2023 COOK TEAM PACKET

# ACC Houston 31st Annual BBQ Cook-Off Narch 31& April 1, 2023

LIRACTO

Pasadena Convention Center And Municipal Fairgrounds 7902 Fairmont Parkway Pasadena, Texas 77507



# AGC HOUSTON 31<sup>st</sup> ANNUAL BBQ COOK-OFF

#### March 31 & April 1, 2023

# Sanctioned by the International BBQ Cookers' Association

Please read this packet carefully. To secure your spot, you must complete the online registration and return the following information by **March 1, 2023**.

#### There will be no refunds after March 1, 2023

#### Cook Team/Tailgate Team Checklist

- □ Online Team registration: <u>2023 AGC Houston BBQ Cook-Off Cook Team</u> <u>Registration - Event Registration (growthzoneapp.com)</u>
- □ Online Signed Waiver of Liability and Indemnification
- □ Certificate of Insurance Naming AGC Houston as Additional Insured with Waiver of Subrogation
- □ Online Entertainment Request Form

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#### GENERAL INFORMATION

The event will be held on **Friday, March 31 and Saturday, April 1, 2023**. See page 11 for detailed times and activities.

The site of the event will be at Pasadena Fairgrounds, 7902 Fairmont Pkwy, Pasadena, TX 77507.

#### COOK TEAM AND TAILGATE TEAM CONTACTS

All teams must submit two official contacts:

- **One (1) Head Cook** who will be responsible for the cook team and judged food entries throughout the event.
- **One (1) Team Captain** who will be responsible for all things not involving the judged food entries throughout the event (theme and décor, wristbands, and ticketing, etc.).

Each **Cook Team** (regardless of how many spaces are purchased) will receive the following items once all registration documents have been completed and returned to AGC Houston (see the cover of this packet for a list of these documents):

- 5 Cook Team Wristbands
- 8 VIP Parking Passes in reserved space
- 8 Cook Team Parking Passes in a reserved space
- 25 Complimentary e-Tickets for entry for the weekend (see pg. 8 for details regarding tickets)
- **10** Kid's Zone Wristbands for Saturday, April 1

Each **Tailgate Team** (regardless of how many spaces are purchased) will receive the following items once all registration documents have been completed and returned to AGC Houston (see the cover of this packet for a list of these documents):

- 2 Team Wristbands
- 6 VIP Parking Passes in reserved space
- 20 Complimentary e-Tickets for entry for the weekend (see pg. 8 for details regarding tickets)

All Cooks and Team Captains and Tailgate Team Co-Captains should wear their assigned wristband throughout the event as an identifier to AGC Houston event staff and event security. All team members assisting during the event must always wear a wristband for entrance to the venue.

#### **Cook Team Meetings**

The following two (2) meetings are mandatory for Cook Team and Tailgate Team participants. The Head Cook and Team Captain must be present. Any assistant cooks or team members are asked to attend as well.

#### Thursday, March 2, 2023 at 3:00 p.m.

**Location:** AGC Houston (3825 Dacoma St.) **Topics:** Rules, logistics and questions will be covered. The site map will be distributed along with parking hangtags and wristbands.

#### Friday, March 31, 2023 at 3:00 p.m.

Location: AGC Houston Judging Tent (Pasadena Fairgrounds)Topics: Important final details and questions will be covered and containers will be distributed.

#### **SECURITY & SAFETY**

Each team must comply with all pertinent laws and ordinances, including, but not limited to, City of Pasadena and Harris County Health Department rules and the provisions of the Texas Alcoholic Beverage Code.

All cook teams, tailgate teams and sponsor tents will be subject to safety inspections by the AGC Houston Safety Committee and the City of Pasadena Fairgrounds Fire Marshal. AGC Houston Safety Committee members will be on-hand to assist where needed.

