability insurance, and all applicable fees can be sure of a reserved space. Late registrations will be handled on a case-by-case basis.

If you have any questions, please call Chris Rasmussen at 402-640-4451 or Annette Junck at 402-649-0450 or email at [chris68732@hotmail.com](mailto:chris68732@hotmail.com).

Thank you and we hope to see you at Laurel's Q125!

[www.visitlaurelne.com](http://www.visitlaurelne.com)

# LAUREL, NEBRASKA Q125 FOOD VENDOR REGISTRATION FORM

**Due May 15, 2018**

Return to Laurel Q125 Food Vendor Committee C/O C. Rasmussen, 87397 577 Ave., Dixon, NE 68732  
Email: [chris68732@hotmail.com](mailto:chris68732@hotmail.com)  
Questions: Call Chris Rasmussen 402-640-4451 or Annette Junck 402-649-0450

Business Name: \_\_\_\_\_  
Contact Person: \_\_\_\_\_  
Address: \_\_\_\_\_  
City, Street, Zip: \_\_\_\_\_  
Email Address: \_\_\_\_\_  
NE Sales Tax No.: \_\_\_\_\_ Product(s) to be sold (Please be specific.): \_\_\_\_\_  
Products (con't) \_\_\_\_\_

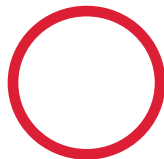
### Space Requirements:

\_\_\_\_\_ I will be using a trailer. \*Trailer size (including hitch length) \_\_\_\_\_  
**Oversize units (larger than 10x20 ft.) will be charged for additional space.**

### Generators:

**Individual generators will not be permitted.**  
**A generator will be provided for shared use in the food court areas only.**  
\_\_\_\_\_ I will be using the generator provided.  
Number of circuits required: \_\_\_\_\_ 110 \_\_\_\_\_ 220  
**50 Amp Plug will require additional \$45 \_\_\_\_\_**

### Describe & Show Plug Style:



Please check the event you would like to participate in:

#### On Main Street

Friday, June 15--6 p.m. through Sunday, June 17--5 p.m.  
Events include: 2 Street Dances, Parade, Car Show  
Variety Show, Craft Fair and More!  
Main Street Events Begin Friday @ 8 p.m.  
Please be set up by 6 p.m.

\_\_\_\_\_ **\$180 (\$90/per day) Friday is free!**

#### At Laurel Industrial Park

Saturday, June 16---All Day 9 a.m.-11 p.m.  
Events include: Tractor Pull, Gould Brother's  
Exhibition Shooting Show, Bull Riding, Fireworks  
Industrial Park Events Begin Saturday @ 10 a.m.  
Please be set up by 9:00 a.m.

\_\_\_\_\_ **\$90 for the day per vendor space**

**Checks should be made payable to: Laurel Chamber Community Club - Q125**  
**All fees must be included with this registration form.**

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

**By signing, you indicate you have read and agree to the above information.**

## ADDITIONAL FOOD VENDOR SPECIFICATIONS

**YOU MUST INDICATE ON THE REGISTRATION FORM IF YOU WILL BE USING THE PROVIDED GENERATOR.**

*Individual generators WILL NOT be permitted.*

A generator will be provided for shared use in the food court area only.

**PLEASE PROVIDE SPECIFIC PLUG REQUIREMENTS ON VENDOR REGISTRATION FORM.**

*There will be a \$45 surcharge for 50 AMP set up. You are responsible for providing additional extension cords.*

Please include the appropriate fee with your payment.

**VENDOR SPACES ARE ASSIGNED IN 10x20 FT INCREMENTS.**

*Any set-up requiring more than 10x20 ft. will require reserving multiple spots.*

Please include the appropriate fee with your payment.

**IN AN EFFORT TO PREVENT TRAFFIC/PARKING ISSUES, WE ASK THAT YOU SET UP ON TIME.**

*Please check in with event staff upon arrival for any additional instructions and to confirm your location.*

**\*\*\*WE RESERVE THE RIGHT TO MAKE LOGISTICAL CHANGES FOR THE GOOD OF THE EVENT\*\*\***

## LICENSE REQUIREMENTS

You are **required to be licensed** by the State of Nebraska through the Nebraska Department of Agriculture. To get a temporary license, contact Patsy Gubbels at (402) 314-6847.

**YOU CAN EXPECT TO SEE A STATE INSPECTOR WHO WILL BE CHECKING FOR LICENSE DOCUMENTATION:**

1. A hand sink with hot and cold running water, 3-unit sink with drain boards for utensil washing.
2. Food contact surfaces shall be smooth, cleanable and non-absorbent, capable of repeated cleaning and sanitizing.
3. Non-food surfaces, including countertops, walls, floors and ceilings shall be smooth, cleanable and non-absorbent, capable of repeated cleaning and sanitizing.
4. Hot foods at 135\* F minimum and cold foods at 41\* F or less.
5. On hand metal-stem, bi-therm product thermometer and sanitizer test kit.
6. Food prep areas properly screened and light bulbs protected against breaking.
7. Wastewater disposed of properly, and not allowed to drain on the ground.
8. Food grade hose used for portable water.
9. Ice must be covered, and ice bins continuously drained to prevent standing water.
10. Food stored six inches above floor level.
11. Food handler's hair effectively restrained with hats, nets or caps.
12. Single-service cups dispensed from cup dispenser.



**PLEASE KEEP THIS COPY OF VENDOR CONDITIONS FOR REFERENCE**

**[www.visitlaurelne.com](http://www.visitlaurelne.com)**