



2023 Carnitas Cook-Off
Winters, California
Applications due by Sept 18th

Festival de la Comunidad Carnitas Cook-Off Participant Application and Agreement

The Festival de la Comunidad is a community event sponsored by Winters Community Corazón and City of Winters to promote unity with all segments of the community and to provide a day full of food, entertainment, activities and community information for families to enjoy. The Carnitas Cook Off is a major feature of the event and consists of a maximum of 6 teams competing for the First Prize award of \$300, Second Place \$200.00, Third Place \$150.00 as judged by a panel. Fifty dollars will also be awarded to the winning Best Decorated Festival booth. Participants will be given their space assignment and approx. 60-80 pounds of pork, and 50 pounds of lard.

Date: September 30, 2023, set up at 9:00 am.

Preparation: Uncut meat is provided 10:00 am

Start cooking by 10:30 am

Carnitas ready to serve 3:00 pm, service 3 -7:00

(Carnitas will be brought into the community center to be served and a member of your team should represent your team during the serving.)

Clean-up completed by 8:00 PM

Location: Rotary Park, 201 Railroad Ave. and East Main Street

Fee: \$50.00 REFUNDABLE CHECK, returned the morning of the event.

Team Name: _____

Contact Name: _____

Address: _____ City: _____ Zip: _____

Cell Phone: _____ Email Address: _____

Team Member Names: No more than three team leaders per team.

1. _____

2. _____

3. _____

IMPORTANT: PLEASE READ AND SIGN THE BOOTH RULES AND REGULATIONS ON THE BACK OF THIS PAGE.

Carnitas Cook-Off Rules and Regulations (Please read before signing)

The Carnitas teams accept all liability for theft, damage, injuries and other possible mishaps that may occur in association with their cooking space. Winters Community Corazón, the City of Winters, and the Hispanic Advisory Committee are not liable for any problems in the area around the Carnitas team's cooking locations.

The cooking space is approximately 10'x10'. All cooking must be done within the assigned space, and ALL advance prep work such as chopping onions and peppers, and all assembly and preparation of ingredients MUST be done onsite. The prep work will take place inside the Community Center as will the serving of the Carnitas, but we reserve the right to require participants to prep meat in their booths. Carts will be provided to transport ingredients and food to and from the cooking location. Bringing your own cart is always welcome. Cooking fuel shall be propane only. Electricity will not be provided. Set up time is 9:00 a.m. on the day of the event. Participants will be given their space assignment and 60-80 pounds of pork, 50 lbs lard and 3 Festival tickets upon check-in. Meat arrives at 10 a.m. Carnitas will be collected at 3:00 pm. Please have a member of your team represent your team at the serving table inside the Community Center We will begin serving at 3:00 p.m. and serve until approximately 7:00 p.m. Serving tables and equipment inside the community center will be provided by the sponsors.

Teams are responsible for all set up and take down and must provide their own chairs, tables, shade structures, etc. Only 3 people are allowed in your booth during cooking. Teams are also responsible for cleaning around their space and should bring a broom, trash bags and garbage container. Your cooking area needs to be kept clean at all times. The cook-off organizers will provide direction for proper lard/grease disposal after the event.

The consumption of alcohol in your Carnitas booth is not allowed after the festival begins. After 3:30 PM beer may be purchased at the festival beer booth during the festival hours and consumed in the beer garden area only.

The cooking or preparation of food in your booth, other than competition Carnitas, disqualifies you from the competition. Do not prepare or handle any other meat because it is a violation of the health code.

All Carnitas spices, other than the meat, must be provided by each team. Carnitas will be judged on taste, moisture and texture. This year we return to the People's Choice Awards, and the people who eat the carnitas will vote for the winners. Participants are encouraged to decorate their booths in a festive, family friendly manner that represents food culture.

The Carnitas competition is limited to no more than 6 teams and will be selected on a first-come first-served basis. **Teams must have a completed application and refundable \$50 deposit check submitted to the Winters Community Corazón no later than Friday, September 18 to participate in this event.**

Entry forms and documents may be mailed to:

Festival de la Comunidad
PO Box 751
Winters, CA 95694

To drop off your application, please call or email Irene Goya Tweedt (530) 304-9423 irene@winterscorazon.org, or Al Vallecillo 530-902-6242 al@winterscorazon.org to arrange or Jesse@winterscorazon.org, or info@winterscorazon.org

I have read and agree to the above conditions.

Signature: _____

Date: _____



Carnitas Cook-Off Rules and Regulations **(KEEP THIS COPY FOR YOUR RECORDS)**

The Carnitas teams accept all liability for theft, damage, injuries and other possible mishaps that may occur in association with their cooking space. Winters Community Corazón, the City of Winters, and the Hispanic Advisory Committee are not liable for any problems in the area around the Carnitas team's cooking locations.

The cooking space is approximately 10'x10'. All cooking and serving must be done within the assigned spaces, and ALL advance prep work such as chopping onions and peppers, and all assembly and preparation of ingredients MUST be done onsite. The prep work will take place inside the Community Center as will the serving of the Carnitas, but we reserve the right to require participants to prep meat in their booths. Carts will be provided to transport ingredients and food to and from the cooking location. Bringing your own cart is always welcome. Cooking fuel shall be propane only. Electricity will not be provided. Set up time is 9:00 a.m. on the day of the event. Participants will be given their space assignment and 60-80 pounds of pork, 50 lbs lard and 3 Festival tickets upon check-in. Meat arrives at 10 AM Carnitas will be collected at 3:00 pm. Please have a member of your team represent your team at the serving table inside the Community Center. We will begin serving at 3:00 p.m. and serve until approximately 7:00 p.m. Serving tables and equipment inside the community center will be provided by the sponsors.

Teams are responsible for all set up and take down and must provide their own chairs, tables, shade structures, etc. Teams are also responsible for cleaning around their space and should bring a broom, trash bags and garbage container. Your cooking area needs to be kept clean at all times. The cook-off organizers will provide direction for proper lard/grease disposal after the event. Bringing your own buckets is welcome too.

The consumption of alcohol in your Carnitas booth is not allowed after the festival begins. After 4:30 PM beer may be purchased at the festival beer booth during the festival hours and consumed in the beer garden area.

The cooking or preparation of food in your booth, other than Competition Carnitas, disqualifies you from the competition. Do not prepare or handle any other meat because it violates the health code.

Each team is responsible for cooking and turning over all of the meat provided. All Carnitas spices, other than the meat, must be provided by each team. Carnitas will be judged on taste, moisture and texture. Participants are encouraged to decorate their booths in a festive, family friendly manner. Teams are welcome to take any leftover carnitas after food service ends.

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To drop off your application, please call or email Al Vallecillo 530-902-6242 al@winterscorazon.org to arrange, or Jesse Loren (530)554-8087 Jesse@winterscorazon.org, or info@winterscorazon.org