Registration Closes May 1, 2026

Thank you for your participation. Please fill out and email back.

Space rent is $50.00 for 10x10 & $75 for 20x20; Food Truck (full meal vendors) $200

Vendor Business Name _____

Primary Contact_____ Phone_____

Name to make checks payable to:_____
Email Address_____

Vendor Type: ___Brewery ___Winery ___Spirits ___Food Truck ___Informational ___Specialty Foods (Packaged) ___Activity ___Veterans ___Non-alcoholic Beverages ___Specialty Treats ___Other
Booth Space Size Needed: ___10x10 ___20x20

For vending trailers, do you prefer ___Sideways along pedestrian walkway (serving window on side) or ___Backed in (serving window on back)

Do You Need Power? ___Yes ___No
Do You Need Water? ___Yes ___No

Note Any Special Needs _____

The Fly-in Pig Barbecue Competition is built around the PNWBA's sanctioning as part of the Pacific Northwest Barbecue Competition Circuit, additionally, we are adding the Chili Concarnage Cook-off this year. It is also a celebration of other Regional foods and beverages which is where you come in. Thank you for joining us.
The Venue, at the Myrtle Creek Municipal Airport, can host a variety of booth space sizes. Both Competitors and Vendors will be inter-mixed so that the public will have access to food or drink at any point. If you have any special requests for location, such as next to another particular vendor, or a certain spot in the venue, etc. Please let us know.

The Public will purchase tokens to use in exchange for samples. No Cash transactions are allowed in the Venue, except by prior arrangement for bottle, large item sales and full meal vendors only. Full Meal Vendor Food Trucks are allowed the only vendors allowed to accept both credit cards and cash (if they are selling samples we ask they take payment in tokens). The Vendor will set their own sample value – each token has a $2.00 value so if your sample is valued at $4.00 you'll accept 2 tokens. You will collect your tokens and an event representative will visit periodically to count them, get your signature verifying the count and recycle them. At the end of the event a check will be made out to you for 75% of the tokens value; the event retains 25% for operating costs.

Vendors of alcoholic beverages may only serve to patrons wearing an ID -verified event wristband and only in event-supplied cups. The event will supply 4oz sampling cups to all ticketed entrants and 12oz cups to vendors to use for those that want a full glass. Please have server and other permits on-site. Contact Oregon Liquor and Cannabis Commission https://camp.olcc.online/ for questions.

All food and beverage vendors should expect to be inspected by the Health Department for compliance with health codes. Please have your permits and paperwork on hand and follow the codes. Visit the Douglas County Environmental Health, located at 1036 SE Douglas Avenue, Justice Building Room #106, Phone: 541-440-3574 for any questions.

Set up is on Friday, May 15, all day. Any other times must be pre-arranged but all vehicles must be moved from venue by 9:30 am Saturday and Sunday. Vendors are expected to be open to serve both days. Tear down on Sunday can begin after the awards ceremony scheduled by 5pm.

We will have two People's Choice Awards on Saturday only; the public will have tickets to vote for their favorite food and beverage vendors. Keep a container handy and feel free to actively solicit those votes! Voting will close at the end of the day, votes tallied and winners announced on Sunday at the Awards Ceremony.

In addition, Sponsor representatives with their sponsor ID will be out and about selecting their favorites for a special Sponsors Choice award to also be presented on Sunday at 5pm.

Additional Notes:
Please bring your own extension cords, power receptacles will vary from 50-75 feet away.
A large dumpster will be located nearby, please bag your rubbish. Volunteers will help haul it to the dumpsters. Please don't use supplied trash cans in pedestrian aisles which are for public use.
Volunteers will assist in supplying water and ice as needed.

Please note, the large steel drums behind you, marked 'ASH', are for hot ash and coals from the BBQ competitors. Please don't dump flammable trash in them.

This is a pet friendly event. You are expected to keep them under control and cleaned up after.
The public is allowed to carry food and beverages with them as they wander anywhere in the venue.

Refunds will not be issued in the event that the vendor cancels.

Please read rules above and Initial here that you've read and accept them. _____
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