



Talley Farms Fresh Harvest

Delicious & Nutritious Smoothie Competition Entry Form

HOW TO ENTER:

Please send the application below to:

Talley Farms Fresh Harvest

P.O. Box 360

Arroyo Grande, CA 93421

Or submit by email to: FreshHarvest@TalleyFarms.com

All entrants must be received by noon on Monday, February 26th, 2018. The chosen entrants will be notified by Monday, March 5th of the live competition process.

REMEMBER: Include your EMAIL ADDRESS and PHONE NUMBER so we may contact you.

Important Information on the live competition

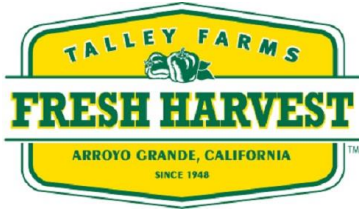
- You will be creating your smoothie and talking about it to an audience during the live competition on Saturday, March 17, 2018 at the Madonna Expo Center
- You will need to bring your own blender
- You will need to bring your own smoothie ingredients
 - Enough for a 72-oz. smoothie
- All smoothie ingredients must be in whole, raw form
 - no pre-cut fruits or veggies
- All smoothie ingredients must be pre-washed
 - This may be done pre-competition
- You will be provided with a counter height 6-foot table, and an extension cord to plug in your blender.

Prizes:

1st place – A prize basket including: A Cutco Veggie Cleaver, a bottle of Talley Vineyards wine, Our California Table cookbook written by Brian Talley, a bag of Kandarian Organic Farms Seeds, a Talley Farms Fresh Harvest box

2nd place – A prize basket including: A Talley Farms Fresh Harvest box and Our California Table cookbook written by Brian Talley

3rd place – A prize basket including: A Talley Farms Fresh Harvest box and Our California Table cookbook written by Brian Talley



Talley Farms Fresh Harvest Delicious & Nutritious Smoothie Competition Entry Form

Entrants Name _____

Company Name _____

Mailing Address _____

City _____ State _____ Zip _____

Daytime Phone Number _____ Email Address _____

A short Bio of yourself & why you love smoothies and juicing:

Your smoothie recipe & directions:



The Entrant agrees to defend, indemnify, and hold harmless Simply Clear Marketing & Media, Talley Farms and the Inspired Health & Fitness Expo of San Luis Obispo against any liability, claim, loss, or expense arising out of an injury or damage which is caused by, arises from or is in any way connected with participation in this event. The event producers, sponsors and the Alex Madonna Expo Center will not be responsible for accidents or losses that may occur to any of the entrants at the expo. **I have read and agree to the attached rules and regulations.**

Signature of Entrant _____ Date _____

Please send the application to:

Andrea Chavez

Talley Farms

P.O. Box 360

Arroyo Grande, CA 93421

Or email to

FreshHarvest@TalleyFarms.com



Talley Farms Fresh Harvest Delicious & Nutritious Smoothie Competition Rules & Regulations

PRIZE: The live event will be held on Saturday, March 17th at the Inspired Health & Fitness Expo of SLO at the Alex Madonna Expo Center from 12pm-1pm, presented by Simply Clear Marketing & Media and Talley Farms Fresh Harvest. The winner will be announced Saturday at 1pm. **First place winner will receive A prize basket including: A Cutco Veggie Cleaver, a bottle of Talley Vineyards wine, Our California Table cookbook written by Brian Talley, a bag of Kandarian Organic Farms Seeds, and a Talley Farms Fresh Harvest box**

DAY OF TIMELINE: The live smoothie competition is held and judged before an audience from 12pm-1pm on Saturday, March 17th at the Inspired Health & Fitness Expo at the Alex Madonna Expo Center.

- 10am - the contestants may begin arriving for set up of work space
- 12pm – all competitors must be ready to begin their presentation
- 12pm - the live competition begins as each competitor in turn will do a live presentation making their smoothie and presenting their smoothie for the judges to taste.
- 1pm – winner announced

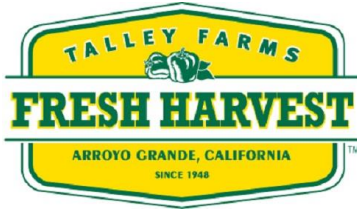
REGULATIONS: Talley Farms Fresh Harvest, The Inspired Health & Fitness Expo and Simply Clear Marketing & Media reserve the right at their sole discretion to disqualify any individual who tampers with the entry process or otherwise violates the rules.

