



## ***Chefs of New England***

**January 27-29, 2012**

Please complete this form and submit to Pat Hoey Productions. Remember to keep a copy for your records.

Yes, I will participate in “Chefs of New England” Cooking Demonstration Series at The Boston Home Show according to the following:

**Arrival Time:** All participants (one principle chef plus one assistant if desired) must arrive no later than 30 minutes before their scheduled demonstration

**Quantity of Food:** Please prepare enough samples for 75+ attendees

**Equipment:** Participants should bring all of their own equipment for the preparation, cooking, and distribution of samples (napkins, forks, knives, etc) for their demonstration. . (Portable Butane Stoves for heating are recommended) All persons handling food to be distributed must wear latex gloves.

**Food Permit:** Pat Hoey Productions will orchestrate the details of obtaining a temporary health permit for your company. Attached is an application. Please submit this to Marlena Hoey (Show Manager) with a check for the fee of \$40 and the health permit will be at the showcase.

**Advertising:** Pat Hoey Productions will promote the participating chefs and their restaurants from the moment the commitment is made to sign on to “Chefs of New England”

- Headshots and bios of the chef and the restaurant logo should be sent to [Marlena@pathoeyproductions.com](mailto:Marlena@pathoeyproductions.com).
  - These materials will be included on the official show website with a logo web link to the restaurant’s website. The name of the dish being prepared and a desired time slot (first come, first serve) should be sent with the registration form as well.
- All promotional materials sent to Pat Hoey Productions may be included in the show’s \$600, 000+ marketing campaign- more than likely in venues such as The Boston Globe, The Boston Herald, and 106 Community Newspaper Company’s weekly prints.
  - Promotional material (menus, business cards) as well as small decorative displays are highly recommended at the event as well.

**Contact:** For more information or additional assistance, please contact: **Marlena Hoey 508-832-3300**

I understand that there is no preparation area for my food contribution, and therefore the samples will be prepared at my facility and only assembled, cooked, and served at The Boston Home Show during my assigned demonstration time. I understand that the event has a structured schedule and therefore I will arrive and check in 30 minutes prior to my scheduled demonstration.

Signature \_\_\_\_\_

Date \_\_\_\_\_



**THE**  
**BOSTON**  
**HOME SHOW**  
**AT SUFFOLK DOWNS**  
January 27-29, 2012  
at Suffolk Downs  
Restaurant Row Registration Form

Restaurant Name \_\_\_\_\_

Chef Name \_\_\_\_\_

Cell Phone for the day of \_\_\_\_\_

Address \_\_\_\_\_

City or Town \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Telephone \_\_\_\_\_ Ext. \_\_\_\_\_ Fax \_\_\_\_\_

Email \_\_\_\_\_

Day/ Time Request \_\_\_\_\_

A brief description of the dish being prepared: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**Please Fax or Email application as soon as possible to:**

**Pat Hoey Productions**

**Ph: (508) 832-3300 Fax: (508) 832-0371**

**Email: [Marlena@pathoeyproductions.com](mailto:Marlena@pathoeyproductions.com)**