



## **Annual Chowder Challenge 2017 BC SHELLFISH & SEAFOOD FESTIVAL**

*Supported in part by Vancouver Aquarium Oceanwise Chowder Chowdown*

***Comox by the Sea Shellfish and Seafood Celebration  
Sunday, June 18, 2017, 11:00 – 5:00 pm, Filberg Lodge, Comox, B.C.***

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**Grand Prize - Round trip transportation and one night accommodation to compete in the Vancouver Aquarium Oceanwise Chowder Chowdown, November, Vancouver.**

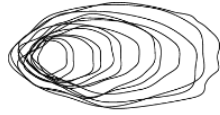
### **Competition Rules**

- The competition is half-hour long plus public serving time
- Chowder must contain any combination of BC oysters, BC clams and/or BC mussels. Bonus points will be provided to those Chowders that utilize Ocean Wise seafood.
- The seafood component of the registrant's chowder may contain any of the following BC shellfish and seafood: cod, prawns, clams, oysters, mussels, scallops, halibut, salmon, crab and sablefish
- Participants are encouraged to source as many ingredients within the Comox Valley as possible
- Competitor attire and demeanor shall be in keeping with the occasion, representing themselves, their business, their province and any sponsoring organization to the best of their ability
- Competitors are permitted to utilize their own equipment during preparation, but all chowders must be served in an 8-10L stainless steel pot
- Chowder's will be heated, plated and garnished on premises. A single burner stove and serving bowls will be provided
- The decisions of the judges shall be final
- Contestants are responsible for cleaning up their cooking areas

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DISCOVER



# BC SHELLFISH & SEAFOOD FESTIVAL

COMOX VALLEY - VANCOUVER ISLAND



## **Provided to participant:**

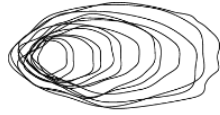
- A cooking surface to reheat chowder
- A soup bowl to serve the judges
- Sample cups and spoons for spectators
- For out of town chefs; a kitchen to cook chowder prior to event can be secured.

## **Judging – Best Chowder**

- Chowder will be judged on flavor, consistency, appearance and overall appeal.
- Each contestant will receive a judging cup prior to the judging period. It will be the responsibility of the head chef to deliver the chowder to the judging area. Remember to save 16 oz of chowder for final round of judging in the case of a tie.
- Best Chowder award is determined by the scores from each judge, with Bonus points provided to those Chowders that utilize Ocean Wise seafood.
- The scores from each judge will be tallied and the chowder with the highest total score will be announced shortly after the competition ends. Winner must be in attendance to receive award.

## ***Prize***

**1<sup>st</sup> Place - Round trip transportation and one night accommodation, and Ocean Wise membership to compete in the Vancouver Aquarium Ocean Wise Chowder Chowdown, November, Vancouver.**



**BC SHELLFISH & SEAFOOD**  
**F E S T I V A L**  
 COMOX VALLEY - VANCOUVER ISLAND



**Annual Chowder Challenge**  
**2017 PARTICIPATION AGREEMENT**

*Comox by the Sea Shellfish and Seafood Industry Celebration*  
*Sunday, June 18, 2017, Filberg Lodge, Comox, 11:00 – 5:00 PM*

PARTICIPANT NAME \_\_\_\_\_  
 COMPANY NAME \_\_\_\_\_  
 ADDRESS \_\_\_\_\_  
 PHONE \_\_\_\_\_  
 EMAIL \_\_\_\_\_

PLEASE PROVIDE THE NAME OF CHOWDER AND INGREDIENT LIST:  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

I AGREE TO PARTICIPATE AS OUTLINED:

PRINT NAME \_\_\_\_\_  
 TITLE \_\_\_\_\_  
 SIGNATURE \_\_\_\_\_  
 DATE \_\_\_\_\_

*Please complete this registration form and return to Ashley Fax 250-334-2414 or email [ashley@discovercomoxvalley.com](mailto:ashley@discovercomoxvalley.com)*

