

CHOWDERFEST COOKOFF RULES:

Waterford of the Carolinas Sponsored 1st Annual ChowderFest Chowder Cookoff

SO YOU WANT TO COOK COMPETITION CHOWDER?

Cooking competition chowder can be a rewarding experience. Seasoned competition chowder cooks enjoy the camaraderie of their fellow cooks and especially enjoy the opportunity to exercise their “bragging rights” when they have won or placed in a chowder cookoff contest. And, the winner of the 1st Annual ChowderFest will receive a \$500 cash prize.

DEFINITION OF CHOWDER:

A thick soup often containing but not limited to fish or shellfish, especially clams, and vegetables, such as potatoes and onions, in a milk or tomato base.

WHAT IS INVOLVED IN THE COMPETITION?

Chowder is cooked on site and from scratch. A panel of judges, using a blind selection process, determines the winner. There will be one winner of ChowderFest selected by the judges.

WHAT EQUIPMENT WILL YOU NEED TO GET STARTED?

1. Most chowder cookoffs take place outdoors. Cooks must provide their own equipment for cooking. Seasoned competition chowder cooks will come to the cookoff with tables, decorated booths and more. In addition to your cooking ingredients, you will need to bring, as a minimum, the following extra gear:

- Table(s) for chowder prep, cooking & serving
- Dipping or serving spoon(s)
- Ladle(s), large and small
- Long-handled spoon
- Chowder pot with lid*, 5-8 quart variety
*(Glass lids not recommended for outdoor cooking)
- Knife
- Can opener
- Measuring spoons and cups
- Cutting board
- 300' (min) electrical drop cord
- Portable outdoor-style camp stove
- Matches
- Heat diffuser (inexpensive metal device to spread flames)
- Propane fuel cylinder & safe stand
- Pot holders
- Tablecloth, paper towels
- 1 to 3 gallons water
- Ice chest and ice
- Dishpan, dish soap, scrubbers, etc
- Container for disposal of cooking oil & waster water

2. Disposal of Oil and Waste Water will be the vendor's / cook-off participant's responsibility. ChowderFest will **NOT** provide oil refuse containers. Vendors must remove their oil from the site. No water is allowed to be dumped on the ground. This includes ice melting and hand washing runoff. **Any vendor or cook-off participant found dumping inappropriate material will be fined and immediately removed from ChowderFest.**

3. All propane tanks and other cooking devices must be protected from tipping over and unintended contact to people or clothing. All cooking devices and hoses must meet current Health and Fire Safety Code. A 5' area will be provided around each tent area for cooking using a propane tank.

4. Fire Extinguishers will be provided with tent/booth rental for cookoff participants. However, a Type K fire extinguisher is required for vendors cooking with grease or those that have deep fat fryers, and is the responsibility of the vendor.

5. Only ONE (1) drop cord is allowed per booth. Please specify the type plug you will be using on your application. You should bring a heavy duty (300') minimum electric drop cord with you. Label the electrical plug with your organization name.

ARE THERE ANY REGULATIONS?

1. Since samples of your chowder will be given out to the public, most cookoffs fall under the jurisdiction of local health departments. Local health codes will be followed. You will need additional equipment such as rubber gloves or hand-washing provisions in order to serve samples to the public.
2. No generators allowed (of any kind) other than what is provided by Waterford of the Carolinas.
3. Rain or Shine, no refunds are given for any reason.
4. No items may be sold from the ChowderFest cook-off area (including bottled water, t-shirts or food items other than prepared chowder.)
5. Items that may be sold are limited to prepared chowder. Bowls of chowder may be sold for \$4 a bowl upon request after a sample has been tasted.

WHAT PREPARATION CAN I DO AT HOME BEFORE THE COOKOFF?

Chowder cooks often cut the fish or seafood meat a night or two before the cookoff. Also vegetables and spices may be measured in advance of the cookoff. Cooks preferring to cut their seafood and vegetables at the cookoff is perfectly acceptable.

WHAT HAPPENS AT A CHOWDER COOKOFF?

The chowder cookoff will start with the organization of where the cooks will set up their cooking gear. Thereafter, the Chief Judge will call for a "cook's meeting" during which the rules of the day will be explained and the cooks will be given an opportunity to ask questions.

The Chief Judge will announce when the preparation of ingredients will begin and the precise time cooks will be allowed to light their stoves to begin the cooking process. Following the lighting of the stoves you will have a minimum of three (3) hours cooking time before turn-in of your chowder sample to the judges. The Chief Judge will see to it that the official sampling cups will be presented to the individual cooks.

At the designated turn-in time, all cooks will take their chowder samples to the judging tent. The Chief Judge will oversee the marking of the sample cups for the blind judging and the process of determining the winning bowl of chowder will begin. It could take 2 to 2.5 hours for the judging panel to complete the judging process. Announcement of the winners will begin at 3pm on Saturday, October 24, 2009.

EVENT TIMELINE:

- 7:00am ChowderFest cookoff participants arrive to setup/prep
- 8:00am Vendors arrive to setup/prep
- 8:30am All vehicles must be removed from grounds
- 8:30am Health inspections (Begin with ChowderFest cookoff area & move to food vendor area)
- 9:00am ChowderFest competitors light stoves & begin cooking
- 11:00am Gates open to the public
- 12pm ChowderFest Cookoff Judging begins
- 12pm Health Inspection (to ensure under cooked foods are not be served to public)
- 2:30pm ChowderFest Cookoff Judging complete
- 3:00pm ChowderFest Cookoff Winner ceremony & awards presentation begins
- 4:00pm ChowderFest Cookoff Winner ceremony complete
- 4:00pm Gates closed