

THE FIRST ANNUAL ROASTIN' WITH ROSIE BARBEQUE FESTIVAL



The first annual Roastin' with Rosie Barbeque Festival will take place on September 19-20, 2008 in Jennings at the Grand Marais Courtyard on Hwy 26. The festival is built around music and food, specifically barbeque. The festival proceeds go to support the Southern Petroleum Art & Recreation Center (the SPARC) to promote the building of a global energy center in Jennings, the cradle of the Louisiana oil industry.

Rosie (the roseate spoonbill) is the official mascot of the Jeff Davis Parish Tourist Commission and is the recognizable hostess of this new festival. Barbeque competitors are sought from all corners of the country but especially from the energy sector. The festival is intended to provide a great entertainment event for the entire parish, a great promotion opportunity for our sponsors and vendors and an important funding source for the SPARC.

A full line of popular bands will be on hand to entertain the crowds while they feast on some of Louisiana's favorite festival fare. **Wayne Toups** headlines the festival on Saturday night and other featured performers include **Jamie Bergeron**, **Travis Matte**, **Barry Badon** and the grammy-nominated **Pine Leaf Boys**. Also performing will be **Muzic Unlimited**, **Bayou Katz** and **Static**.

Though no outdoor festival is weatherproof, the entire event will take place on 3 acres of concrete and the musicians will rock and roll beneath the shade of a 12,500 square foot canopy.

Remote parking will be free to festival goers and free shuttle service will be provided.

SCHEDULE OF EVENTS

SATURDAY, AUGUST 23
FESTIVAL BEAUTY PAGEANT
STRAND THEATER-JENNINGS, LA

THURSDAY, SEPTEMBER 18
6PM-9PM-WINE TASTING

FRIDAY, SEPTEMBER 19
4PM-FESTIVAL GATES OPEN
6PM-MUZIC UNLIMITED
7:30PM-BAYOU KATZ
9PM-PINE LEAF BOYS
10:30PM-JAMIE BERGERON

SATURDAY, SEPTEMBER 20
10AM-OPEN FESTIVAL GATES
10AM-6PM KID'S WORLD
11AM-PARISH CHEERLEADER AND
DANCE GROUP COMPETITION
12 PM-BARBEQUE JUDGING BEGINS
4:30 PM-BARBEQUE COMPETITION
AWARDS CEREMONY
6PM-BARRY BADON
7:30PM-TRAVIS MATTE
9:00PM-STATIC
10:30PM-WAYNE TOUPS



JAMIE BERGERON



WAYNE TOUPS



PINE LEAF BOYS



TRAVIS MATTE

Official Cook-off Entry Form

September 19 & 20, 2008

Grand Marais Courtyard & Pavilion
919 N. Lake Arthur Ave
Jennings, Louisiana

ROASTIN' WITH ROSIE BAR-B-QUE FESTIVAL



BE A PART OF THE INAUGURAL EVENT!

Proceeds will help build the SPARC, our Global Energy Museum

(Application must be received by September 1, 2008)

Official Team Name: _____ Team Contact: _____

Head Cook: _____

Address: _____

City / State / Zip: _____

Phone / Day: _____ Night: _____ Cell: _____ E-mail address: _____

Competitions (please select one or both): IBCA (\$130.00 Fee) _____ People's Choice (\$130.00) _____

3 Categories: Beef Brisket, Pork Spare Ribs, Chicken

**\$5,000
in Prize Money
& Trophies**

Space Size Needed: _____ Electricity Required: ___ 30 amps ___ 50 amps

Expected Arrival Time (*must be on-site by 3:30 p.m. Friday, 9/19/08*): _____

**\$5,000
in Prize Money
& Trophies**

Teams will consist of one (1) head cook and up to 4 team members. If you wish to purchase additional wristband to the Roastin' with Rosie Barbeque Festival, the additional cost are as following - \$5.00 for adults, \$3.00 for children 17 - 6, children under 5 are free.

All spaces assigned in order of payment and application received. Following the receipt of your completed form & fee payment, an event packet will be mailed to you with complete festival details. Applications received without payment will not be assigned a booth until payment is received. No refunds of the application fee will be made once you have been accepted into the contest. A check for the total entry fee must be received with every application and postmarked or hand-delivered no later than September 1, 2008.

