

Grilled Cheese Experience

Basic Information

- Thursday evening of the Fair (August 24, 2017)
- Crawford County Fairgrounds, Gays Mills, Wisconsin
- Competitors please preregister by August 19, 2017
- Prizes will be awarded

Register to Compete

All competitors please preregister no later than August 19th The \$5.00 entry fee per category will be collected prior to the start of the event on August 24th.

- Adult competitors (18 and older) may enter one or both of the categories in their division.
- Competitors age 9-17 may only compete in the Young Chefs division.

Registration is non-refundable and each contestant must register for each category by mailing or dropping off registration forms at 225 N Beaumont Rd, Ste 240, Prairie du Chien, WI 53821 or emailing grilledcheesecrawfordcounty@gmail.com by the August 19nd deadline.

Categories are:

- Adult – Classic: any type of bread, real Wisconsin or Iowa butter, and only one kind of real Wisconsin or Iowa cheese. No additional ingredients.
- Adult - Classic Plus Extras: a savory (as opposed to sweet) sandwich with any type of bread, "butter," and real Wisconsin or Iowa cheese (multiple cheeses accepted) plus unlimited additional ingredients. However, the contents must be at least 50% cheese.
- Young Chef (9-17 years old): Young Chef competitors may prepare either the Classic or Classic Plus Extras type of sandwich.

Rules

The Competitor

- An adult competitor is a person age 18 or older
- A Young Chef competitor is a person age 9-17

Competitor Rules

- Each competitor will bring any and all supplies & ingredients (including bread, butter, Wisconsin/Iowa cheese & any other ingredients) necessary to make their sandwiches and any garnish (optional) for their display.
- Definitions of bread, butter & cheese will be accepted according to the following guidelines
 - Bread: any leavened or unleavened, flour-based and baked item that is considered to be "bread" (e.g., pita, whole-wheat, sandwich thins, etc.).
 - "Butter": a sandwich grilling aid that includes, butter, margarine, plain or flavored oils, etc. are permitted in the Adult Classic Plus & Young Chef categories. *However, only real butter may be used in the "classic" category.*
 - Cheese: must be made in Wisconsin or Iowa and from an animal source. (Note: processed cheese is prohibited and will result in disqualification.)
- Each competitor will bring their own electric skillet, toaster oven, table top grill or other cooking device, cutting board, knife, spatula or turner, plate or tray for displaying their prepared entry and storage containers.
- The fair will provide the following:
 - Tables on which to cook & hold supplies
 - Extension cords
 - Hand sanitizer & paper towels
 - Hat, apron & disposable gloves
 - Safe Food Handling Information Sheet
 - Rules sheet
- All perishable items must be stored in a cooler with ice and stored at safe temperatures below 45 degrees F. All foodstuffs must be stored off the ground at least 6 inches. Coolers & supply storage units are to be labeled with the competitor's name.
- Competitors are responsible for storing their own supplies, coolers, containers & ingredients in a safe, sanitary manner.

- Check-in at 5:30 p.m. Thursday evening of the Fair, complete required paperwork (your name, name of entry & list of ingredients you will be using)
- Sanitizing station will be available to competitors to sanitize their cooking equipment before, during, and after they compete.
- All competitors must attend a mandatory meeting at 5:45 p.m. on Thursday evening to obtain their hat and apron (provided by the fair), entry grilling station number, review rules and sanitary guidelines, complete required paperwork, and have their ingredients inspected and approved.
- When handling food stuffs, all competitors will wear sanitary, disposable gloves.
- Be ready for competition to begin at 6:00 p.m.
- Each competitor must prepare two full-sized grilled cheese sandwiches for judging purposes. The competitor will decide which sandwich is cut for the judges to sample and which sandwich will remain whole and judged for presentation.
- All grilling will be done in separate 15-minute time frames with delayed 5 minute starts. Timers will be used.
- You may prepare additional ingredients in advance of the competition (e.g. sautéed onions and mushrooms, compote, compound butter, etc.).
- The competitor will grill two sandwiches at the same time during the competition. One sandwich will be cut into quarters and presented to the judges to sample and judge. The second sandwich will be kept whole and displayed for the judges to determine points on presentation. Afterwards, the whole sandwich will be cut in half by event staff and displayed to the spectators for sampling along with a description (completed at sign-in) of the sandwich's ingredients.
- In the event of a tie, a competitor may be required to repeat the grilling of the sandwich, so additional ingredients should be brought.

Judging Rules

- There will be 3 judges for each category.
- Each sandwich entry will be able to score a maximum of 50 points per judge for a total of 150 points possible. The sandwich with the highest points awarded by the judges will be declared the winner of that category. In case of a tie, a cook-off will be held.
- Scoring:
 - Presentation (how is the sandwich presented; i.e., plate, garnish, accessories, theme etc.): up to 15 points
 - Taste (how does the sandwich taste): up to 25 points
 - Style/Uniqueness (is this sandwich special): up to 10 points

Prizes

- The top three scores for each category will be declared first, second and third place winners respectively. Winners will receive a trophy and cash prize of \$50 sponsored by the Crawford County Dairy Promoters.
- A "Best of Show" will be awarded by the judges for the most outstanding grilled cheese sandwich.
- The entry fees will be divided to provide prize money for 2nd and 3rd placings.

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