



2009 Coast Day Crab Cake Cook-Off Official Rules and Entry Form

Entries for the 20th Coast Day Crab Cake Cook-Off are due Friday, Aug. 7, 2009. Eight finalists will be selected from these entries to compete for cash prizes (\$200 for first place, \$150 for second place, and \$100 for third place) and recognition in the cook-off on Coast Day, Sunday, Oct. 4, at the University of Delaware's Hugh R. Sharp Campus in Lewes.

The crab cakes must be made from 100 percent blue crab meat. Each finalist will receive two pounds of blue crab meat to use the day of the competition. All other ingredients and cooking utensils are the contestants' responsibility. Judging will be based on originality, predominance of crab meat, taste, and texture.

- 1) One entry per person. Each recipe must be an original creation of the contestant.
- 2) Two pounds of jumbo lump blue crab meat will be provided to each contestant by the cook-off sponsors. All other ingredients must be provided by the contestants. All cooking appliances and utensils used in the cook-off must be provided by the contestants. A 110-volt electricity source and back-up equipment will be available at the cook-off.
- 3) Judging will be based on taste, originality, balance of crab meat, and texture.
- 4) Eight finalists will be selected from all entries by a panel of seafood experts. These finalists will be eligible to compete at the final competition at Coast Day, Sunday, Oct. 4, 2009, in Lewes, Delaware. If one or more finalists are unable to attend the finals, the cooks with the next highest scores will be invited to participate.
- 5) All recipes entered become the property of the University of Delaware Sea Grant College Program and College of Marine and Earth Studies. Recipes may be duplicated for the Coast Day audience and used in Coast Day publicity.
- 6) The deadline for entries is Friday, Aug. 7, 2009.
- 7) Contestants must register for the cook-off via the official entry form or a photocopy, or include all the requested information on a separate piece of paper and mail to the address below.
- 8) All finalists will receive confirmation of their entry, directions to the site, and additional instructions for the cook-off by mail.

Mail entry forms to: Crab Cake Cook-Off
College of Marine and Earth Studies
Sea Grant Marine Advisory Service
700 Pilottown Road
Lewes, DE 19958-1298

Entry forms also can be e-mailed to mkscorzi@udel.edu.



Cook's Name:

Address:

Daytime Phone:

E-mail:

Title of Crab Cake Recipe:

List of Ingredients:*

Preparation Instructions:

* Recipe must be based on two pounds of crab meat and include amounts of each ingredient. Use additional pages, if needed.