

Dear **California Antique Farm Equipment Show Enthusiasts:**

The 18th Annual California Antique Farm Equipment Show will be here before we know it, **so mark your calendars now for Friday April 16, Saturday, April 17 and Sunday, April 18, 2010** at the International Agri-Center in Tulare, Calif. New for 2010 we will open to the public on Friday for Swap Meet, Exhibitors & Arts & Crafters who are set up & ready to sell. The 2010 show theme will be "*Massey Harris, the Other Red Tractor*". To celebrate our agriculture heritage, we are inviting all antique tractor, antique engine, antique truck, farming implement, horses and horse-drawn equipment collectors to load up and head to Tulare, California for an exciting weekend in April!

For all exhibitors, please return the enclosed Exhibitor Agreement form prior to Friday, March 26 to have your packets mailed to you. Exhibitor Agreement forms received after the deadline, packets will be available for pick-up at Will Call outside of Gate 7. **The move-in date** for the show is scheduled to begin **Thursday, April 15.**

Arts & Crafts and Swap Meet exhibitors must submit their Exhibitor Agreement form by Friday, February 26 to reclaim their same spaces from the 2009 show. Please look at the enclosed map and be aware that the swap meet spaces have been returned to their larger size. To reclaim the same space location, please pick the space with the same approximate location of your 2009 space. All spaces will be sold on a first-come, first-serve basis following the deadline. Please see swap meet map on back of the grounds map enclosed.

Following are a few important notes about safety:

- **Parade Line Up:** Please refer to the map and be aware that the parade line up will be down Median Street **ONLY** starting from the west end of the grounds going east.
- **Equipment Driving Safety:** In order to maintain the quality of the Antique Tractor Show that we have had for many years, it is necessary to impose safety standards for all individuals operating equipment on the show grounds. You will receive a "Safety Form" with your registration packet. By signing this form you agree to operate your equipment, tractors, trucks, etc, in a safe manner.
- **Additional Safety Measurers** will apply this year to all forms of personal vehicles used on the show grounds, including quads, motorcycles, golf carts, or any other form of personal transportation. You will receive a notice with the registration packet regarding personal vehicle use. Please fill out the form and return it with the registration material and you will receive your personal vehicle permit in your packet. This will be a permit to attach to your personal vehicle. Safety of all exhibitors and attendees is our goal. Please help us maintain the open atmosphere of our show by operating all vehicles in a safe manner. Permit applications will also be available onsite at the show office.

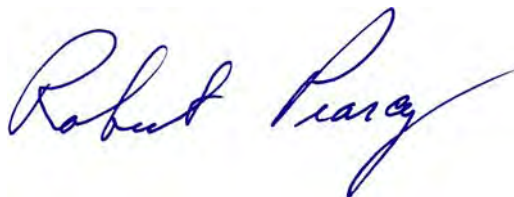
- **Alcohol:** Absolutely no outside alcohol is allowed in the show grounds.
- **Show Hours:** Move in and set up begins on Thursday, April 15. Gate 7 will open at 8 a.m. on Friday, April 16 to the public. Admission will be charged on Friday for those who do not have an exhibitor button. All exhibitor vehicles will enter through gate 7 or 9 and will require a vehicle pass as well as exhibitor button for admission.
- **Show Close:** The show closes on Sunday, April 18 at **3 p.m.** **We ask that no exhibitors try to leave and exit before we are closed to the public.** Again, this creates a very hazardous situation for the guests of the antique show.

Your cooperation in these matters will be greatly appreciated. We want to continue the success of our show and make it a fun, safe environment for people of all ages in attendance.

The Saturday evening BBQ steak dinner/dance entertainment will be **Jerry D. Hobbs and the Country Rhythm Makers**. This group plays country-western music and is guaranteed to please all ages with their original numbers as well as all of the old favorites. Don't miss this one. You can purchase your tickets with the Exhibitor Agreement form, as there will be a limited amount available for purchase at the show office. Tickets are \$30.