Additional Advance Wristbands - \$5 or \$3 ea. (must be purchased for teams with more than 5): _____

IBCA Competition:

I plan to cook the following meat(s): _____ Chicken _____ Pork Spare Ribs _____ Brisket

People's Choice Competition (must cook enough for approx. 200 people):

I plan to cook the following meat(s): _____ Chicken _____ Pork Spare Ribs _____ Brisket

Complete this form and mail, along with your fee to: Roastin' with Rosie, 500 N. Cary Avenue, Jennings, La 70546

Make checks payable to: LOG Museum Foundation

I agree to abide by all Rules and Regulations for the Inaugural Roastin' with Rosie Barbeque Cook-off

Signed: _____

Total Entry Fee \$ _____ Additional Wrist Band \$ _____ TOTAL AMT. ENCLOSED: \$ _____

Entry fee includes Electricity, Water & up to five wristbands

If there are additional questions, contact Joy Zaunbrecher (337) 824-3215 or email: joy.zaunbrecher@edwardjones.com

Paid _____ Booth # _____

Official Cook-off Rules

September 19 & 20, 2008

Grand Marais Courtyard & Pavilion
919 N. Lake Arthur Ave
Jennings, Louisiana

ROASTIN' WITH ROSIE BAR-B-QUE FESTIVAL



BE A PART OF THE INAUGURAL EVENT!

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2008 Official "Rosie" Rules & Regulations

Cook's Meeting

Friday, 09/19 at 7:00 pm

Judging

Starts Saturday, 09/20 at 12:00 noon

\$5,000 in Prize Money & Trophies

All cook-off teams are required to submit an entry form to this event. The entry application entitles the cooking team to one cook-off space at a rate of \$130.00 (only one team per space) which includes one (1) or both competitions and one (1) or all three meat categories, electricity and water. Each team will be responsible for supplying their own meat for the competition. Entry fee must be received at time of application, no credit can be extended. **All checks must be made payable to LA Oil & Gas Museum Foundation and mailed to the attention of Joy Zaunbrecher at 500 N. Cary Avenue, Jennings, La 70546.** First come, first serve basis. No space will be held without application/entry fee being turned in. Upon receipt of your entry form & fee, you will be mailed a complete event packet.

GENERAL RULES:

- Teams will consist of a head cook and up to 4 team members. Only [1] **One Entry Per Pit. 5 wristbands will be given to each team, which includes head cook. Additional wristbands can be purchased in advance. Contestants must be 18 years of age to participate.**
- Beef Brisket, Pork Spare Ribs and Chicken are the categories for the BBQ Cook-off.
- All cooks must be on site and set up by 3:30 p.m. Friday, September 19. NO EXCEPTIONS! If you need to setup Thursday afternoon (September 18), please contact us at (337) 821-5534 so we can schedule a time.

IBCA COMPETITION RULES:

- Check-in: All cooks must be on-site by 3:30 p.m. Friday, September 19, 2008. Cooks meeting is at 8:00 p.m.
- All meats must be cooked on-site without pre-cooking or marinating. The promoters will advise contestants of Official Start Times. Meat is subject to inspection upon arrival. No meat may be removed from cook-off site after check-in. IBCA recognizes only one entry (one chief cook) will cook on a given pit. 5 wristbands will be given to each team, which includes head cook.
- Pit Requirements: commercial or homemade pit or smoker normally used for competitive barbeque and using wood or wood products only; electricity and gas cannot be used to complete cooking.
- Promoter or Head Judge will advise all cooks of the quantities and cuts of meats that will be placed in the judging trays; garnishments and condiments prohibited; meats may be cooked with sauces, but once cooking is complete, sauces cannot be added before placing in judging tray.
- Recommended amounts: Brisket - (7) full slices approx. 1/4 to 3/8 in. thick; Spare Ribs - (7) individual cut ribs (bone-in); Chicken - 1/2 fully jointed (to include wing, breast, leg, thigh).
- Turn-in time shall be pre-set and announced at the Cooks meeting; judging will begin at 1:00 p.m. on Saturday there will be a turn in window of 10 minutes before and after time indicated for your submission.
- For more information on IBCA visit: www.ibcabbq.org.

PEOPLE'S CHOICE COMPETITION RULES:

- Check-in time: All cooks must be on-site by 3:30 p.m. Friday, September 19, 2008.
- All meats must be cooked on-site without pre-cooking or marinating. Please prepare enough meat for 200 plus samples. Promoter or Head Judge will advise cooks of official start times.
- Meat is subject to inspection upon arrival. No pre-cooking. No marinating until after inspection. No meat removed from site after check-in.
- Pit Requirements: all pits accepted.
- The following meat categories will be included: Beef Brisket; Port Spare Ribs; Chicken. No side dishes allowed. Voting and tasting will be from 12:00 to 3:00 p.m.

For more information, please contact: Joy Zaunbrecher at 337/824-3215 - joy.zaunbrecher@edwardjones.com

or

Monica L. Gary at 337/821-5524 - mlgary@jeffdavis.org