Talley Farms Fresh Harvest, The Inspired Health & Fitness Expo and Simply Clear Marketing & Media are not responsible for a person's inability to complete the required entry whether due to equipment malfunction or other difficulties and are not responsible for lost entries.

By submitting an entry, contestants agree to be bound by the rules of the competition and agree that Talley Farms Fresh Harvest, The Inspired Health & Fitness Expo and Simply Clear Marketing & Media have the right, free of charge, to publish and broadcast by any means the names and photographs of the winners and the winning recipe for news and promotional purposes.

Contestants are responsible for any expenses incurred with the contest, including all supplies, transportation, gasoline, parking, food, and/or ancillary expenses.

All decisions of all judging panel are final. Sponsors reserve the final judgment on all matters pertaining to this contest including the right to change or modify the rules, discontinue or extend the contest without prior notice.



SET UP & PREPARATION: Competitors may arrive as early as 10am but no later than 11:30am for set up and preparation of smoothies. Preparation will take place in the at the event. Each competitor will get a counter height 6-ft long table to use. You will be visible to your competitors, expo attendees and judges.

PREPPED ON SITE: Random inspections may be performed to assure that ant smoothies are not prepared prior to the official start of the competition. Contestants will bring to the Inspired Health & Fitness Expo all ingredients (washed, raw and whole) and supplies to create an edible smoothie for the tasting portion of the competition.

SUPPLIES: The Inspired Health & Fitness Expo will provide all finalists with a work table, chair, water access, and electricity. Contestants are required to bring their own ingredients, tools, equipment and other supplies. Be sure to include a cooler/refrigeration, a small bucket (water & sink available), mixer, cleaning cloths, and aprons.

JUDGING PROCESS: The winner will be determined by a panel of judges complied by Talley Farms Fresh Harvest and SCMM.

This will NOT be a blind judging. The smoothies will be prepared by the entrants in the seminar area at the event.

- Each team will be provided with a (6) 4 oz., containers and 30 2 oz. containers (provided my SCMM)
- Each team must prepare enough for 6 smoothies in the approved 4-ounce containers.
- The container **MUST** be ready at the time designated or will be disqualified.
- The 4-ounce containers will be dropped off at the judging table by a SCMM staff member.
- The 2-ounce containers will be left on the table to be passed out to the audience at the end of the presentation.
- Once all samples are tasted, the judges will deliberate and announce the winner on Saturday, March 17th at 1pm

SANITATION: Cooks are to prepare in as sanitary a manner as possible. During and after the Event each team is required to keep the area clean of all trash.

TEMPERATURE CONTROL: The team should bring adequate temperature control for all perishable (potentially hazardous) foods.

1. Cold Foods – Foods maintained at a temperature of 41° F- 45° F must be destroyed at the end of the operating day.
2. Hot Foods – Maintain food temperatures of 135° F or above. All hot foods must be destroyed at the end of the operating day.



FOOD HANDLERS: Food handlers must be in good health. Sick food handlers cannot work in the Competition.

1. Food handlers shall wash their hands and arms with soap and warm water prior to the start of food preparation activities and as necessary to prevent food contamination, especially after visiting the restroom.
2. Clean aprons or outer garments must be worn, and their hair must be restrained.
3. Sanitary food handling techniques must be used at all times. Minimize food handling. Whenever practical, food handlers shall use tongs, disposable plastic gloves or single use tissue when handling food. Ice - Ice used for refrigeration (i.e. salad bars) CANNOT be used for consumption.

STORAGE / SERVICES: All food, beverage, utensils and equipment shall be stored, displayed and served so as to be protected from contamination and shall be stored at least 6 inches off the floor. Unopened (factory sealed) containers of non-potentially hazardous food may be stored outside or adjacent to the competition area.

GARBAGE AND REFUSE: Garbage and refuse must be stored in leak-proof and fly-proof containers and serviced as needed.