

21st Annual Great Onion Festival

'Best Dang Onion Dish' Contest

General Rules

Judging Information:

The Best Dang Onion Dish contest will be judged at the Great Onion Festival on October 13, 2007 at 1:30 pm.

Please have your dish and the ["Best Dang Onion Dish" Entry Form](#) at the Archer Glen kitchen by 12:15 pm the day of the event. This timeline will give you time to prepare your dish presentation for judging.

Judging will be open. The general public will be witness.

Judging will consist of three judges.

Judges will offer individual critiques to contestants at the close of the competition.

Judging criteria: Taste Appeal 40 points, Appearance 30 points, Texture 20 points, Creativity 10 points. Each recipe will START with full points and be deducted based off of the judge's individual observations. A score of 1 in any category would mean that an egregious oversight has occurred. In this case the contestant will, in most cases, be approached by the judging panel to rectify the situation.

10" white plates and 12 ounce bowls will be supplied by the judging committee* and can be used to by the competitors, alternatively, competitors are welcome to use plates and bowls of their contestant's choice. Three plates will be used for tasting and the fourth will be used as a showpiece for display and photography.

Each judge will score the entries based on the above judging criteria. Remember that each dish will be in front of three different people. Keep consistent for the best results.

Results will be tallied. If there is a tie a coin shall be used to determine the winner.

Eligibility:

Culinary professionals and amateurs are welcome to enter.

Contestant bio is suggested. Bios should be brief, covering most importantly cooking experience and highlights leading to the entrance of the Best Dang Onion Dish contest.

Recipes:

The recipe MUST feature the main festival ingredient...the Onion. Contestants are not limited to a certain type of onion, rather they are encouraged to show a recipe that features garlic, chives, leeks, scallions and any variety of the onion family (Alliaceae).

Contestant must submit recipe to the judging panel with contest entry form.

All entries must be “made from scratch”.

Frozen entries are not suggested.

After cooking, the recipes should be held at no less than 140 degrees OR cooked food shall be cooled within 2 hours from 140 degrees to within 70 degrees AND within 4 hours from 70 degrees to 41 degrees or less.

Potentially hazardous food that is cooked, properly cooled and later reheated for hot holding and serving shall be reheated to 165 degrees for at least 15 seconds.

Refrigerated entries must be kept cold as per HACCP guidelines. Consider using an insulated container to transport.

Remember, there will be many people indulging on your entry. Following safe production guidelines is good for all.