



13th Annual Sonoma~Mendocino Coast Whale & Jazz Festival



Chowder Challenge Application

April 18, 2015 · 11:30 AM – 2:30 PM
Gualala Arts Center Coleman Auditorium

Entrant (Chef) Name: _____

Please print name as you wish the tasting table sign to read Check this box if you are an Amateur Chef

Business Name: _____

Please print Restaurant or Catering Business Name if applicable (leave blank if you are an Amateur Chef)

Address: _____

Phone: _____ Fax: _____

Email: _____

Note: If chef will **not** attend event, please print representative's name:

I understand my chowder must be made in a commercial grade kitchen

Check Chowder Category:

Traditional New England-style Clam

Open Class Chowder

Vegetarian? Yes No

Open Class Chowder (Print title of chowder):

1: _____

2: _____

If vegetarian or vegan, please list ingredients. Otherwise, indicate at least the type of seafood

Used: _____

Will you require an electrical outlet? Yes No

Submit applications to: Gualala Arts 2015 W&J Chowder Challenge, P.O. Box 244, Gualala CA 95445. Questions? Contact Gualala Arts at 707-884-1138 or sara@GualalaArts.org

➤ Complete this application and submit ASAP (maximum of 2 entries per chef). **In order to guarantee that your chowder and your restaurant chef is included in the event and are part of our publicity, we need your application submitted no later than April 1, 2015**

➤ You are encouraged to submit a write-up about your chowder and/or images (photos of yourself, your restaurant, chowder, etc.) for use in publicity and signage. Email the write-up and images (i.e. JPG files) to PR@Gualalaarts.org and use "Chowder Challenge Info for (your name)" subject line

➤ 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 rejected

➤ 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 please submit 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 or his/her Assistant.
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 Chowder Challenge Coordinator if you will require storage.
3. Entrant (or rep) 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 entry form.
4. Entrant (or rep) must be present at the tasting, and must serve his or her own chowder during the event.
5. Gualala Arts will provide each entrant (or rep) with:
 - A 6' linen-covered, rectangular table (two entrants per table for single entries; one entrant per table if two chowders entered,)
 - A sign indicating the Business and/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 (\$1 value). Tickets are to be placed in the container labeled with the Chowder Title prior to serving the guest their chowder. 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 between 1:30 PM and 1:45 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, i.e. 1st place only for 1-3 entries, add 2nd Place for 4-6 entries, add 3rd Place for 7-9 entries, etc.

WHAT YOU GET:

Along with the Chowder Challenge tastings there will be a free Jazz Concert featuring *Barnebey's Hot Four*, plus tastings of fine microbrews and wines. Fresh hot bread is included with the chowder and soft beverages will be available. **All Amateur Class contestants entering by April 1 will receive a Gualala Arts VIP package (\$100+ value):**

- \$50 business or family membership
- \$44 - 2 Art in the Redwoods VIP tickets (excludes Top Hat dinner)
- Plus your choice of:
 - \$40 - 2 Local Eyes event tickets OR
 - \$50 - 2 Chamber Music Series Tickets OR
 - \$60 - 2 Global Harmony Series Tickets OR
 - \$60 - 2 Gualala Arts Jazz Series Tickets OR
 - \$40 - 2 tickets to Art Center Theater productions

All entrants receive a Festival Logo Glass and 15 complimentary tasting tickets. Winning chowder chefs for Competitive, People's Choice and Most Tasted awards receive engraved plaques. Winners will be presented with printed awards the day of the Challenge, with the engraved wall-ready plaques mailed within 30 days of the event. Photos will be taken of the winners for media and the Gualala Arts website.