

# Nights in White Salmon - Art & Wine Fusion

## Local Gorge Salmon Cook-Off Application

Saturday, July 16, 2011, 3:00-10:00pm



Organized by White Salmon Arts Council

Website: [www.WhiteSalmonArts.org](http://www.WhiteSalmonArts.org), Email: [info@WhitesalmonArts.org](mailto:info@WhitesalmonArts.org), Phone: 509-637-2737

Professional local and regional culinary artists will face-off in a mouth watering, fun-for-all Salmon Cook-off competition. Cash and prizes will be awarded based on the "People's Choice" selection where patrons vote with their tasting tickets and competitors get 50¢ for each patron's vote!!

Local Restaurants and Caterers are invited to participate and showcase the artistry behind their dishes. Competitors must be residents or represent local businesses of the extended Columbia River Gorge area (Bonneville to Biggs, Goldendale to Parkdale).

Only culinary professionals may participate in this culinary match-up.

This application form is computer ready; just tab between fields to type your information.

Salmon Cook-off Categories	Check all that apply	Entry Fee	Minimum Amt. of Salmon Required per Category
Main course Competition (must be cooked on site)	<input type="checkbox"/>	\$35.00	6-18 lbs = 100-300 samples
Appetizer/Soup Competition (must be prepared on site)	<input type="checkbox"/>	\$15.00	3-12 lbs = 100-300 samples
<b>TOTAL Entry Fee</b>		\$ <input type="text"/>	

Name:  Business:

Address:  City:  ST:  Zip:

Email:  Phone:

Website:  Other Contact:

**All recipes must be submitted to Postal Connections, 176 E Jewett Blvd, by 2:00 pm the day of the event. Recipes will be made available to the public at Thriftway Harvest Market's "ART & WINE FUSION SALMON COOK-OFF RECIPES" display.**

For consistency, all salmon will be supplied by Harvest Market. Note that last year the Art & Wine Fusion event was attended by over 1200 guests, and we expect more this year. Please check the following to order:

- Preferred cut of Salmon:  Whole Salmon  1/2 Salmon  Head On
- Preferred size of Salmon:  8 – 10 lbs  11 – 17 lbs  18 – 20lbs

3. Total lbs you would like to purchase:

### Cook-off Timeline

12:00-2:45pm – Street is closed to traffic for set up. Cooking may begin after 1:00pm. Set-up must be done by 2:45pm.

8:00pm – Competition ends, competitors turn in Tasting Ticket bins and may begin booth breakdown. The event continues until 10:00pm, you are welcome to continue collecting tickets for reimbursement; they won't count for the contest.

10:00-11:00pm – Event closes, begin complete takedown. At 11:00pm Jewett Blvd will be reopened for normal traffic

### Cook-Off Titles and Prizes:

**Main Course Winner - Grand Slammin' Salmon Master Chef - \$75 prize**

**Appetizer/Soup/Dessert Winner - King of the Gorge Master Chef - \$50 prize**

Read the following guidelines, then print the form, date it, and sign that you will comply; then mail the form and payment to.  
**White Salmon Art Council, P.O. Box 2221, White Salmon, WA 98672**

White Salmon Arts Council will contact you shortly. We look forward to seeing you at this year's festival!

### **Cook-Off Rules and Guidelines**

- **Applications must be submitted by July 1st, 2011.** Competitors must be 18 years or older as of July 1 and must be professionals in the food industry. Participants must supply all their own equipment.
- **Competitors must be pre-approved by the White Salmon Arts Council. You will be notified of acceptance.** There can be up to 4 members on your team.
- Competitors **must abide by health department regulations, have a local food handler permit, have a Temporary Off Premise Food License (must be filed 14 days in advance of the festival)**, provide garbage cans inside and outside of the display area, and provide your own sanitation 5 gallon water station. Food handler permit training sessions for White Salmon area are held at 3:30pm the second Tuesday of the month and 10:00am the fourth Wednesday of the month at the Pioneer Center in White Salmon. **Please attach a copy of each permit with this application.** For more information please visit the [Health Dept. website](#).
- For consistency, Salmon may be ordered only through Harvest Market in White Salmon by Tuesday July 12th for pick up any time after 10:00am on Friday July 15th through Saturday morning July 16th (fresh caught fish will be delivered to the Harvest Market Friday, July 15th). To ensure freshness, only salmon caught less than 24 hours prior to the event date will be used. Payment is due at the time of the order, and the price will be deeply discounted from retail (wholesale cost plus a handling fee). If you are using smoked salmon in your appetizer/soup recipe and need to purchase some salmon in advance, this price will be honored.
- Spaces will be 10' X 8' and individually pre-assigned on Jewett Blvd between Estes Ave. and Main Ave. On the day of the event please contact a festival vendor official for your space assignment before setting up.
- Competitors are responsible for providing their own tables, chairs, canopies and display equipment - the festival only provides the space. Tents are encouraged and must be secured for wind. Tents and equipment are available from Tents & Rents - Sam Gambill (509) 637-2911 or Your Rental Center in Hood River.
- Set up may begin Saturday at 1:00pm and must be complete by 2:45pm. All vehicles must be removed and spaces in place by 3:00pm. Absolutely no vehicles will be allowed back into the Festival area until 10:00pm. Booth take down must be completed by 10:45pm.
- You may use gas grill, wood, wood smoker, barbeque briquettes, etc. **No electrical outlets will be provided.**
- Before the competition, you will be provided a Tasting Ticket collection bin for each category (i.e. Main course, Desert/Appetizer/Soup) they are competing in. For each taste you give to patrons you should collect one ticket and put it in the appropriate collection bin for the category. At the end of the competition submit all collection bins with Tasting Tickets to the organizers who will count the tickets. Competitors will be paid 50¢ for every tasting ticket collected, based on this count (example 300 tickets pays \$150.00). The competitor with the most collected tickets in the category will also win the People's Choice award for that category.
- All merchandise must be kept within the bounds of your assigned exhibition space.
- According to the Washington State Liquor Control Board, no alcohol maybe consumed by a vendor while serving the public.
- Dogs and other pets are not allowed in the Festival Areas without prior approval.
- In order to maintain a safe, family-friendly atmosphere, the following items are not allowed for display or sale: noise makers, weapons of any kind (real or toy), adult oriented items, or drug paraphernalia.

**DISCLAIMER:** Organizers and sponsors of Art and Wine Fusion 2011 are not responsible for any injury, loss of property, loss of reputation, or for any indigestion, gastronomic disturbances, or miasmatic emissions which may be incurred during the event. Also, by entering this event, the entrant gives the sponsors the right to use any image or recording of their entry and/or recipes in any way, shape, or form. Please sign below that you have read the rules of this contest and that you have read and understand this disclaimer.

**\*ALL TEAM MEMBERS MUST SIGN. I have read the guidelines and disclaimer and agree to comply**

Main Chef Sign \_\_\_\_\_ Date \_\_\_\_\_

Team Members \_\_\_\_\_