#### **Safety Guidelines**

- Cook teams will receive a printed list of <u>Fire Marshal Regulations that must be posted near the entrance of the tent by 5:00 p.m. on Thursday, March 30, 2023.</u>
- Combustible materials such as hay or straw shall not be used. **Hay cannot be used for decorative purposes anywhere.**
- Trash shall not be allowed to accumulate.
- No smoking in tents.
- No glass beer bottles.
- No fireworks or pyrotechnics
- Liquid Propane, or LP, Gas cylinders, must be secured to prevent tipping over (this can be in milk cartons, buckets filled with water or secured to tent posts). Storage of spare LP Gas cylinders shall be in approved locations and away from the public and must not exceed the amount needed for one day. Protective barriers (such as chains, wooden fencing, or rails) must keep the public at least three (3) feet away from LP Gas and cooking surfaces (including electric and charcoal cooking) and hot pit exteriors.
- An inspection sticker is required on all LP Gas appliances.
- Each 50X100 space is required to have a <u>minimum</u> of three (3) easily accessible fire extinguishers with a minimum rating of two 5#ABC with a current date tag on the unit. If you have a double or triple size cook space, you will need to adjust the number of fire extinguishers accordingly.
- Cook spaces must have adequate egress (See Safety Guidelines Checklist). It will be up to the Fire Marshal to decide what is adequate. Additionally, exits must be clearly marked along with an occupancy sign specifying limit for each tent.
- Occupancy sign must be posted at tent entrance.
- Cook space coverings and decorations must be made of flame-retardant material or be treated with an approved protecting agent. The Fire Marshal may require you to present documentation from the supplier of materials be prepared to have these on hand for inspection.

- No liquid starters will be permitted. All charcoal should be started with an electrical starter designed for this purpose, and a starting charcoal is recommended.
- A metal pan constructed of a minimum of 18-gauge sheet metal should be placed under the fire box of barbeque pits to catch live coals which may fall onto the ground. The pan must provide complete coverage beneath any openings under the pit firebox.
- No firearms are allowed on the premises except for those carried by certified peace officers. Guests with a concealed carry license will <u>not be</u> allowed to bring their weapon on site. Official signage will be posted at the entrance to the event.
- Cook spaces should in no way create a potential danger to any member of the cook team or the public.
- All animals are prohibited from entering the cook-off venue; service animals with proper credentials are the only exception.

#### Power

The Pasadena Fairgrounds will provide all event power for common spaces as well as cook team spaces.

#### **Vehicle Safety**

No vehicles will be allowed to remain within the team's cook space. Those with parking hang tags can park in the reserved cook team parking lot or VIP parking lot; all others will have access to complimentary guest parking.

All vehicles entering the site during set-up will require their cook team hang tag. Immediately upon unloading, all vehicles must exit the site or face removal, at your expense, by law enforcement. No vehicles will be allowed to enter the event area after 3:00 p.m. on Friday, March 31, 2023.

#### Conduct

Each Team Captain will be responsible for the conduct and actions of their team and invited guests. Violators will be subject to disqualification and removal from the venue.

#### **CAUSES FOR DISQUALIFICATION:**

- Excessive consumption of alcoholic beverages
- Distribution of alcoholic beverages to anyone under the age of 21
- Use of controlled substances
- Possession of weapons such as firearms, tasers, shanks, etc.
- Excessive noise generated from speakers or public address systems.
- Excessive or continued complaints from teams about any of the above rule infractions
- Lude or disruptive behavior
- Disrespect of AGC Houston staff, guests, volunteers, law enforcement, and/or security personnel

Decisions made by the Cook-off Chairmen and Judges are final. The Cook-off Chairmen has the right to modify, expand, or clarify the rules and regulations at any time during the competition.

#### COOK SPACE

Each team will be responsible for the cook space assigned by AGC Houston. No team may share pit or cooking personnel with any other team. All equipment and tents must be contained within this area. **The size of a cook space is 50'x 100'.** 

It is the responsibility of each team to see that their cook-off space and the public area adjacent to that space are maintained throughout and following the event. Teams will be subject to having their space inspected by a committee member designated by the Cook-off Chairmen prior to closing the site.

#### Rentals

Tent and party rentals are the responsibility of each cook team. AGC Houston does not have a preferred vendor but can provide a list of companies upon request. <u>Tents AND barbecue pits MUST fit within your cook space parameters and allow for safe distances that are required by the AGC Safety Committee. The following are non-negotiables: no tent stakes are allowed, and all tents must be secured with water barrels. <u>There will be access to water onsite, however you are welcome to provide your own water.</u></u>

Tents must be installed on March 29-30 from 7:30 a.m. – 5:00 p.m. and must be removed NO LATER than Monday, April 3, 2022, by 5:00 p.m.

