

AADE Denver
Fin, Feather and Fur Food Festival
Saturday, September 24, 2011
10:00am – 5:00pm

The **2nd Annual AADE Denver “Fin, Feather and Fur Food Festival”** Cook-off and Membership Drive, will be held at Jefferson County Fairgrounds (Jeffco) from 10:00am – 5:00pm on **Saturday, September 24, 2011**. This unique cook-off competition gives cooking teams a chance to show off their culinary skills, favorite recipes, showmanship, and most importantly, help our local chapter raise a ton of money in support of local charities (**Food Bank of the Rockies and Children’s Hospital Colorado**)! This is a family oriented event and children are welcome.

We would like to get teams signed up as early as possible, so that we can plan the event logistics.

Please complete the attached Team Registration form and return it today.

If you don’t have all of your team details figured out yet, no worries! Please complete the registration form with what you do have, and fill in the blanks later. By sending in your registration now, we’ll be able to better plan supplies purchases, ticket sales, etc.

So please...send in your Team Registration form TODAY!!

Here’s a summary of the Fin, Feather and Fur Food Festival event:

- Teams will consist of 1 Chef and 4 Assistant Chefs.
- \$350 per team entry fee and that will provide entry (5 tickets) for the 5 person cooking team only (\$300 early registration available for teams who sign up by 7/31/11). Team entry fee includes (5) 5F Logo Imprinted Aprons.
- Tickets will be sold for \$10 each (prior to event and at the gate).
- There will be no mandatory additional tickets purchase for the teams, but the teams will still have first chance at available tickets at \$10 each. You can request additional tickets on your team application, so be sure to mark that when you sign up.
- Tickets available for purchase now.
- You can purchase tickets with cash or check or with **123 Signup**. Team placement will be assigned by a random drawing at the completion of the open registration sign-up period. The final day for team registration is planned for September 1, 2011. Please return your registration form today to reserve a booth to Travis.Lauer@whiting.com or use **123 Signup**.
- Limited space available first come first serve.

Additional Notes:

- Please provide estimate of trailer size on registration form. 1 – 20’x20’ space is included in your team registration fee. An additional space can be allotted to your team for \$100 additional. (2- 20’ x 20’ spaces maximum)
- We anticipate attendance to the event to be as many as 500 participants.
- Each Team should consist of 5 core cooks/helpers. (Note: Additional team members can assist in your booth, but an entrance ticket will need to be purchased for each additional team member.)
- All serving bowls, forks, spoons, knives, and napkins must be furnished by teams.
- If using deep fryers with oil, **no alcohol allowed** during cooking for safety reasons.
- Each Team **MUST** supply:
 1. Booth tables, booth decorations, etc. Booth dimensions will be 20 ft wide (front) x 20-20 ft deep. (Subject to possible resizing). Booth signage with menu!
 2. 1 large trash container with sufficient supply of bag liners.

3. Grills, stoves, all cooking equipment, as needed including a fire extinguisher.
 4. Water and sanitizing wipes.
 5. 36" x 36" (min.) grill pad (available at hardware stores) for placement under cooking/grease drip area
 - a. Spill containment is mandatory and cooking will not commence until approved by the committee.
- AC power is limited, availability on a first come first serve basis, if you decide to bring a generator it must be a quiet model and placed well back behind booth.
 - Each Team must be prepared to serve – at a minimum, 500 +/- samplings. There will be many teams offering samples. The idea for individual teams in regards to quantity of sample served is, “*feed'em, don't fill'em!*”
 - Denver Rescue Mission will be contacted prior to the event in order to collect any leftover food in order to reduce waste. Denver Rescue Mission will provide containers on the day of the event.
 - Each Team can set up at Jeffco Fairgrounds at 3PM on Friday Sept. 23rd if overnight cooking is required or desired. Vehicle access to booth area will end at 9:00AM sharp Saturday Sept. 24th.
 - Each Team is responsible to clear and dispose of their leftover food, cooking oils, coals, grease stains on pavement, etc. (Clean up and departure from premises is required by 6:30pm.)
 - Food presentations are due to the judges between 1:00pm and 2:00pm. (**VERY** small portions recommended)
 - A trophy will be awarded to best in each category (Fin, Feather and Fur) and a Best Dish overall Traveling Trophy. Awards will be given out promptly at 4:00pm.
 - Additional event details will be communicated to all registered teams prior to the event day.
 - Alcohol distribution will be controlled by AADE and the **teams are NOT permitted to distribute drinks to the general attendees.** These rules are to be strictly adhered to and there will be no deviation due to Jefferson County Regulations which involve the required alcohol permit.

We look forward to hearing from you and urge you to register TODAY!

Let's get cooking!!!

Regards,

Fin, Feather, Fur Food Festival Committee

Questions????

Please feel free to contact any of the following 2011 Fin, Feather and Fur Festival Event Organizers:

Danny Showers – Anadarko Petroleum-

303- 877-1890 Danny.Showers@anadarko.com

Rick Davis – Weatherford

303-503-6852 – rick.davis@weatherford.com

Travis Lauer – Whiting Petroleum

970-381-2046 – travis.lauer@whiting.com

Kit Trahan-New Tech Global

303-912-2474 KTrahan@newtecheng.com

Morgan Anderson –QEP Resources

303-308-3060 Morgan.Anderson@qepres.com