

**Atlantic Seafood Festival 2007
Fish Cake Competition**

Sunday, August 19th, 12:00 p.m.

Rules

We Provide

- Judges
- Venue
- Prizes, Accolades, etc...

You Supply

- Chef Contestant
- Assistant for Chef
- All ingredients for fish cakes
- Unit for cooking
- Pan for cooking
- 1 presentation dish for judges
- Containers for sampling to audience
- Secret ingredients/garnishes

Prizes

- Paderno gifts
- Gourmet Settings gifts
- Award for display

General guidelines

- Fish cakes must be cooked at site
- Fish cakes may be prepared in advance
- Sauce or accompaniment may be used
- 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 entrant must supply 1 plated sample for presentation judging. For the taste component you will use disposable plates or bowls as only a small sample is required. 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 info@atlanticseafoodfestival.com.