

9th Annual Whale & Jazz Festival
Chowder Challenge Application
April 16, 2010 · 11:30 AM – 2:30 PM · Gualala Arts Center

Entrant Name: _____
Please print name as you wish sign to read

Business Name: _____
Please print Restaurant or Catering Business Name if applicable

Address: _____

Phone: _____ Fax: _____

Email: _____

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

Enclosed please find \$_____ for entry fee for the 9th Annual Chowder Challenge
[\$15 per entry, 2 max. per contestant]

Check Class: Professional Chef Amateur

Check Chowder Category: Traditional New England-style Clam
 Open Class Chowder Vegetarian? Yes No

Print Title of Open Class Chowder: _____

Will you require electrical outlet?

Make checks payable to Gualala Arts/W&J Festival. Address: W&J Chowder Challenge,
P.O. Box 244, Gualala CA 95445

Questions? Call Jan Harris 707-884-4231 janwayne@mcn.org
or Jim Grenwelge 707-785-9317 grenwelge@mcn.org

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- 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.
- 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 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 form above.
4. Entrant (or rep) must be present at the tasting, and must serve his or her own chowder during the event.
5. Entrant (or rep) will be provided:
 - 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 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*, 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 Competitive & People's Choice awards receive engraved plaques. Most Tasted Chowder chef receives \$20 cash. Photos will be taken of the winners for media and the Whale & Jazz Festival website.