

CALLING ALL COOKS!

ROCKY MOUNTAIN
OYSTER FRY
Virginia City NEVADA EST. 1859

WHAT WE GIVE YOU

- \$700 Guaranteed (500 samples required)
- The Balls
- \$2 for every sample given after 500
- *Option to have us coordinate with professional caterer to pre-prep your “beef fries” (*fees apply*)

WHAT YOU CAN WIN

- The Best Overall Taste Award – Both Professional and Amateur
1st, 2nd, & 3rd
- Most Creative Dish
1st, 2nd, & 3rd
- The People’s Choice Award
1st, 2nd, & 3rd
- The Biggest Ball Slinger Award
1st, 2nd, & 3rd
- Best Team Name Award
1st, 2nd, & 3rd

Once your application is complete please send it to us at team@liquidblueevents.com





What's Going On

The Basics

The Rocky Mountain Oyster Fry is returning to Virginia City, featuring both amateur and professional cooks with their special recipes for Rocky Mountain Oysters (beef testicles, often referred to as beef fries). This will be the largest Oyster Fry on record with over 3,000 attendees!

The Details

The event will take place Saturday, March 16th, 2024 from 10:00AM to 4:00PM in the heart of Downtown Virginia City.

The Fun

There will be many fun and family-friendly activities throughout the day including the annual St. Patrick's Day Parade on "C" Street at noon. There will be music, costume contests, tastings of the contestant's recipes, living legends, a People's Choice Award for the crowd favorite, and all the Irish shenanigans that one can handle!

The Rocky Mountain Oyster booths get really creative! Not only do they work to come up with a winning dish, but the teams go all out with quirky costumes, team names, fun themed decorations, and a lively atmosphere! So don't hesitate to jump in and liven it up to your fullest Irish extent!

Oyster Fry Cooks!

* All Food Vendors registering for the 2024 Rocky Mountain Oyster Fry must complete and submit a Temporary Food Establishment Permit Application through the Nevada Department of Health and Human services website: <https://nvdphh.aithent.com/login.aspx>. Your permit fees will also be paid through their online system.

We will reimburse your permit fees.

* This is mandatory, and must be completed at least **1 week prior to the event (submitted no later than 03/08/24)**. If you already have an annual mobile/ catering permit, you must still register for this event through the same online system. Any questions, please contact:

Division of Public and Behavioral Health (DPBH)
EHScustomerservice@health.nv.gov (775) 684-5280

Become a Cook!

How Does it Work?

1. **We will pay you \$700!**
2. We will give you as many pounds of "Beef Fries" product that you will need for the event.

PLEASE CHOOSE ONE:

- _____ 60 lbs.
_____ 90 lbs.
_____ 120 lbs.
_____ 150 lbs.
_____ OTHER (Specify): _____

3. **You must provide a minimum of 500 samples**
4. We will pay you \$2 for every sample handed out above and beyond the 500 sample minimum
5. How many samples do you think you'll be prepared for? (sample sizes 3-4 oz.)

Estimated Sample Total = _____

6. How much space will you need onsite? Cooks must provide all equipment, tents, tables, power if needed, etc.

PLEASE CHOOSE ONE:

- _____ 10'x10'
_____ 10'x15'
_____ 10'x20'
_____ OTHER (Specify): _____

CHOOSE ONE:

- ☐ YES!! Add us to the official Cooks List!
☐ NO. Maybe next year.

Prizes:

Best Tasting: 1st, 2nd, and 3rd place will be decided by a panel of judges (BOTH Amateur & Professional)

Most Creative: 1st, 2nd, and 3rd place will be decided by a panel of judges

People's Choice: 1st, 2nd, and 3rd place will be voted on by the public

Biggest Ball Slinger: 1st, 2nd, and 3rd place - Most samples served

Best Team Name: 1st, 2nd, and 3rd place

LiquidBlueEvents.com

☎ 775.851.4444

✉ team@liquidblueevents.com

📍 748 S.Meadows Pky. Ste A9 #275 Reno, NV 89521



Sign Up Here: **Due no later than 2/16/2024**

Contact Name(s): _____

Business Name (if applicable): _____

Mailing Address: _____

City: _____ State: _____ Zip Code: _____

Cell Phone: _____ Home/Work Phone: _____

Email Address: _____

Team/Booth Name (Best Team Name Awarded!): _____

Sponsor: _____

Team Captain: _____

Style of cooking (how are fries served): _____

Booth Classification: ☐ Professional Cook ☐ Amateur Cook

With your signature below, you acknowledge that you have read, understand, and agree to abide by the event and contest rules. All applications must be submitted by 2/16/24.