AGC Houston will provide portable toilets in <u>common areas</u> only. If you would like a portable toilet in your space, please contact Walter Rigler with National Construction Rentals at 281-821-8005 or via email at <u>wrigler@rentnational.com</u>. National Construction Rentals offering toilettes for \$140 and handwashing stations for \$120 each and that includes cleaning on Saturday, April 1, 2023. National Construction Rentals is the preferred vendor for this program. All toilets will be serviced on the morning of Saturday, April 1, 2023, prior to the gates opening.

#### Trash

All teams are responsible for bringing their own trash containers and bags for their individual space(s). Throughout the event, teams should take their trash to the dumpsters located at the perimeter of the event space. At the end of the event, each team will be responsible for transporting any remaining leftover garbage to the dumpsters. Please plan accordingly to dispose of all trash in your cook space. Teams that leave garbage in their spaces will be invoiced for clean-up costs at the rate charged by the City of Pasadena. It's highly encouraged that teams document with photos and videos their spaces upon exit.

#### lce

Ice used for consumption must be from an approved source (any store bagged ice is acceptable) or prepurchased from AGC Houston for \$9.00 per 40 lb. bag. Pre-purchased ice will be delivered on-site on Friday beginning at 11:00 a.m. We will be selling limited quantities of ice on-site for \$12.00 per 40 lb. bag from 12:00 noon – 8:00 p.m. and Saturday from 8:00 a.m. – 2:00 p.m. On-site contact info will be provided.

#### COOKING

Each team must provide its own pit, fuel, food, paper goods, supplies, beverages, etc., and **must cook at least one (1) of the judged meat items**. On Saturday, every team is required to furnish and serve, in their cook space, a <u>minimum</u> of 20 lbs. of meat (your choice of chicken, pork ribs and/or brisket) to all guests for consumption during the event. **An open policy is strongly encouraged for both days.** 

#### **Cooking Equipment**

Each team will supply all equipment necessary for the preparation and cooking of their entries. Dug pits or uncontained open fires <u>are not permitted</u>. Propane, gas, and electric grills will be permitted only for Hospitality Tent Sponsors and Tailgate Teams for are not to be used for competitive cooking.

#### **Food Handling**

All teams are expected to maintain their cook sites in as sanitary a manner as possible and to use good hygienic practices during preparation, cooking, and food service. It is recommended that you use the Universal Disinfectant Solution, 1/4 cup of household bleach (sodium hypochlorite solution) to one (1) gallon of water to sanitize your food handling areas. In addition, each contestant must provide a separate container for washing, rinsing, and sanitizing of utensils.

When storing food, do not place food in contact with water or on the ground. Dispose of all liquid and solid waste properly. NO DUMPING will be permitted anywhere on site. Teams found dumping any cook water, food and/or waste will be fined a minimum of \$500.00. Special containers will be provided for dumping water used for crawfish boiling.

All teams must provide a ceiling in <u>food preparation</u> and <u>service areas</u>, such as a canvas awning or tent to protect the interior of your cook space from the weather and other external agents. Cook areas must be a least 25 feet from the nearest portable toilet.

Protect food that is to be served:

- Keep hot foods at 140 degrees F or above and cold foods at 45 degrees F or below
- Wear an effective hair restraint such as a ball cap, hairnet, or visor
- Use packaged foods or provide sneeze guards/food covers at displays
- Food, equipment, and paper products are to be stored at a minimum of 6" above the floor
- No eating, drinking, smoking, or cleaning/sanitizing inside food preparation or serving areas

**NOTE:** A Health Officer may impose additional requirements, at his/her discretion, to minimize threats to public safety and health. Be prepared for a possible inspection.

#### IUDGING

Cook-Off Judging Rules will be covered in full detail at the first mandatory meeting at AGC Houston on Thursday, March 2, 2023, at 3:00 p.m.

Pre-cooking and/or marinating meat is prohibited and will not be allowed prior to the start of the cook-off. Cooks are to prepare and cook in a sanitary manner, and conditions are subject to inspection by judging committee and/or a health officer. See Food Handling Guidelines on pages 6-7.

Multiple entries in the same category by the same cook will not be allowed. It will be the Head Cook's responsibility to monitor and handle this in a professional manner.

#### **Approved Pits and Cookers**

#### **BBQ** Pits

Any commercial or homemade, trailered, or un -trailered, pit or smoker normally used for competitive barbeque. A BBQ Pit may include gas or electricity for starting the combustion of wood or wood products but NOT to complete cooking. Pit should be of a permanent design that contains separate individual cooking chambers and heat sources (no sharing of heat sources). Pellet cookers are allowed. Electrical accessories such as spits, augers, or force drafts are permitted. The use of heat lamps, proofing cabinets or any other electrical heating or hold device is prohibited. The process of Sous Vide, boiling or frying of competition meat is not allow.