For more information visit our website at www.antiquefarmshow.org. If you have any questions, please call (800) 999-9186, (559) 688-1751 or email antique@farmshow.org. Thank you and we'll see you in April as we spend the weekend at the California Antique Farm Equipment Show, "Celebrating Massey-Harris, the Other Red Tractor".

Best Regards,



Bob Percy, 2010 Show Chairman



Steak BBQ Dinner & Dance Reservation Form

Saturday, April 17, 2010

Reservations may only be made for groups of 8 or more and are highly recommended.

Reservation Name: _____

Phone Number: _____

Reserve: _____ tables. (Note: Each table seats 8)

Full payment must accompany the Exhibitor Agreement Form.

Please return this Reservation Form with your Exhibitor Agreement.

The Saturday evening BBQ steak dinner/dance entertainment will be **Jerry D. Hobbs and the Country Rhythm Makers**. This group plays country-western music and is guaranteed to please all ages with their original numbers as well as all of the old favorites. Don't miss this one. You can purchase your tickets with this form, as there will be a limited amount available for purchase at the show office. To pay using a credit card please go online to antiquefarmshow.org

Parade Entry Form

Parade is scheduled for Saturday and Sunday at 9:30 a.m.

Send this form in with your exhibitor agreement or bring this form and register by

9 a.m. at the north corner of Median Street and East Greenbelt.

This form is for both days unless you lose your number.

Owner Name: _____ Driver Name: _____

City: _____ State: _____

Day Entering Parade: Saturday Sunday Both Days

Type of Equipment (Make): _____

Year: _____ Model: _____

Description: (i.e. Grandpa Albert used this tractor and plow in the fields on our farm in the 1930s)

7th Annual Rib Cook-Off Contest

Sunday, April 18, 2010 at 10 a.m.

The Aroma of BBQ Ribs is in the Air!
Who Can BBQ the Best Ribs?

Test Your Recipes and Skills!

Beef and Pork Rib Categories

Win cash prizes!!

*Each category limited to 30 entries-
Call 800.999.9186 and sign-up now!*

Antique Equipment Auction

Saturday, April 17, 2010 at 10 a.m.

Consignments can be brought in beginning

Mon. April 12-Thurs. April 15

9 a.m. - 4 p.m.

Friday, April 16

9 a.m. -12 p.m.

**No consignments will be taken
After 12 noon on Friday, April 16.**

Please use North Gate #6 for drop-off and pick-up
of auction items.

*For questions regarding the Antique Equipment Auction held at the California
Antique Farm Equipment Show, please call Steve Nelson with Nelson Auctions at
(559) 788-2224*



March 8, 2010

Dear **Potential Rib Cook-Off Contest Entrant:**

We'd like to invite you to the 7th **Annual Rib Cook-Off Contest** held at the California Antique Farm Equipment Show in Tulare, Calif. at the International Agri-Center show grounds. The Antique Show will be held April 16, 17 & 18, 2010 and the **Rib Cook-Off Contest will be Sunday, April 18.**

Check-in for the Rib Cook-Off will begin on **Sunday at 7 a.m.**, with set-up to be completed by 9 a.m. We will hold a Cooks' Meeting at 9 a.m., and you can **start barbequing immediately after the Cooks' Meeting concludes. Judging will begin at 2:30 p.m.**

We will limit entries to 30 per category: Beef and Pork. The winners of each category will win \$1,000; 2nd place will receive \$500; and 3rd place will take home \$250. Entry fees are \$50 for the Rib Cook-Off Contest.

Included with this letter is a registration form and set of contest rules for the 7th Annual Rib Cook-Off. **Please return the completed entry form, entry fee and a signed hold harmless release agreement by April 09, 2010 and mail to:**

California Antique Farm Equipment Show
Attention: Rib Cook-Off
P.O. Box 1475
Tulare, CA 93275

If you have any questions, please call (800) 999-9186, (559) 688-1751 or by e-mail: antique@farmshow.org.

Don't forget to mark your calendars for the **7th Annual Rib Cook-Off, Sunday, April 18**, and the **18th Annual California Antique Farm Equipment Show, April 16, 17 & 18th, 2010!**

We look forward to seeing you and your barbeques in April!