Signature: _____ Date: _____



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33rd Annual Rocky Mountain Oyster Fry - Sat. March 16, 2024 Official Rules

1. Competition is open to everyone aged 18 and over.
2. Contestants must complete the Official Application form and submit the completed form no later than 2/16/2024.
3. Contestants participate in this event at their own risk. Event organizers are not responsible for injuries or loss of property.
4. The purpose of this event is to solicit cooks (amateur or professional) to showcase their own recipes when preparing beef fries and to enter their dishes for judging to be considered for awards.
5. Cooks will be given as many pounds of fries (beef testicles) as needed. It is up to the discretion of the cooks as to the taste, preparation, and presentation of the fries, provided that the fries are the main component of the dish.
6. Fries can be prepped prior to event, but cooked onsite only. Make as much as you can to be sampled, but 500 samples is the minimum.
7. Cooks may only use the fries that are provided by the event organizers. Cooks must pick up their fries at The Bucket of Blood on C St., Virginia City, (during normal business hours) the week prior to the event (special deliveries may be coordinated with management).
8. You may prepare your spices ahead of time.
9. Stoves or cooking apparatus may not be turned on until 6:00AM, Sat., March 16th (day of event). A secret panel of judges will visit each booth beginning at 10:30AM. The awards ceremony will take place at around 4:00PM. NOTE: The annual St. Patrick's Day Parade is scheduled at Noon.
10. There will be a mandatory cooks meeting in the event area at 8:00AM to go over the rules and answer any questions.
11. Teams are responsible for supplying everything needed for set up, cooking, serving, etc. Teams must provide their own tent along with proper tent security/tiedown. There is no electricity available for cooks, so you will have to use propane, charcoals, etc. Teams are responsible for proper trash disposal and clean up afterwards. Teams must have proper food safe-handling materials in order to serve to the public (gloves, paper or plastic utensils, tongs, cups, etc.). Teams must have a hand washing station in their booth!! (Spouted jug of water, soap, towels, etc.). It's all about being health and safety conscious! The Health Dept. WILL INSPECT your booth!
12. Teams may setup their booths (decorations, tables, etc.) in the event area beginning no earlier than 6:00AM the morning of the event, AND must be completely removed from the area by 6:00PM. No overnight stays. Vehicles must be removed from the area by 8:00AM pre-event. Booths may NOT be torn down before 3:00PM. We appreciate your cooperation on this!
13. Entries are judged (by designated judges) based on a point system. Judges' decisions are final. The following categories of judging will take place: Best Overall Taste "Professional" and "Amateur", Most Creative Dish, Biggest Ball Slinger, and Brandi Lee's People's Choice.
14. No alcohol may be served to the public by entrants. Drinks of any kind may NOT be sold to the public by entrants.
15. Cooks may offer tastings/samples to the general public as soon as their products are ready for serving. Sampling will be put on hold for the parade (Noon-12:30pm-for those located on C Street). Tasting tickets will be sold by Event Organizers to the general public. Tasters must redeem these tickets at team booths. Team booths may not accept cash for sampling transactions. Teams who violate this rule will be automatically disqualified from the contest.
16. Vendor/Cook agrees to indemnify, save and hold the VCTC, Storey County, and Liquid Blue Events, their agents and employees harmless from any and all claims, causes of action or liability arising from the performance of exhibition under this agreement by Vendor/ Cooks or Vendor/Cook's agents or employees.
17. For more information contact: Liquid Blue Events - 748 S. Meadows Pkwy Ste A9-275, Reno, NV 89521 or email neil@liquidblueevents.com. Event management reserves all rights. Call or write with any questions. 775-851-4444

Acceptance of Rules -

Name: _____ Signature: _____

Date: _____

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