Backyard Cooker (BYC): Any cooking device, by design or nature, that is inherently portable and by design is intended for recreational cooking.

#### Judged Entry Turn-In Times\*

Friday, March 31, 2023, are as follows:

6:00 p.m.	Salsa	³∕₄ cup full
7:00 p.m.	Margaritas	³∕₄ cup full
8:00 p.m.	Crawfish	Full Tray

*Saturday*, April 1, 2023, are as follows:

10:00 a.m.	Bloody Mary	<sup>3</sup> ⁄4 cup full
11:00 a.m.	Dessert	Enough for 9 servings
12:00 p.m.	Chicken**	Two (2) <sup>1</sup> / <sub>2</sub> fully jointed chickens, no pieces
1:30 p.m.	Pork Ribs**	Nine (9) cut pork spareribs, $\frac{1}{2}$ rack or full rack; Knuckles on –
		no baby back ribs allowed
3:00 p.m.	Brisket**	Nine (9) full slices approximately $\frac{1}{4}$ to $\frac{3}{8}$ inch thick

Nine (9) full slices approximately  $\frac{1}{4}$  to  $\frac{3}{8}$  inch thick

\*There will be a turn-in time window, which will not exceed ten (10) minutes before or past said turn-in time. Judging trays received after that time will NOT be accepted for judging. \*\*\*All cook teams must compete in at least one of these categories. All garnishes and condiments are prohibited, except on the desserts. Meats may be cooked with sauces, but once cooking is completed, sauces cannot be added.

#### **Additional Categories**

Hospitality and Theme will be judged between 7:00 p.m. and 9:00 p.m. on Friday night by an independent judging committee assigned by AGC Houston. **The judges for these categories will wear badges and should be allowed access into all team tents.** AGC Houston judging officials will judge teams only if allowed entry. **Those hosting exclusive private parties forfeit their entry into the Hospitality award competition.** Tailgate teams are eligible for this category.

The criteria on which spaces will be judged will be presented at the meeting on March 2, 2023.

#### Awards

Awards will be presented for first, second, and third place winners for all judged categories. The announcer will read teams placing in the top 10 for the required meat categories. Results for all entrants will be posted on the AGC Houston website and in all official print and electronic publications.

Hospitality and Theme Awards (1<sup>st</sup>-3<sup>rd</sup>) will be presented on Friday night and announced on Saturday, April 1, 2023, at the awards presentation.

#### **ENTERTAINMENT**

#### Sound System and Music

Loud music and/or amplified sound systems <u>will not be permitted</u> unless approved by the AGC Houston BBQ Cook-Off Committee prior to the event. If you plan to entertain your guests on Friday night with a band or DJ, you must submit the request form found online with team registration. A standard boom box or musical instrument that is not amplified by a sound system is acceptable without prior approval.

#### **Entertainment Access**

Bands and DJs will need to park in the designated general parking. **Band equipment delivery to your tent is NOT the responsibility of AGC Houston, therefore please coordinate and communicate with your vendors prior to this event.** Band members entering the event **MUST** have a ticket or wristband from a cook team to enter. Band or DJ set-up that requires vehicle drop-off of equipment **MUST** completed by 3:00 p.m. Friday, March 31, 2023. Saturday access is available from 7:00 am to 9:00 am only. **No exceptions**.

#### **TICKETS**

#### All guests over five years old who enter the venue on Friday and Saturday must present a ticket.

Cook-team members will be allowed free access in and out of the premises by wearing official AGC Houston BBQ Cook-Off wristbands for identification. If you are not wearing a wristband, you MUST have a ticket to enter the venue.

The first 25 tickets per cook team are included with registration. For every ticket over 25, your company will be invoiced at \$6 per ticket.

This is an exclusive and invite-only event and tickets will <u>NOT</u> be available for purchase at the gate or at AGC Houston at any time. Please make sure your guests have official tickets. No exceptions.

