



## The West Virginia Roadkill Cook-off 2025

1. All entries must have as their featured ingredient, any animal commonly found dead on the side of the road, i.e. groundhog, opossum, deer, rabbit, bear, crow, squirrel, snake, turkey, etc. Cooks will sign a statement certifying their dish is comprised of no less than 25% wild game.
2. Prior to cooking, the meat product will be inspected to ensure that it has not been precooked. Entries may be fried, stewed, baked, sauteed, or prepared in any way. Dishes must be prepared and cooked on site, however pre-treatment of the meat, such as soaking, parboiling, or marinating may be done prior to the cook-off. No gutting, skinning, or cleaning on-site.
3. Set up will begin at 7:00 am and cooking can begin at the cook's discretion. Tasting samples for event attendees must be ready by 10:30 am. Please be aware this event can be attended by up to 20,000 people, of which approximately 10% will want to taste the food so make sure you have enough food prepared! The Chamber will provide 2 oz. serving cups and spoons for you to provide your main dish samples to the public. Only attendees that present a wristband 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. 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 PROHIBITED. There is NO electricity available in the cook-off area. Water will be available in the cook-off area. Cooks cannot build open fires in the cook-off area. Cooks are responsible for packing and removing their own trash. There are two dumpsters within walking distance of the cook-off area.
5. The judges (usually 3 people) will begin tasting at 1:00 pm. 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 that you serve a 2 or 3 oz. portion of your main dish and include sides you feel compliment your dish. Judges will spend about 10 minutes at your table. Following tasting of all entries, the judges will meet to discuss their opinions and determine winners. **Remember – there is a separate award given by the judges for Showmanship so presentation matters.**
6. Each contestant must provide a written recipe with their registration that includes ingredients and preparation instructions. Your registration will **NOT** be accepted if it does not include your recipe. Recipes will be provided to each judge and will be considered as part of the Showmanship category.
7. For planning and judging purposes, each contestant will be allocated a cooking site of approximately 15' x 20'. Space is limited so judges will be looking at how well each participant utilizes and decorates their space. Be creative!

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 your dish. Judges will also judge on overall presentation for the Showmanship award. The decisions of the judges are final. All judges have been tested for cast-iron stomachs and have sworn under oath to have no vegetarian tendencies.
10. Cash prizes will be awarded as follows: 1<sup>st</sup> place - \$1,500, 2<sup>nd</sup> place - \$1,000, 3<sup>rd</sup> place - \$750, Showmanship - \$250, and People's Choice - \$250.
11. Registration is free! All competing teams registered by the deadline will be given \$250 for their participation.

**Deadline for registration is Saturday, September 20, 2025. NO LATE ENTRIES WILL BE ACCEPTED!**

If you have any questions, please contact one of the event coordinators at:

Pocahontas County Chamber of Commerce: [pocahontascountychamber@gmail.com](mailto:pocahontascountychamber@gmail.com)

Bill Jordan: [bjordan@citizenswv.com](mailto:bjordan@citizenswv.com) or 304-704-7576

We look forward to an exciting event again this year and appreciate your participation!



## Roadkill Cook-off Registration Form 2025

Team Name \_\_\_\_\_

Recipe Name \_\_\_\_\_

Type of "Roadkill" meat \_\_\_\_\_

Team Captain \_\_\_\_\_ Phone \_\_\_\_\_

Address \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Email \_\_\_\_\_

Head cook \_\_\_\_\_

Assistant cooks \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_

There is no registration fee. Participating teams will receive \$250 for participation if registered by the September 20<sup>th</sup> deadline. Previous Roadkill cooks will be given priority for cooking spaces. Registration is not complete and will not be accepted until the registration form, recipe, and recipe release form (attached) have been turned into the Pocahontas County Chamber of Commerce. If you have questions, please email: [pocahontascountychamber@gmail.com](mailto:pocahontascountychamber@gmail.com) or [bjordan@citizenswv.com](mailto:bjordan@citizenswv.com). Please mail registration form, recipe, and recipe release form to: Pocahontas County Chamber of Commerce, PO Box 272, Marlinton, WV 24954.

I hereby certify that the "Roadkill Meat" has been properly handled, treated, and is healthy for consumption by the judges and public. I have also read the rules and regulations and agree to abide by them.

Print Name of Head Cook \_\_\_\_\_

Signature of Head Cook \_\_\_\_\_



# Roadkill Recipe Release Form

Team Name \_\_\_\_\_

Recipe Name \_\_\_\_\_

**Ingredients**

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**Cooking Instructions**

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By signing this release form, you are agreeing to give the Pocahontas County Chamber of Commerce all rights to this recipe. If recipes happen to be published as a Roadkill Cookbook to generate proceeds for the Chamber, each contestant will be given recognition for their recipe.

Name \_\_\_\_\_

Signature \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Date \_\_\_\_\_