## 8th Annual Redwood Coast Whale & Jazz Festival Chowder Challenge Application 11:30 AM – 2:30 PM · April 3, 2010 · Gualala Arts Center

Entrant Name:	Business Name:	
Please print name as you wish sign to read.	-	Please print Restaurant or Catering Business Name if applicable
Address:	_ Phone:	Email:
f chef cannot attend event, please indicate representativ	/e's name:	
Enclosed find \$ for entry fee for the 8th Annua Check Category and Chowder Class:  Professional  Title of Open Class Chowder:  Will require electrical outlet	Amateur <b>T</b> T	raditional New England Clam  Open Class Chowder
Make checks payable to Gualala Arts/W&J Festival. Addr Questions? Call Jan Harris 707-884-4231 janwayne@ma	cn.org or Jim (	•

- Complete this application and submit \$15 entry fee by cash or check for each chowder entered. (Maximum of 2).
- Due to space constraints entries will be limited and applications accepted on a first come basis. Entries submitted after available space is filled will be returned. Please note that this coming year the Chowder & Jazz event will occur on the first Saturday of the Festival! Pre-paid entry form must be received by 3/26/10 to qualify for fee refund following the event.
- Two categories will be judged; Traditional New England-style Clam Chowder and Open Class (including, but not limited to: Manhattan-style Clam, Crab, Shrimp, Scallop, Lobster, Abalone, Salmon, or any other seafood combination. Vegetarian Chowders such as corn or mushroom chowder are also eligible. All entrants must state the type (title) of chowder for signage. Vegetarian entries should indicate type and ingredients for signage.
- Chowder Challenge judging begins at 11:00 AM, public admitted at 11:30 AM. Chefs may arrive by 9:30 AM. Entrant (or representative) must check in no later than 10:30 AM. Chowder must be hot and ready for judging by 11:00 AM!
- **HOW IT WORKS:** 
  - 1. Judging by the panel will be by blind tasting; entrant's identity known only to the Festival Chowder Challenge Coordinator [FC<sup>3</sup>].
  - 2. Entrant (or representative) must provide a minimum of 5 gallons of chowder for tasting. Limited refrigerator storage is available for backup chowder. Please check with the FC<sup>3</sup> if you will require storage.
  - 3. Entrant (or representative) must provide their own containers for keeping chowder at proper serving temperature (e.g., chafing dish, crock pot, etc.). If an electrical outlet is required, check box on the form above.
  - 4. Entrant (or representative) must be present at the tasting, and must serve his or her own chowder during the event.
  - 5. Entrant (or representative) will be provided:
    - · A 6' linen-covered, rectangular table (2 entrants per table for single entries. 1 entrant per table if two chowders entered,)
    - · A sign indicating the Business or Chef name (if individual entry) and Chowder Title and name tag for your "chef's whites".
    - · Tasting Cups, Spoons and Napkins
    - · Containers for Chowder Challenge tasting tickets and People's Choice voting tokens

All tastes are one ticket each to be placed in the container labeled with the Chowder Title. Container will also hold voting tokens. Festival Staff will announce the end of the Challenge at 1:15 p.m., collect token containers and count both tokens and # of tasting tickets. Judging panel's results, People's Choice Chowder (most voting tokens) and Most Tasted Chowder (most tasting tickets) will be announced at 1:30 PM, so audience may try winning chowders (assuming any chowder is left!) Awards beyond 1st Place will be determined by number of entries per class and category. Along with the Chowder Challenge tastings will be a free Jazz Concert featuring Barnebey's Hot Four & More., plus tastings of fine microbrews and wines. Fresh hot bread is included with the chowder and soft beverages will be available. All contestants will receive a Gualala Arts VIP package (\$100+ value).

Winning chowder chefs for both Judged & People's Choice awards receive engraved plagues. Most Tasted Chowder chef receives \$20 cash. Photos will be taken of the winners for media and the Whale & Jazz Festival website.