

ROADKILL COOK-OFF RULES AND REGULATIONS

Last Saturday in September (September 25, 2010)

1. All entries must have, as their main ingredient, any animal commonly found dead on the side of the road – groundhog, opossum, deer, rabbit, squirrel, snake, etc. Pigs, cows, chickens, horses, and goats are also in that category. However, it need not actually come off the side of the road (and most of the judges would prefer that it didn't).
2. Each contestant will provide a written recipe with the application to include, as a minimum, ingredients and preparation instructions. Recipes will be provided to each judge and must be provided to the RoadKill committee in advance so that copies may be made for the Judges. Recipe release forms must be provided to the Chamber of Commerce before registration will be considered complete. The recipes will be considered by the Judges in the presentation category.
3. Prior to cooking, the main ingredient (the RoadKill) will be inspected to ensure it has not been precooked. Entries may be fried, stewed, baked, sautéed or prepared in any way desired. Dishes must be prepared and cooked on site; however, pre-treatment of the meat, such as soaking, boiling, or marinating may be done prior to the cook-off. Gutting, skinning and cleaning of the animal should be done off site, although special allowance can be made for fresh RoadKill occurring in route to the cook-off.
4. Contestants must provide their own tables, stoves and other cooking equipment and utensils. We recommend each contestant bring trash can and garbage bags. There is no electric available at the site; however, clients may bring generators if desired. Fires may also be built but contestants must have their own firewood. Contestants are required to remove all trash and debris after competition.
5. For planning and judging purposes, each contestant will be allocated a site approximately 15' X 15'. Space is limited so judges will be looking at how well each participant utilizes the space in the presentation category.
6. The cooking period will begin at 11 AM or earlier. Cooking during the entire period is at the sole discretion of the contestant; however, samples of recipes must be available for public consumption during the day.
7. Only pre-registered assistants may assist the contestant in any manner during the cooking period.
8. A select board of highly qualified judges will determine the winners based on taste, originality, presentation, and showmanship to include compliance with these rules.
9. Judging will begin at 2 P. M. Each contestant will be given a general time of judging on RoadKill day so they can be prepared. Contestants will present their fare to the judges, who will have approximately 10 minutes to taste the dish and ask questions. Following tasting of all entries, the judges will meet to discuss their opinions and determine the winners.
10. Judges will deduct points for every chipped tooth resulting from gravel not removed from the RoadKill.
11. Cash prizes will be awarded as follows: 1st place - \$1,000, 2nd place - \$450, 3rd place - \$225. In addition, the Showmanship award is a \$50 gift certificate.
12. We have tried to select highly qualified judges who will be fair, unbiased and open minded. All judges have been tested for cast-iron stomachs and have sworn under oath to have no vegetarian tendencies. The decisions of the judges are final.
13. The judges reserve the right to refuse to taste anything that appears unhealthy or spoiled, or unfit for human consumption.