Best Regards,

Kent Foreman
Rib Cook-Off Chairman

Hold Harmless Agreement *7th Annual Rib Cook-Off* *Sunday, April 18, 2010*

It is agreed by the applicant/participant that he/she shall assume full responsibility for, and hold the International Agri-Center, Inc., event location property owners, and the event co-sponsors harmless and whole from any and all liabilities arising from the applicant's, applicant's agents' and representatives' conduct and actions (including but not limited to: transit to and from the event, event set-up period, the event, and event take-down period). Applicant/participant understands that he/she is solely liable for any and all claims and losses related to his/her actions and products exhibited, created, or brought to the event.

Applicant/participant also understands that there will be **NO REFUNDS** of applicant's participation fees due to bad weather or other occurrences beyond the control of the International Agri-Center and other sponsoring parties.

I also understand that without this form, completed and agreed to, with all signatures affixed, the application will NOT be accepted. **This Hold Harmless Agreement must be returned with the event's Registration Form.**

I have read the Hold Harmless Agreement and refund policy, and agree to abide by the above mentioned and all other rules of the event.

Signed: _____

Print Name: _____

(Must be signed by person providing the entry fee.)

Date Signed: _____

California Antique Farm Equipment Show • Attn: Rib Cook-Off
International Agri-Center • P.O. Box 1475 • Tulare, CA 93275
(559) 688-1751 or (800) 999-9186 • Fax: (559) 688-5276
Website: www.antiquefarmshow.org • E-mail: antique@farmshow.org

Rib Cook-Off Rules

1. Meat prepared for judging must be RIBS. For Pork, the ribs must be pork-spare ribs including baby-back ribs. For Beef, the ribs must be beef-back ribs. No other cuts allowed.
2. Meat must be cooked on location over a fire of wood, charcoal or gas. Contestants may not dig pits. Smoker type barbeques are allowed. Electric ovens or solar ovens are not permitted. Par-boiling is permitted on-site only. Electricity is not provided for any reason, and generators are not allowed.
3. Pre-marinated ribs are allowed, but contestant must mix another batch of marinade from scratch, on-site. All ingredients used in preparing, seasoning, marinating, basting or saucing ribs for the competition must be brought to the Cook-Off, and be in your cooking area and on display.
4. All ingredients used in the Cook-Off may be store purchased, but must be assembled and prepared at the Cook-Off within the cooking period.
5. Contestants will be allowed to set up equipment from their load-in time until 9 a.m.
6. All vehicles must be removed from the Cook-Off area prior to 9 a.m.
7. Each rib cooker may have three assistants maximum to comprise their "cooking team."
8. The cooking period will be approximately 5 hours and will start at the end of the Cooks' Meeting, held at 9:30 a.m. The cooking period will end at 3 p.m., unless otherwise stated.
9. Delivering ribs to the judging area after the cooking period has concluded can be cause for disqualification, as well as late arrival at the Cook-Off.
10. Contestants will only be supplied a designated cooking area. Contestants will be responsible for supplying ALL of their own supplies: utensils, ingredients, equipment, water, etc.
11. Each contestant must submit a minimum of 21 individually cut apart ribs for judging.
12. Constants cannot pass out "samples" to the general public, nor can they sell their ribs.
13. Ribs submitted for judging must be submitted on the platter provided at the Cooks' Meeting. Platters must contain only ribs- no garnish.
14. Contestants cannot solicit business of any sort during the day of the Cook-Off. No handouts or otherwise. No items can be sold without written permission. Booth commercial signage must be approved in advance. Conversing with judges or judges' assistants during the judging period is not allowed.