The distribution of the official event e-tickets is at the discretion of your Team Captain and not AGC Houston. Your tickets will be delivered via email to your Team Captain by **March 1, 2023**. This email will contain two files in a PDF format and each file will indicate if the ticket is for Friday, March 31 or Saturday, April 1, 2023. The e-tickets have QR Codes and clearly note that they are for single use only. The e-ticket can only be scanned and used once by a single guest. You may forward this e-ticket to your guests in the electronic format, or you can print hardcopies and distribute them manually. **All guests MUST present a ticket to enter either from a mobile device or in hardcopy.** 

#### **Children's Tickets**

On Saturday, children five years old and under receive free entry into the event and do not need a ticket; however, they **WILL** need to have a wristband to participate in any Kid's Zone activities on Saturday.

**Friday night activities are adult-oriented where alcohol is served and not suited for minors.** Friday's guests/attendees **must be at least 18 years of age** to enter with a ticket and **21 years old to consume alcohol**. Cook team staffing age restrictions are at the discretion of each team (but all must wear wristbands).

**Saturday activities are focused on a family-friendly environment including a Kid's Zone**. Teams are encouraged to participate and support this effort. Kid's Zone wristbands will be available for purchase on-site at the AGC Houston tent for **\$15 per wristband**. Wristbands will be available to cook teams in advance at the discounted rate of \$10 per wristband.

#### PARKING & TRANSPORTATION

Motorized golf carts, coolers, four-wheelers, gators, bicycles, skateboards, and rollerblades are strictly **prohibited** at the event site. Only official AGC Houston golf carts and gators will be allowed on-site.

Free on-site parking at Pasadena Fairgrounds will be available in the lots listed below.

**Cook Team Parking Lot** - Teams will receive **8 parking hangtags** (per team regardless of the number of spaces purchased) with their registration. This hangtag will allow team access to the designated cook team parking area.

**Guest VIP Parking Lot** – Teams will receive **8 VIP parking hangtags**. This hangtag will allow access to our VIP parking area until full.

**Guest Parking Lot and Overflow Parking Lots** – Complimentary parking will be available to everyone without a hangtag in the field parking area. Signage will be present to indicate where parking is and is not allowed. (Shuttling will be available)

#### **EVENT SCHEDULE**

General Event Schedule	
March 30, 2023	COOK TEAM SET-UP <u>MUST</u> BE COMPLETE INCLUDING SAFETY REQUIREMENTS AS OUTLINED ON THE INSPECTION CHECK- LIST
March 31-April 1, 2023	Vendor move-in ONLY – No team set-up allowed
Thursday, March 30, 2023	Cook Team move-in
Friday, March 31, 2023	Safety Inspections and Networking Event
7:00 a.m. – 3:00 p.m.	General Team Set-up
3:00 p.m.	Mandatory Cook Team Meeting – Judging Area
4:00 p.m.	Gate Opens: General Admission
5:00 p.m. – 10:00 p.m.	Evening Networking Event
6:00 p.m.	Optional Category Competition: SALSA Turn-In
7:00 p.m.	Optional Category Competition: MARGARITA Turn-In
8:00 p.m.	Optional Category Competition: CRAWFISH Turn-In
6:00 p.m. – 8:00 p.m.	Theme and Hospitality Judging
9:00 p.m.	Theme and Hospitality Awards Distributed
10:00 p.m.	All Parties MUST End And Entertainment/Music Must Stop.
11:00 p.m.	Gates close
Saturday, April 1, 2023	Family Day & BBQ Competition
7:00 a.m. – 9:30 a.m.	General Team Prep/Cook Time and Kids Zone Set-Up
10:00 a.m.	Optional Category Competition: BLOODY MARY Turn-In
10:00 a.m.	Gates open - General Admission
10:00 a.m. – 4:00 p.m.	Kid's Zone Activities
11:00 a.m.	Optional Category Competition: DESSERT Turn-In
12:00 p.m.	BBQ Competition Turn-In: CHICKEN
1:30 p.m.	BBQ Competition Turn-In: RIBS
3:00 p.m.	BBQ Competition Turn-In: BRISKET
4:30 – 5:00 p.m.	BBQ Awards Presentation – Fairgrounds Arena
6:00 – 10:00 p.m.	Team Move-Out and Vendor recovery
Sunday, April 2, 2023	
7:00 a.m - 3:00 p.m.	Team Move-out and Vendor Recovery
Monday, April 3, 2023	
7:00 a.m3:00 p.m.	Team Move-out and Vendory Recovery

# Event Operations Wednesday March 29, 2023 7:00 a.m. - 4:00 p.m.

Only the following vendors will be allowed on site for set-up:

- Tent companies
- Fencing company
- Portable toilet company
- Ice truck company

#### Thursday, March 30, 2023

#### 7:00 a.m. – 4:00 p.m.

Only the following vendors will be allowed on site for set-up:

- Tent companies
- Fencing company
- Portable toilet company
- Ice truck company
- Waste management companies

- Heavy equipment/trailers (which will not be moved)
- Cook teams

5:00 p.m. – 10:00 p.m.

