



HEARTLAND FESTIVAL

Cook-Off Contest Registration

Saturday, November 7, 2026 | 1:00 PM | Southern Pines Regional Park, Dublin, GA

Think you've got the best recipe in Middle Georgia? Prove it! The Heartland Festival Cook-Off is an amateur cooking competition held as part of the Georgia Trauma Foundation's Heartland Festival at Southern Pines Regional Park's Indoor Sports Complex in Dublin, Georgia (630 Firetower Road, Dublin, GA 31021). All registration fees support trauma care in Middle Georgia.

TEAM / CONTESTANT INFORMATION

Team Name	Team Captain / Lead Cook
Mailing Address	City, State, ZIP
Phone Number	Email Address
# of Team Members (including captain)	Team Members' Names (attach list if more than 4)

COMPETITION CATEGORIES

Select the category (or categories) you wish to enter. A separate registration fee is required for each.

- | | |
|--|---------------|
| ☐ Chili | \$75 per team |
| ☐ Yardbird Chicken | \$75 per team |
| ☐ BBQ (Pork or Ribs) | \$75 per team |

Total Categories Entered: _____ Total Registration Fee: \$_____

CONTEST RULES & GUIDELINES

Eligibility

- AMATEUR competition only. Professional chefs, caterers, and restaurant owners/operators are not eligible.
- Teams of 1–6 members. One must be designated Team Captain.
- All members must be 18+. Minors may assist under supervision but may not operate grills or open flames.

Equipment & Setup

- Each team assigned approximately 12×12 feet of cooking space.
- Teams provide their own grill, smoker, cookware, utensils, prep tables, and supplies.
- Pop-up tents recommended; must be weighted or staked.
- Each team must have a fire extinguisher on-site (minimum 5 lb. ABC-rated).
- No generators without prior written approval.

Food Safety

- All ingredients from commercially inspected suppliers. No home-butchered meat.
- Safe temperatures at all times (41°F cold; 135°F hot).
- Separate cutting boards/utensils for raw and cooked products.
- Handwashing stations or sanitizer required at each cooking area.

Judging & Awards

- Judged on taste, tenderness/texture, appearance, and overall impression. Decisions are final.
- Entries in provided turn-in containers. No garnish, sauce on side, or identifying marks.
- Awards for 1st, 2nd, 3rd in each category. Grand Champion possible.

EVENT DAY SCHEDULE (TENTATIVE)

10:00 AM — Cook-off team load-in and setup begins

10:30 AM — Fires may be lit / Cooking begins

1:00 PM — Heartland Festival opens to the public

3:00 PM — Turn-in window opens (exact times TBA)

4:30 PM — Judging begins

5:30 PM — Winners announced

Schedule subject to change. Final times communicated one week before the event.

PAYMENT INFORMATION

Registration Fee: \$75 per category, per team. Total Amount Due: \$_____

Method of Payment:

☐ A check is enclosed (make payable to Georgia Trauma Foundation)

☐ Please charge my credit card for \$_____

Card Number:

Exp. Date	Security Code	Name on Card
_____	_____	_____

To ensure we can direct as much funding as possible to our mission, we add a standard 3% processing fee when paying by credit card.

Submit your application by mail or email:

Mail: Georgia Trauma Foundation, 8491 Hospital Drive, #419, Douglasville, GA 30134

Email: Tyler@GeorgiaTraumaFoundation.org

LIABILITY WAIVER & SIGNATURE

By signing below, I acknowledge that I have read and agree to all contest rules. I understand that cooking involves inherent risks including burns, cuts, heat-related illness, and exposure to smoke and open flame. I voluntarily assume these risks on behalf of myself and all team members. I understand that the Georgia Trauma Foundation, its officers, board members, volunteers, and Southern Pines Regional Park are not liable for any injury, loss, theft, or damage. I agree to indemnify and hold harmless the Georgia Trauma Foundation and Southern Pines Regional Park from any claims arising from my team's participation.

Team Captain Signature	Date
_____	_____
Printed Name	Phone
_____	_____

Questions? Contact Tyler Bryant: Tyler@GeorgiaTraumaFoundation.org
GeorgiaTraumaFoundation.org

All proceeds support trauma care education in Middle Georgia.