

## ROADKILL COOK-OFF REGISTRATION FORM

September 28, 2019

Group Name \_\_\_\_\_

Head Cook \_\_\_\_\_ Phone \_\_\_\_\_

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

E-Mail Address \_\_\_\_\_

Assistants Names \_\_\_\_\_

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

Type of "Roadkill" Meat \_\_\_\_\_

**There is no registration fee.** If you register before September 13, 2019, you will be given \$100.00 for participating if not receiving any of the other prize categories.

Early registration is recommended due to the limited amount of cooking areas available. Registration is not complete until the registration form, recipe and recipe release form (page 2) have been turned in to the Chamber of Commerce.

If you have any questions, please email requests to [pocahontascounty-chamber@gmail.com](mailto:pocahontascounty-chamber@gmail.com), or Bill Jordan at [bjordan@citizenswv.com](mailto:bjordan@citizenswv.com) or [frilsrun@hotmail.com](mailto:frilsrun@hotmail.com) or Linda Simmons at 304-646-8940. Please mail application and recipe to: Pocahontas County Chamber of Commerce, PO Box 272, Marlinton, WV 24954.

**ROADKILL RECIPE RELEASE FORM**

Group Name \_\_\_\_\_

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

Ingredients \_\_\_\_\_

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Cooking Instructions

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By signing this release from you are agreeing to give the Pocahontas County Chamber of Commerce all rights to this recipe. If recipes should happen to be published in a Roadkill Cook Book for the Chamber fundraiser each contestant will be given recognition for his/her recipe.

Name \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_\_

Signature \_\_\_\_\_ Date \_\_\_\_\_

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

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



## The West Virginia RoadKill Cook-off 2019

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 304.646.8940
- Bill Jordan at 304.572.4095

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