

## Divisions & Entry Fees

Teams may enter one of the following divisions in either or both the Boston and Manhattan categories.

 **Amateur | \$50 | 2/22/2020**

 **Professional | \$50 | 2/23/2020**

 **Public Safety | — | 2/23/2020**

**Amateur |** Talented home-cook.

**Professional |** The chef who gets paid to prepare food for others.

**Public Safety |** A team of public safety officers.

## Cook-Off Schedule (Saturday–Amateurs, Sunday–Professionals)

**8:00 a.m. – 9:30 a.m.** Check-in and set-up cooking areas.  
**No early check in.**

**9:45 a.m. – 10:00 a.m.** Cooks' meeting

**10:00 a.m. – 11:00 a.m.** Preparation

**11:00 a.m. – 1:00 p.m.** Cooking








**1:00 p.m.** Public tasting begins

**1:30 p.m.** Judging begins










**3:15 p.m.** Deliver People's Choice and Taste Ticket buckets to Judging Area.

**4:00 p.m.** Awards Ceremony





## Competition Rules

-  Boston Clam Chowder is defined as a white, rich cream soup with a predominant clam flavor.
-  Manhattan Clam Chowder is defined as a clam-flavored soup exhibiting a definite red hue.
-  Amateur teams are required to cook a minimum of six (6) gallons. Professional teams are required to cook a minimum of ten (10) gallons. Teams may prepare as many gallons above the minimum as they wish. The more chowder you make, the better chance to win most tasted! Teams not preparing the minimum amounts will be disqualified from the competition.
-  There is a one-hour preparation period and two-hour cooking period.
-  **No ingredients may be pre-cut, pre-cooked, or pretreated** in any way prior to the preparation period. The only exceptions are canned or bottled clams, clam juice, tomato paste or sauce, and potatoes can be boiled and skinned but not pre-cut.
-  The only meats allowed are clams and bacon.
-  The decisions of the judges are final.








## Cooking Rules

-  Contestants are required to supply their own ingredients, utensils, Coleman-type stove (non-liquid fuel ONLY) and **fire extinguisher** (type 2A10BC). If you intend to use a table-top butane stove, you must supply a non-flammable tile-type surface to place on top of the table. Propane tanks must be secured and must not exceed 20 gallons. There is NO ELECTRICITY available. Gasoline is prohibited.
-  The Boardwalk will provide your team with one 6 ft. table and 10' x 10' cooking area. **All booths should not exceed 10' x 10' or 8' in height.**
-  Contestants are encouraged to decorate themselves and their cooking areas as points will be given for booth decor for Best Theming award.
-  Decorations may NOT be attached to Boardwalk walls, rides, or other structures. No helium cylinders allowed.
-  Contestants are only allowed to give away French bread, breadsticks and crackers to spectators. No bread bowls.
-  Contestants are provided 2.5 gallons of Crystal Springs water.
-  Free Berkeley Farms All Natural MFG Cream for all Boston teams! (Up to 4 gallons for Professionals, 2 gallons for Amateur teams.)
-  Teams are responsible for cleaning up their cooking areas. The Boardwalk will provide trash bags to each team for that purpose.
-  For everyone's safety, NO GLASS CONTAINERS are permitted on the Boardwalk.

## Public Tasting Both Days










-  Spectators may purchase Tasting Kits (\$10) containing a bowl, spoon, six taste tickets, and People's Choice Ballots.
-  Kits will be available to purchase at 10:00 a.m. each day. Public tasting begins at 1:00 p.m. both days.
-  A spectator must present a Taste Ticket to receive a two (2) ounce taste of your chowder. (2 serving ladles will be provided.)
-  Taste Tickets are required even after ticket buckets are turned in. NO CHOWDER GIVEAWAYS.

## Judging On Both Days











-  Chowder tastings are blind and are judged on a point basis for 1) flavor, 2) color, and 3) consistency.
-  Judges will give greater consideration to traditional recipes.
-  Each team will receive a judging cup prior to the judging period. It will be the responsibility of the Head Cook to deliver his or her team's chowder to the judging area. (Teams must remember to save 16 oz. of chowder for final round judging in the case of a tie).
-  Judging cups will be called for beginning at 1:30 p.m.
-  The People's Choice award is determined by ballot. Ballots are cast by the tasting public at each cooking team's table.
-  The Most Tasted awards are determined by the total number of Taste Tickets collected by each team. It will be the responsibility of the Head Cook to deliver his or her team's accumulated Taste Tickets and People's Choice Ballots to the judging area. Please deliver them in the buckets provided, no later than 3:15 p.m.
-  The Best Theming award will be determined by our judging panel based on points awarded for originality of costume and booth decorations.

# Awards & Cash Prizes!

## Saturday, February 22, 2020 (Amateurs)

-  Plaques and cash prizes will be awarded to the winners in each of the following categories.
-  **Best Amateur Manhattan** 1<sup>st</sup> (\$250), 2<sup>nd</sup>, 3<sup>rd</sup> place
-  **Best Amateur Boston** 1<sup>st</sup> (\$250), 2<sup>nd</sup>, 3<sup>rd</sup> place
-  **Most Tasted Amateur** 1<sup>st</sup> (\$250), 2<sup>nd</sup> (\$150), 3<sup>rd</sup> (\$100)
-  **Best Theming Amateur Teams** 1<sup>st</sup> (\$250), 2<sup>nd</sup>, 3<sup>rd</sup> place
-  **People's Choice Amateur** Manhattan 1<sup>st</sup> place (\$250)
-  **People's Choice Amateur** Boston 1<sup>st</sup> place (\$250)
-  **First Place & People's Choice Amateur Winners' Drawing** 2 round-trip United Airlines tickets
-  **Amateur Team Drawing Winner** (\$250)

## Sunday, February 23, 2020 (Professionals)

-  Plaques and cash prizes will be awarded to the winners in each of the following categories.
-  **Best Professional Manhattan** 1<sup>st</sup> (\$250), 2<sup>nd</sup>, 3<sup>rd</sup> place
-  **Best Professional Boston** 1<sup>st</sup> (\$250), 2<sup>nd</sup>, 3<sup>rd</sup> place
-  **Most Tasted Professional** 1<sup>st</sup> (\$250), 2<sup>nd</sup> (\$150), 3<sup>rd</sup> (\$100)
-  **Best Theming Professional Team** 1<sup>st</sup> (\$250), 2<sup>nd</sup>, 3<sup>rd</sup> place
-  **People's Choice Professional** Manhattan 1<sup>st</sup> place (\$250)
-  **People's Choice Professional** Boston 1<sup>st</sup> place (\$250)
-  **First Place & People's Choice Professional** Winners' Drawing 2 round-trip United Airlines tickets
-  **Professional Team Drawing Winner** (\$250)
-  **Public Safety Teams** if there are more than 10 teams prizes will be awarded.

**REGISTER ONLINE AT**  
[cityofsantacruz.com/chowder](http://cityofsantacruz.com/chowder)

Event will be held RAIN OR SHINE!

For more information call (831) 420-5273.