



## The West Virginia RoadKill Cook-off 2018

1. All entries must have, as their featured ingredient, any animal commonly found dead on the side of the road - groundhog, opossum, deer, rabbit, bear, crow, squirrel, snake, turkey, etc. Cooks will sign a statement certifying their product is 25% wild game.
2. Prior to cooking, the meat product will be inspected to ensure it has **not** been precooked. Entries may be fried, stewed, baked, sautéed or prepared in any way. Dishes must be prepared and cooked on site; however, pre-treatment of the meat, such as soaking, par boiling, or marinating may be done prior to the cook-off. No gutting, skinning or cleaning on-site.
3. Cooking period will begin at 9:00 a.m. or later - this decision is the cooks. **Please be aware that this event CAN be attended by up to 20,000 people, of which approximately 10% will want to taste the food.** The Chamber will provide 2 oz. serving cups and spoons for you to provide your main dish sample to the public. Serving to the public will begin at 10:30 am, and only those members of the public who present wristbands should be served. You should be aware that you will also be judged by the public for a People's Choice award, based on taste and presentation of your tent.
4. The judges (usually 3 people) will begin tasting at **11 am**. It is up to you to decide your presentation for the judges. Because the judges will be tasting so many dishes that day, it is recommended you serve a 2 or 3 ounce portion of your main ingredient and also include sides you feel compliment your dish. Judges will spend about 10 minutes at your table. Following tasting all entries, the judges will meet to discuss their opinions and determine the winners. **Remember - there is a separate award given by the Judges for Showmanship.**
5. Contestants must provide their own tables, stoves and other cooking equipment and utensils. Equipment used for cooking may include BBQ grills, propane grills or stoves that use propane. Generators are not allowed. There is no electric available at the site. Water will be available at the Park. **Cooks cannot build open fires in the Park area.** Cooks are responsible for packing and removing their own trash. There are two dumpsters within walking distance of the Park area.

6. Each contestant must provide a written recipe with the application to include ingredients and preparation instructions. Recipes will be provided to each judge and must be provided to the RoadKill committee 1 week in advance so that copies may be made for the Judges. The written recipes will be considered by the Judges as part of the Showmanship category. Entry to the competition is free. Recipe release forms, recipes and entry fees (if required) must be provided to the Chamber of Commerce before registration will be considered complete.

7. For planning and judging purposes, each contestant will be allocated a site approximately 15' X 20'. Space is limited, so judges will be looking at how well each participant utilizes and decorates the space. Use your imagination as showmanship counts.

8. Only pre-registered assistants may assist the contestant during the cooking period.

9. A select board of highly-qualified judges will determine the 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> place winners based on taste, originality, and presentation of the meal, and showmanship. The decisions of the judges are final.

10. Cash prizes will be awarded as follows: 1st place - \$1,200, 2nd place - \$600, 3rd place - \$300, Showmanship - \$150. In addition, the general public will choose the People's Choice Award - \$150.00.

11. All competing teams, registered before September 15, 2018, will be given \$100 for participating if not receiving any of the other prize categories.

11. All judges have been tested for cast-iron stomachs and have sworn under oath to have no vegetarian tendencies.

12. If you have any questions, you can call one of the festival coordinators for more information -

- Linda Simmons at 304.799.2509
- Bill Jordan at 304.572.4095

Thank you for your participation. We look forward to an exciting event again this year.



# WV Road Kill Menu 2018

Team	Chef	Home Town	Main Dish	RoadKill Meat
#1 Wild Side Cuisine	Shawn Smith	Hillsboro, WV	Autumn Venison	Venison
# 2 Linda & Her Dears (GS Troop 5032)	Linda Friel	Marlinton, WV	Venison and Cabbage Soup	Venison
# 3 Mountain Momma's	Wilma Workman	Hillsboro, WV	Mountain Momma's Venison Stew	Venison
# 4 Youth Health Service Hillbillies	Peggy Stull	Bartow, WV	Predator Prey Chili	Venison & Bear
# 5 The Coal Hollow Brothers	Ed Blackford	1219 Stafford Dr. Christianburg, VA	Solomon A Gundy	Deer & Alligator
# 6 Team Ojeda	Damie Spencer	1269 Jefferson St. N, Lewisburg, WV	Venison au Poivre with Potato & Corn Flakes	Venison
# 7 Pendleton Community Bank	Kendall Beverage	Marlinton, WV	Fender Fried Fawn Smothered in Vulture	Venison
Buckbusters			Vomit	
# 8 Venison Dennison	Marilyn Warren	32 Lawler Lane Kilmarnock, VA	Drunken Deer in the Headlights	Venison
# 9 You Hit "Em - We Spit "Em	Cher Megasko	2940 Appalachian Lane, Texas	Hillbilly Mardi Gras Alligator & Turtle Gumbo	Alligator & Turtle