7th Annual Rib Cook-Off Entry Form

Sunday, April 18, 2010

Group or Individual Name: _____

Team Captain: _____

Address: _____

City: _____ State: _____ Zip: _____

Home Phone: _____ Other Phone: _____

Name (if any) of Rib Recipe: _____

Rib Cook-Off Categories: Please check one:

I am entering: Beef (\$50 entry) Pork (\$50 entry) both (\$100 entry)

Payment Type: Checks may be made payable to **International Agri-Center.**

Visa MasterCard American Express

Credit Card #: _____ Exp. Date: _____

Signature: _____ Date: _____

Prize Money Payouts:

To be issued in each category: Beef Ribs and Pork Ribs

First Place: \$1,000, Second Place: \$500, Third Place: \$250

Note: Upon receipt of your application, you will receive a confirmation of your assigned cooking space and "load-in" time.

Important: In designing the cooking area (10' x 20'), please keep the actual cooking surface (grills, barbecues, etc.) as far away from the actual outside perimeters of the area for safety reasons. Your cooking area must be secured from pedestrian traffic or you will not be allowed in the competition.

Please return completed form, signed Hold Harmless Agreement and entry fees to the address below attention Rib Cook-off by April 9, 2010

RV Weekend Package

Save nearly 10% off the regular prices! RV Weekend Package includes:

- Souvenir Button for Friday, Saturday and Sunday admission to California Antique Farm Equipment Show. Open on Friday for 2010!
- Hamburger/Hot Dog Feed Ticket, Friday, April 16 at 6 p.m.
- Ticket to BBQ Steak Dinner and Dance with Jerry D. Hobbs & The Country Rhythm Makers Saturday, April 17 at 5 p.m.
- Pancake Breakfast Ticket, Sunday, April 18 at 8 a.m.
- RV Parking Pass for the weekend

Name: _____

Address: _____

City: _____ **State:** _____ **Zip:** _____

Phone Number: _____ **Other Number:** _____

Name of RV Group: _____

Payment Information:

_____ \$75 (single person) _____ \$135 (per couple) _____ Total Amount Due

Payment Type: _____ Check _____ Visa _____ Master Card _____ American Express

For Credit Card Payments:

Credit Card Number: _____ Expiration: _____

Card Holder's Name: _____

Please return this RV Weekend Package form by Friday, March 26, 2010 for tickets and RV parking passes to be mailed to you. Forms received after the deadline will be held at the Will Call Office near North Gate #7 for pick up when you arrive at the 2010 California Antique Farm Equipment Show.

For questions or additional information, please call (559) 688-1751 or (800) 999-9186 or email antique@farmshow.org

Safety Guidelines

Please read the following carefully and thoroughly. We want this to be a fun and safe experience for everyone!

The Safety Committee reserves the right to stop unsafe operation of equipment. Any person determined by the Safety Committee to be intoxicated shall not be allowed to operate equipment. Persistence of unsafe practices or inappropriate behavior shall result in removal from the show site.

Section I: Display Aspects

Required:

- A. Double rope stanchions must separate engines from public by minimum of four (4) feet.
- B. Properly charged fire extinguisher must be nearby.
- C. Flammables must be stored at least six (6) feet away from running engines in closed containers.
- D. NO RUNNING ENGINES SHALL BE LEFT UNATTENDED!
- E. Person attending engines must be in control at all times.
- F. There must be at least three (3) feet clear space between individual engines. Not required on trailer mounted displays.
- G. Consumption of any alcoholic beverages is prohibited while inside any roped off display area or while operating any equipment.

Desired:

- A. Exhibitors will maintain a clutter free exhibit space.
- B. Exhaust should be directed up or away from viewing public.
- C. Exhibitors will maintain a watchful eye to ensure constant awareness of surroundings.
- D. No belts in line with viewing area.
- E. FIRST AID KIT

Section II: Set Up Aspects

Establishing specific requirements for set-up is difficult since there are many various types of displays, yet this is where some of greatest dangers lie. We ask that everyone use appropriate caution and take nothing for granted.

Section III: Children Driving Requirements

- A. Children shall be able to reach all controls easily to drive with an adult in a position to safely control equipment.
- B. Children observed driving any equipment unsafely will be restricted to driving only with an adult in a position of control.

