

**Atlantic Seafood Festival 2006
Seafood Chowder Competition**

Sunday, August 20th, 12:00 p.m.

Rules

We Provide

- Judges
- Venue
- Stock pot for cooking/heating chowder
- Prizes, Accolades, etc...

You Supply

- Chef Contestant
- Assistant for Chef
- All ingredients for chowder
- Unit for cooking/heating chowder
- 3 bowls for presentation to judges
- Containers for sampling to audience
- Secret ingredients/ garnishes

Prizes

- Paderno gift pack
- Gourmet Settings gifts
- Award for display

General guidelines

- Chowder must be assembled at site
- Chowder to be heated at site
- Some ingredients may be prepared in advance
- Chef may use assistant

Scoring

- 10 points for taste
- 5 points for presentation
- 5 points for originality

We will have a panel of 3 judges at the event to select the grand prize winner. Each entry must supply 3 plated samples for judges. Top score will be crowned champion. In case of a tie, judges will each rank the tied entries and the top entry will be declared the winner. Judges decisions will be final.

Contestants are urged to produce extra product for sampling by the audience.

For more information contact the Atlantic Seafood Festival at (506) 855-8525 or robert@atlanticseafoodfestival.com .