

# 21<sup>st</sup> Annual Rocky Mountain Oyster Fry – Sat. Mar. 17, 2012

## OFFICIAL RULES

1. Competition is open to everyone aged 18 and over.
2. Contestants must complete an official application form and submit the non-refundable fee of \$100 with that form no later than March 16<sup>th</sup>, 2012. Mail to: NV Shows, 819 Mill St., Reno, NV 89502.
3. Contestants participate in this event at their own risk. Event organizers are not responsible for injuries or loss of property.
4. The purpose of this event is to solicit cooks (amateur or professional) to showcase their own recipes when preparing beef/veal fries and to enter their dishes for judging to be considered for prize awards.
5. Cooks will be given 40 lbs of veal fries (beef testicles) to start with. It is up to the discretion of the cooks as to the taste, preparation, and presentation of the fries, provided that the fries are the main component of the dish.
6. Fries must be prepared by the individual team entrants, on site, and within the time allotted for cooking (see below).
7. Cooks may only use the fries that are provided by the event organizers. Cooks must pick up their fries at The Palace Restaurant on C St., Virginia City, (during normal business hours) on March 15<sup>th</sup>, or 16<sup>th</sup>. Cooks may order more than the allotted 40 lbs by ordering them from the event organizer at least one week in advance of the event, at the market price.
8. Cooks may not pre-cook or treat the fries prior to the cooking start time of 10:00AM on Sat., Mar. 17<sup>th</sup>. The exception to this is thawing, skinning, and marinating. Cooks may use butter, batter mixes, fritter, bread crumbs, canned/bottled sauces, tomatoes, or broth in the preparation of your fries. You may prepare your spices ahead of time if you wish as well.
9. Stoves or cooking apparatus may not be turned on until 10:00AM, Sat., March 17<sup>th</sup> (day of event). An announcement will be made from the stage when you can do this. Fries will go to judging at 12:30PM. The awards ceremony will take place at 3:00PM. NOTE: The annual St. Patrick's Day Parade is scheduled from 12:00 to 12:30 PM. We're attempting to work around that schedule so that the public can enjoy both events.
10. There will be a mandatory cooks meeting in the event area at 9:30AM to go over the rules, and answer any questions.
11. Teams are responsible for supplying everything they need for set up, cooking, serving, etc. Teams are only provided a 10 X 10 SPACE to set up in. There is no electricity available for cooks, so you will have to use propane, charcoals, etc. Teams are responsible for proper trash disposal and clean up afterwards. Teams must have proper food safe-handling materials in order to serve to the public (gloves, paper or plastic utensils, tongs, cups, etc.). Teams must have a hand washing station in their booth!! (Bucket of water, soap, towels, etc.). It's all about being health and safety conscious. Thanks!
12. Teams may set up their booths (decorations, tables, etc.) in the event area beginning at 7:00 AM the morning of the event, but must be completely removed from the lot by 5:00PM! No overnight stays. Vehicles must be removed from the lot as well. Booths may NOT be torn down before 3:00PM. We appreciate your cooperation on this!
13. Entries are judged (by designated judges) based on a point system. Judges decision is final. Four categories of judging will take place: Best Overall Taste, Best Presentation, Best Booth, and Most Creative Dish. Cash awards will be given for First Place only in each category. 2<sup>nd</sup> and 3<sup>rd</sup> place winners will be given plaques or trophies. \$500 cash award will be given for first place in the Best Overall Taste category. \$250 cash awards will be given for first place in each of the other 3 categories. An awards ceremony will take place in the event area at 3:00 PM.
14. No alcohol may be served to the public. Drinks of any kind may NOT be sold to the public.
15. Cooks may offer tastings/samples to the general public for sale as soon as their products are ready for serving. Tasting tickets will be sold by Event Organizers to the general public. Tasters must redeem these tickets at team booths. Team booths may not accept cash for sampling transactions. Teams who violate this rule will be automatically disqualified from the contest. After the event, teams must redeem collected tasting tickets to the Event Organizers in order to collect their share of the revenue. 50 cents (.50) will be given for every ticket collected. Event organizers MUST receive these tickets from teams no later than 6PM, Sat., Mar. 17<sup>th</sup>, 2012 (day of event). Tickets will be counted at that time and checks will be issued immediately. Tickets turned in after 6PM, Sat. Mar. 17<sup>th</sup>, 2012, WILL NOT be redeemable!
16. Event Organizer is NV Shows, LLC, 819 Mill St., Reno, NV 89502, ph: (775) 846-1130., email: rich@nvshows.com. Event management reserves all rights. Call or write with any questions. ☺