

2009 IBEW Jammin' Salmon Cook off

Sunday July 12, 2009

Cook off Schedule

10 AM	Set up may begin
11 AM	Smoked Salmon turn-in
12 PM	Soup/Chowder turn in
12 PM	Appetizer turn-in
1 PM	Burger
2 PM	Entrée turn-in
3 PM	Awards



Return entry forms to

Bear Paw IBEW Jammin' Salmon
 PO Box 770353
 Eagle River, AK 99577
 (907) 694-4702 /FAX 907-694 1205
 Email: info@cer.org

\$200 GRAND PRIZE

\$50 for first place, each category \$30 for second place \$10 for third place

Category(s) entered:

Smoked Salmon _____ Appetizer _____ Soup/Chowder _____ Entrée _____ Burger _____

_____ entries x \$10 = _____ TOTAL REMITTED: _____

Name _____

Address _____

Phone _____ e-mail _____

Recipe Title _____

Signature _____ CASH _____ CHECK _____

VISA/MC _____ Exp _____

Name on card: _____

Signature _____



Salmon in the City
<http://salmoninthecity.muni.org>

Location of Cook off: MOA Park & Ride—beside Mainstage
 Business Blvd. Eagle River

HOLD HARMLESS AGREEMENT - I (we) agree to indemnify, hold harmless and defend the IBEW 1547, Chugiak-Eagle River Chamber of Commerce, its individual members, and Directors, and members of the Bear Paw Festival Committee against any and all claims arising out of or resulting from my/our participation in the IBEW Jammin' Salmon Cook off. This indemnification & hold harmless agreement includes all members and or participants in my/our entry. In addition, I hereby certify that all information on this form is accurate and truthful to the best of my knowledge. The contestant whose name is signed above gives permission to the Bear Paw Festival and their licensees to use his/her photograph for publicity purposes in connection with the festival.

IBEW Jammin' Salmon Cook-off Sunday, July 13th, 2008

**Cook off Location: Matanuska Valley Federal Credit Union parking lot
11880 Business Blvd., Eagle River**

Welcome to the fun of competitive cooking! These guidelines are designed to provide helpful hints as you enter the world of competitive cooking.



SOME THINGS TO BRING TO COOK ON-SITE

Cooking stove and fuel – “Coleman-type” propane or white gas.

2. Cooking pot, cutting board, knife, water, cooler (for fish and liquid refreshments), paper towels, spoons, can opener, and matches.
3. Buns, condiments, spices or any other ingredients needed for your dish!
4. Chairs– for sitting. You generally will have a 10' x 10' cooking and show space.
5. Dishes for presentation.

COOKOFF SCHEDULE

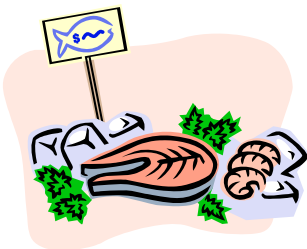
1. Once your application has been received and processed, you will be provided with a map to the location and specifics regarding parking, etc.
2. Schedule:

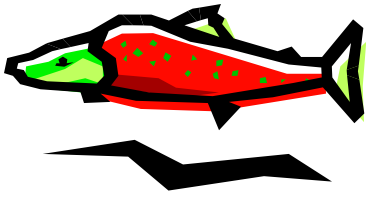
Set up may begin at 10AM -

11 AM	Smoked Salmon turn-in
12 PM	Chowder turn in
12 PM	Appetizer turn-in
1 PM	Burger
2 PM	Entrée turn-in
3 PM	Awards

FISH

Once your completed application is received, you may pick-up your salmon at the Eagle River Super Suppers (11925 Old Glenn Hwy) location to do any prep work you need. If you do not need your fish ahead of time, it will be available at the cook-off on Sunday morning beginning at 10 AM. Salmon will be available for pick-up after beginning Monday, July 7th. It will be FROZEN! You may provide your own fish if you prefer.





SMOKED SALMON

This is the only category that must be prepared ahead of time and brought to the contest. We will also accept entries that have been shipped in. All salmon must be received at the Chamber office by Friday, July 11th at 12 noon or turned in to the judging center at the cook-off on Sunday, July 13th.

JUDGING CRITERIA FOR SMOKED SALMON

Smoked Salmon is blind judged on the following criteria: Aroma, Color, Taste & Aftertaste

You will be provided with a numbered tag for identification.

APPETIZERS, SOUPS/CHOWDERS/ENTREES

Appetizers, Soups/Chowders, Burgers & Entrees will be blind judged on the following criteria: Taste, aroma, presentation & overall appeal.

BASIC COOKING RULES (Appetizers, Soups & Chowders, Burgers, Entrees)

1. We encourage you to prepare as much of your dish on site as possible.
2. The salmon burger will be provided for you – you must cook it and prepare the rest of the burger in your own style. Be creative!!! (bun/condiments/sauces, etc.).
3. For the appetizer, soup/chowder & entrée – a half of a salmon filet will be provided. We encourage you to prepare it on site.

Volunteers will collect your completed dishes and present to the judges. You will be given an identifying number, which will correspond to your dish.

OPTIONAL - PEOPLES CHOICE: -

Please consider participating in the people's choice division. This is the only opportunity for the public to vote on your culinary creations! The Lupus Foundation will be the beneficiary of funds raised. How it works is:

When preparing your dishes, be aware that you need to provide a completed dish for the judges.

People's Choice – “volunteer” judges will sign up and receive tasting cups and a ballot. There is no fee – but we do encourage donations for the Lupus Foundation.

Prizes:

- 1st Place (each division) - \$50**
- 2nd Place (each division) - \$30**
- 3rd Place (each division) - \$20**

Best Overall Dish—\$200