

# GRILLED CHEESE EXPERIENCE

## Basic information

- Event held Thursday evening, August 22, 2019
- Crawford County Fairgrounds, Gays Mills, WI
- **Competitors please pre-register no later than August 21<sup>st</sup>**
- Prizes will be awarded
- There will be NO entry fee if pre-registered.
- **Each entrant must bring their recipe, including all ingredients printed on a 3" x 5" or 4" x 6" card for the judge's reference**

Categories include:

- **Adult Specialty** – any type of bread, real butter & real Wisconsin cheese. Add your favorite ingredients to make your grilled cheese sandwich special. However, the contents must be at least 50% cheese.
- **Young Chef – competitors age 8 – 11** - any type of bread, real butter & real Wisconsin cheese. Add your favorite ingredients to make your grilled cheese sandwich special. However, the contents must be at least 50% cheese
- **Junior Chef – competitors ages 12 – 17** - any type of bread, real butter & real Wisconsin cheese. Add your favorite ingredients to make your grilled cheese sandwich special. However, the contents must be at least 50% cheese

## COMPETITOR RULES

### Competitor Rules

- Each competitor will bring any and all supplies & ingredients (including bread, butter, 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 is considered to be “bread” (e.g., pita, whole-wheat, sandwich thins)
  - Butter: a sandwich grilling aid that includes any spreadable ingredient made from dairy products.
  - Cheese: must be made in Wisconsin or Iowa from an animal source. Processed cheese is prohibited and will result in disqualification.
- Each competitor must bring their own electric skillet, toaster oven, table-top grill or other cooking device, cutting board, knife, spatula or turner and storage containers for any leftover ingredients.
- Each competitor needs to bring 2 “plates” and accessories or garnishments for displaying your presentation to the judges.
- **Each entry must include the name of your sandwich and a list of ingredients on a 3” x 5” or 4” x 6” card**
- 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 and Rules sheet

- All perishable items must be stored in a cooler with ice and stored at safe temperatures below 45 degrees. 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 and complete or present required paperwork
- Sanitizing station will be available to competitors to sanitize their cooking equipment before, during & after they compete.
- All competitors must attend a mandatory meeting at 5:45 p.m. on Thursday evening to obtain their hat & apron (provided by the fair), entry grilling station number, review rules & sanitary guidelines and have their ingredients & supplies inspected & approved.
- When handling food stuffs, all competitors will wear sanitary, disposable gloves.
- Be ready for the competition to begin at 6:00 p.m.
- Competitors may prepare additional ingredients in advance of the competition (e.g., sautéed onions, mushrooms, compote, compound butter, sliced vegetables or fruit, meats, etc.)
- All grilling will be done in separate 15 minute time frames with delayed 10 minute starts. Timers will be used.

- Each competitor must prepare two full-sized grilled cheese sandwiches at the same time during the competition. The competitor will decide which sandwich to cut into quarters for the judges to sample & judge and which sandwich will remain whole and displayed for the judges to determine points on presentation. After judging, the whole sandwich will be cut into sample-size pieces by event staff & presented on plates along with a copy of the ingredients for spectator sampling.
- In the event of a tie, competitors may be required to make an additional sandwich, so extra 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 possible points. The sandwich with the highest point total 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 the sandwich is 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 (3) scores in each category will be declared first, second & third place winners respectively. First place winners will receive a trophy & cash prize of \$50.00. Second place winners will receive \$25.00. Third place will also receive a prize.
- A “Best of Show” will be awarded by the judges for the most outstanding grilled cheese sandwich.

## **SPONSORS**

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