

Fish Fest 2010

July 24, 2010

WALLEYE FRY COMPETITION

LOCATED ON THE BANKS OF THE WARROAD RIVER NEXT TO RIVERSIDE BAIT & TACKLE, INC.

WARROAD AREA CUB SCOUTS FUNDRAISER.
FOR MORE INFO VISIT: www.fishwarroad.com

Enter Your Team!

1st Place

\$500 CASH

2nd Place

\$300 CASH

3rd Place

\$150 CASH

TROPHIES AWARDED

for 1st-3rd, PEOPLE'S CHOICE
& SHOWMANSHIP

Interested in competing? See official rules and registration!

Public Sampling

12:30-3 p.m.

**BUY YOUR BUTTON
NOW FOR JUST \$5!**

FISH FEST BUTTONS ARE AVAILABLE AT:

Riverside Bait & Tackle, Security State Bank, Marvin Home
Center & Doug's Supermarket-Warroad.
(Buttons purchased at the gate will be \$7)

SPONSORED BY

KQ92 MARVIN HOME CENTER
92.5 FM

Lake Country **RIVERSIDE BAIT & TACKLE Inc.**

TOM'S TACKLE GAS CONVENIENCE DELI

Security STATE BANK OF WARROAD

**THE SHED, DOUG'S SUPERMARKET,
WARROAD PIONEER, LAKE COUNTRY
CHEVROLET-BUICK,**

WARROAD AMERICAN LEGION, JOHNSON'S ELECTRIC

Fish Fest 2010 Official Rules and Registration SATURDAY, JULY 24, 2010

1. Registration fee: **\$50 if received by July 15 & registrants will receive a \$25 gift card to Doug's Supermarket.** If received on or after July 16, registration fee is \$75 per team. Entry fee will not be reimbursed due to drop-out after July 20. (Checks payable to Pack 151.)
2. Approximately 20-30 pounds of walleye will be provided for each team to prepare. Space is limited to 12 teams. Entries will be processed on a first-paid, first-served basis.
3. **Fish Fest Sponsors will provide 10 gallons of vegetable cooking oil for each team as part of the entry fee!** Teams that will need more oil, or would prefer using different oil will be responsible for providing the different or additional oil themselves. The vegetable oil will be dispersed to the contestants the day of the event.
4. No ingredient may be pre-cooked in any way prior the start of the cook-off. Exceptions include sauces and spice mixes.
5. Contestants are responsible for supplying all cooking equipment, supplies and ingredients. All state regulated food handling practices shall be used.
6. All fish prepared by the entrants must be prepared using the same batter and method throughout the cooking period.
7. Contestants can set up their booth beginning at 8am. Entries need to be submitted to judges at Noon. Public tasting will be from 12:30pm-3pm, with the awards ceremony to follow.
8. A representative of the event sponsors will conduct a contestant's meeting at 9:00am, at which time final instructions will be given and questions answered; a safe food handling meeting will also occur at that time.
9. Each contestant will need to be prepared to cook up to 30 pounds of fish. Fish **MUST** be cut into approx. 1-inch chunks. Each team must provide at least 16 chunks of fish for judging at noon.
10. Judges will vote for the walleye they like best based on the following major considerations: flavor worth 15 points, texture worth 10 points, and presentation worth 5 points. Judging will be done using a double blind method.
11. The decisions of the chief judge shall be final.
12. Once fish is turned in for judging, contestants can serve fish to the public with toppings, tartar sauce, lemon, etc., or side dishes as they choose. The public will be voting for the People's Choice award.
13. **PLEASE LIMIT PUBLIC FISH SAMPLES TO 3 FISH CHUNKS PER SERVING.** We suggest having a minimum of 3 people on your team, 2 for cooking and 1 for serving. **It is important that you dedicate one team member as a server.**
14. Sponsors of the event will provide a 10-foot area for cooking, 20-30 pounds of walleye, 10 gallons of vegetable cooking oil, a 6 foot table and 2 chairs for each team. Electricity will be available in 110 form. Cooking can also be done using a gas, charcoal or propane fuel source.
15. Contestants are encouraged to decorate their area to compete for the showmanship award.
16. Event Sponsors will provide a wash station and grease disposal area.

FISH FEST 2010 REGISTRATION FORM

TEAM NAME _____

TEAM CONTACT NAME _____

EMAIL ADDRESS _____

PHONE NUMBER _____

WILL YOU NEED: ELECTRICITY? _____ OIL? _____

**PLEASE ENCLOSE REGISTRATION FORM AND FEE;
SEND TO OR BRING IN TO:**

Riverside Bait & Tackle, PO Box 427, Warroad, MN 56763
For questions contact Sara Thompson 218-386-3522.