

4th Annual Great International Gulyás-Goulash Cook-Off Chef Entry Form

REGISTRATION:

Each completed application entitles the chef plus one assistant to samplings and voting ballot.

GENERAL INFORMATION:

Gulyás can be made with fowl, pork, veal, beef, fish or vegetable. The more unique the better!

Each chef must provide a minimum of 16 quarts (4 gallons).

This event is intended to be outdoors. Each chef must provide their own kettle and, if possible, a means to heat the gulyás—either propane burner or Sterno. If necessary, a burner will be provided. In the case of rain, the event will take place in the basement of St. Emeric, and warmers will be provided.

Chefs must arrive by 11:30. Upon arrival, chefs must sign in with Bill Kolosi.

Chefs may begin to set up as early as 10 am.

Each chef will share a table with one other chef. Signs will be provided with the chef's name and the name of the gulyás. Other decorations are optional—and encouraged! No items may be sold for cash without the committee's official permission.

Each table will be provided with sampling bowls, spoons, napkins and ladles. Chefs and their helper will serve their own samples.

The kitchen at St. Emeric will be available on Saturday, June 18 if any chef would like to prepare their soup and store it overnight. Please contact Bill Kolosi at 330-990-9175 or John Megyimori 440-871-2796 if interested.

The event is scheduled from $12 \sim 4:00$ pm.

JUDGING:

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There will be two awards:	
PEOPLE'S CHOICE -	Chosen by ballot. Each paid attendee will receive 1 ballot, which must be placed in a marked ballot box by 3:00 pm.
JUDGE'S CHOICE –	A panel of judges will be given samples of all gulyás entries anonymously. Judges will be given a separate ballot and tasting will occur in a closed room, separate from the event.

Winners will be announced at 3:30 pm. Decision of the voting is final and without appeal.

Please complete the following information, sign and return:

NAME		Mail or send the completed form to: Hungarian Cultural Garden 2199 Bryn Mawr Drive	
NAME			
ADDRESS			
CITY, ZIP		Stow, C)H 44224
		Fax:	330-319-8121
HOW TO CONTACT	(~1~~~~ 1))	Emaile	aulusses shaff@ameil.com
	(phone or email)	Eman:	gulyascookoff@gmail.com
NAME OF RECIPE		Call:	Bill Kolosi
			330-990-9175 , or
			John Megyimori
	Signature of Chef*	440-871-2796	

(*Your signature certifies that you read and accepted the conditions, rules and regulations & will attend.)