7:00 a.m. – 10:00 a.m.

6:00p.m. – Sunday, April 3 3:00 p.m.

#### ALL COOK TEAMS MUST COMPLETE SET-UP, PER THE SAFETY CHECK LIST OF THEIR TENT, INCLUDING BIG RIG DROP OFFS, BY THE CLOSE OF BUSINESS, THURSDAY, MARCH 29, 2023. SEE THE SECURITY SCHEDULE FOR REFERENCE.

#### Friday, March 31, 2023

#### 7:00 a.m. – 3:00 p.m.

The gates to the cook-off area will not open until 7:00 a.m. Only essential team members with wristbands will be allowed on-site during the day on Friday. Guests and parties are prohibited until 4:00 pm.

#### Friday, March 31, 2023

At this time, you may close your cook space to the public and offer private parties for your invited guests. *It is highly encouraged that you keep your party open to allow industry partners to enjoy your hospitality*. If you limit your visitors then you are responsible for providing the appropriate resources (i.e., bouncer, law enforcement, security guard, etc.) to keep your party private. Private parties MUST allow credentialed AGC Houston staff, security, and volunteers to enter at all times.

#### Saturday, April 1, 2023

At this time, teams will be allowed to move about the venue to prepare for the arrival of their guests or restock supplies. **No cook team vehicles will be allowed to enter or exit the cook-off area**. Only vendors moving in on Saturday morning will be allowed to bring in vehicles.

#### Saturday, April 1, 2023

**Team Move-Out and Vendor Recovery - COOK TEAMS WILL NOT BE ALLOWED TO TAKE DOWN OR MOVE OUT OF THEIR SPACES UNTIL 6:00 P.M. – THERE ARE NO EXCEPTIONS.** Tent companies should not plan to arrive until **11:00 a.m. on Sunday, April 2, 2023**. All equipment and belongings must be cleared from the venue <u>no later than 3:00 p.m. Sunday, April 2, 2023</u>. Any items such as equipment, building materials, pallets, cinder blocks, large dumpsters, excessive trash, debris, etc. left on the premises, after 3:00 p.m. will result in a <u>\$500.00 per day penalty from AGC Houston</u>. See the security schedule for reference.

- Waste management companies
- Heavy equipment/trailers (which will not be moved)



# **OFFICIAL HOST HOTEL**

#### AGC Attendee Block

Room rate: \$99/night Start Date: Thursday, March 30, 2023 End Date: Sunday, April 2, 2023 Last Day to Book: Thursday, March 16, 2023

Call 832-664-8870 and mention: AGC Attendee Block or Book online: <u>Book your group rate for AGC Attendee Block</u>

Group rate deadline: March 16, 2023.



Fairfield

3640 E. SAM HOUSTON PKWY.

S | PASADENA, TX 77505

PASADENA, TX

BY MARRIOTT

## **OFFICIAL CHARITY**

This year, the AGC BBQ Cook-Off teams will raise money to support **Camp Hope**. Each team is responsible for their own fundraising. Some examples include raffles, tips jars, auctions, etc. Collection envelopes will be distributed at the cook team meeting on March 2. All donations are due at the event on Saturday, April 1 by 4:00 p.m. The team that raises the most money receives one complimentary cook team space in the 2024 cook-off!

The Mission of the PTSD Foundation of America is to bring hope and healing to Combat Veterans and their families suffering from the effects of combat-related Post Traumatic Stress. We do this by taking a whole-person approach, offering evidence-based peer-to-peer mentoring, both on an individual basis and in group settings. In addition, our programs and services are free to the Veteran and their family so that the focus remains on their journey to healing. We take a collaborative approach to raising awareness of the increasing needs of the military community by working with government agencies, service organizations, churches, and private sector businesses to combine resources. By taking our message to public events, media outlets, social media, and service organizations we can more effectively reach Veterans in crisis and make life-saving impact on the Veteran community.

## **OFFICIAL VENDOR**

