

OAK HILL RIVERFEST CLAM CHOWDER COOK-OFF

Rules and Regulations

All entrants must prepare **EITHER** New England or Manhattan Clam Chowder. New England Clam Chowder is defined as a white cream soup with a predominant clam flavor. Manhattan Clam Chowder is defined as a clam flavored soup exhibiting a definite red hue. The **ONLY** meats that may be used are clams and bacon.

1. Be on site no later than 8 am. and do not break down your booth before 4 pm.
2. No electrical service is available.
3. Contestants must bring their own heating/cooking supplies such as a camp stove, gas grill or gas cooker, utensils, etc.
4. NO tents, tables or chairs will be provided, you must bring your own.
5. No more than four (4) people allowed in the booth per team.
6. Each team must have a captain. This person will be the point of contact with the Clam Chowder Cook-Off Committee.
7. Contestants will be assigned a 10x12 space.
8. Your booth name should be prominently displayed.
9. Contestants will be assigned a number only known to the Clam Chowder Cook-Off Committee.
10. Judging will take place in a location separate from the cooking area.
11. Print a list of ingredients used in your recipe and display it in a prominent area.
12. All ingredients must be chopped or prepared during the preparation period.
13. The preparation period will be one (1) hour in length.
14. No ingredients may be pre-cooked in any way prior to the cooking period.
15. The cooking period will be three (3) hours in length.
16. Contestants must be willing to eat their own clam chowder.
17. At no time should you leave cooking clam chowder unattended. This is for safety, sanitary and integrity reasons.
18. For judging purposes, organizers will provide each team: one (1) numbered 12 oz. container to hold the clam chowder.
20. All clam chowder must be ready to be delivered to the judges at 12:30 pm.
21. Teams please prepare **at least** four (4) gallons of clam chowder. Reserve 12 ounces for judging.

22. Each team is responsible for delivering their cup, which must be filled to the bottom of the cup's rim, to the judging area (school cafeteria), by the official deadline time for judging. Failure to deliver the numbered 12 oz. cup by the deadline will result in disqualification.
23. Only judges and committee members are permitted in the judging area (cafeteria), during judging.
24. Clam chowder should smell good, look good and above all else, taste good. The judging criteria:
 - A. Flavor
 - B. Consistency
 - C. Color
 - D. Aroma
25. The judges decision(s) are final.
26. Trophies and cash prizes will be awarded for 1st, 2nd and 3rd place.
 - 1st Place - \$200.00
 - 2nd Place - \$100.00
 - 3rd Place - \$75.00
27. Teams will serve the remaining clam chowder to the public. 12 ounce cups will be provided to each team for serving to the public. \$5 Tasting Kits containing blue tickets, napkins and a spoon will be provided to the public who want to purchase them. The kits will also contain a red colored ticket to be used for voting for the Best Booth Award. Teams are permitted to serve only crackers with the clam chowder. The public will redeem the blue ticket for a 6 ounce sample of clam chowder at each booth. All monies collected through kit sales will be donated to Burns Science and Technology Charter School PTA and the Oak Hill Community Trust. Monies raised is for a good cause, contestants will NOT be permitted to sell their chowder to the public.

BEST BOOTH AWARD – (red colored tickets only)

1. Booths will be judged buy the public.
2. Contestants are encouraged to dress up and decorate your booth in a fun and tasteful fashion.
3. As mentioned before, make sure your booth name is prominently displayed so the public can see it.
4. The cut-off for public voting will be 2:00pm. At 2:00pm, the votes will be tallied and the winner will be announced after the Clam Chowder Cook-Off winners are revealed.
5. The winning booth receives a trophy
6. Remember, this is your chance to impress the public, have fun and make the most of it.