Section IV: Gasoline, Kerosene, Diesel and Propane Tractors

- A. Area coordinator will determine placement of tractors.
- B. Owners or authorized operators must be in attendance while engines are running.
- C. There should be only one (1) person on a tractor when moving unless there are provisions for others, and these provisions meet the Safety Committees' approval.
- D. Tractors with spade lugs or tracts are to be moved and operated only in areas designated by Area Coordinator.
- E. All tractors shall have a kill switch or device accessible to the operator or have someone to control the tractor when demonstrating tractor powered equipment, i.e. threshing machines, balers and saws.
- F. All equipment demonstrations should have a rope or other barrier between the demonstration and the public.
- G. Tractors operated over three (3) mph shall have a kill switch (diesel fuel shutoff) or adequate brakes to stall tractor.
- H. There should be more than one person to observe the public and act as a safety person while moving large tractors, or tractors with restricted view around the public.
- I. All tractors should have good working brakes, if so equipped.
- J. All tractors should have good parking brakes if so equipped when parked for display.
- K. Never leave a tractor in gear while parked (this will prevent someone from accidentally starting the tractor and running over themselves, others, or other equipment).
- L. Use appropriate care when fueling any tractor or engine.
- M. All oil or fuel leaks should have a flat tray with cat litter under it to catch any leaking fluids.
- N. Display areas should be kept free of debris.
- O. The Safety Committee may shut down anyone for any unsafe operations.
- P. NO ALCOHOL is to be consumed or served in the tractor area or while operating equipment.

Section V: Steam Traction Engines, Boilers, Portable Engines, Boilers and Stationary Steam Engines

- A. California Antique Farm Equipment Show reserves the right to inspect your equipment and to check your qualifications by asking questions, and have you demonstrate your abilities to operate steam. Their decision whether you may or may not operate will be final.
- B. Never leave a steam engine or boiler unattended when under steam. It is recommended two (2) people be qualified for this operation.
- C. Pop off valve shall be set and sealed in accordance with your state's boiler laws.
- D. Never operate a boiler without visible water in the water glass. (It should be at least 1/3 full or more.)
- E. All boilers should have two (2) ways of injecting water into the boiler under full range of boiler working pressure. If only means are injectors, two (2) are recommended.

- F. All boilers must have their own water storage tank. It is recommended that traction engines have enough water storage capacity to get to the furthest destination and back to the water source, plus 10 percent.
- G. All boilers shall have two (2) means of checking water levels while under pressure.
- H. When boiler is in operation and generating steam, the boiler must have a fireman or assistant near the boiler where the water level sight glass and pressure gauge can be seen at all times.
- I. Any boiler, using any kind of fuel other than gas or oil (coal or wood), must have a means of raking the fuel from the firebox in case of low water condition. It also should have a shovel for fire fighting.
- J. All boilers must have a main shutoff valve on the main steam supply line so the valve can be shut off when cooling the boiler down, which will allow the operator to leave the boiler. Valve must also be shut off when working on the engine.
- K. No fireman or person shall light a fire in any boiler until the true water level has been determined, gauge glass, shutoff cocks have been checked and found open.
- L. When large steam tractors are driven and people are present in the engine/tractor area, there must be two (2) persons on the engine/tractor, each having a clear view of their respective side of the engine/tractor.
- M. All belt working equipment must be roped off.
- N. Never operate a steam traction engine without the number of persons required to safely operate the engine.
- O. All engines and boilers shall be kept in a clean and safe condition at all times.
- P. When moving about, always be courteous to operators and spectators.
- Q. Failure to observe safety guidelines may result in removal from the show.
- R. Never discharge steam where it may come into contact with any person.
- S. When down for the day:
 - a. Have water level at $\frac{3}{4}$ (three quarters) in sight glass.
 - b. Close main steam valve.
 - c. Be sure pressure is decreasing.
 - d. Do not leave until pressure is 20 pounds below pop off valve setting.
 - e. Close all draft doors.
 - f. Block all wheels so engine will not roll.
- T. Valve except once a day to test the valve operation. Doing so may frighten visitors.
- U. NO ALCOHOL is to be consumed or served while operating any steam boiler.

*Note: Any questions or concerns regarding the Safety Guidelines should be directed to
Joe Raney, Safety Committee Chairman.*