



1st Annual

BACON & BLUES

F E S T

Benefiting Heart Gallery Alabama

2022

Bacon & Blues Fest Team Information Packet

Thank you for participating in the
1st annual Bacon & Blues Fest!

If you have any questions about this packet, please contact:
Sharon Jones, Development Coordinator
baconnblues@heartgalleryalabama.com
205-445-1293

Heart Gallery Alabama is a nonprofit organization that connects youth in foster care with caring adults who provide the stability and guidance they need to thrive.

HGA advocates for youth living in foster care by listening to their needs and introducing them to adults they can rely on. Through our traveling exhibit and online gallery, we help introduce communities to the youth we serve. For prospective supporters and families, these images can spark a life-changing connection.

Help youth in Alabama's foster care system find their forever. Mentor. Foster. Adopt.

TEAM COMMITMENT

The Chefs' meeting will be held at The Grocery Brewpub in Homewood, 2823 Central Avenue, on **Thursday, August 25th at 5:30 pm**. We ask that each team send at least one member to the meeting. All required information will be available at the meeting.

Each team will be given 5 lbs of bacon at the chef's meeting. Each team will need to provide 200 portions of food samples on the day of the event. All ingredients must be constructed onsite to be part of the contest. All prepping and marinating can be done at home.

HEART GALLERY ALABAMA PROVIDES:

- 10ft x 10ft white tent
 - Company tents are welcome, please contact Sharon Jones by **Monday, August 22** to confirm
- Tables- Two 6ft tables with covering
- Two folding chairs
- Taster cups will be available for patrons
- Judges sample containers with tops
- Gloves
- Hand Sanitizer
- Two rolls of paper towels and napkins
- Access to sinks and water
- Trash Cans

COOK TEAMS PROVIDE:

- Grill, smoker, burner & stand (whatever you need to cook your food item)
- Utensils used to prepare your food item (knives, forks, spoons, spatulas, etc.)
- All ingredients for your food item (5 lbs of bacon will be provided.)
- Additional paper towels
- Additional taster plates, bowls, utensils for patrons (needed to serve your food item)

PARKING

Parking for the event will be onsite. More information will be available at the Chef's meeting.

SANITATION

- Hands and cooking utensils must be washed and sanitized
 - There will be hand washing stations located around the parking lot
 - There will also be a area for washing pots and utensils
- Gloves will be provided and are required to be worn while preparing and serving food
- Bring meat and other perishable ingredients in a cooler
- Cooks are encouraged to wear masks (we will have them available if needed)
- No smoking
- Please keep your area as clean as possible
 - Trash cans will be located at your tent and a dumpster will be present on site

SERVING

- Teams are required to cook a **minimum of 200 servings** of your food item
- Keep your serving portions to a minimum, you don't want to run out before the end of the event
- Your food will be served from 1:00 pm-3:30 pm and must be ready by the time gates open
- Judging will take place at 2:00 pm
 - Be sure not to run out by final judging time

BEVERAGES

- Teams can bring beverages for their own consumption. Please do not distribute beverages to patrons.
- Drinks and water will be available for patrons to purchase.

CLEAN UP

At the conclusion of the event, we ask that you help us by doing a few quick things:

- Throw away all trash in and around your tent
- Dispose of your leftover food in the trash cans
- Throw away both tablecloths
- Breakdown tables and chairs and stack them
- Cars will not be allowed into the event space until all patrons have exited the event.

SEQUENCE OF EVENTS

9:00 am- Teams can begin prep & set up

1:00 pm- Gates Open to the Public and entertainment by Jock Webb

2:00 pm- Judging Begins

3:30 pm- People's Choice Voting Closes. Teams can stop serving samples

4:30 pm- Winners Announced

5:00 pm- Bacon & Blues Fest Ends