

Fondy Farmers Market Greens Throw-Down on July 27, 2019

2019 Rules Manual

NOTE: ALL COOKING MUST BE DONE AT THE MARKET THE DAY OF THE COMPETITION
ALL GREENS MUST BE PURCHASED AT THE MARKET THE DAY OF THE COMPETITION



The decision and interpretations of the Fondy Farmers Market Greens Throw-down Rules Manual are at the discretion of the Fondy Food Center Representatives at the contest. Their decisions and interpretations are final.

The following items will be supplied for the participants by Fondy Food Center, Inc.:

- a 10 ft x 3 ft market stall
- a butane cooking stove & butane fuel
- a bus tub
- a 5-gallon water jug with a free-flowing spigot to turn on and off – for cooking and hand washing
- handsoap
- a catchment bucket for water
- contestant's "turn in" container

Cook/group will provide all items required for preparation of the greens, i.e.:

- Cooking Utensils—pots, ladles, knives, cutting boards etc.
- Supplies like paper towels, dishtowels, etc.
- The greens, purchased at the Fondy Farmers Market on the morning of the contest
- Seasonings, spices, and all recipe ingredients

GENERAL RULES

Each Team shall consist of a Head Cook and as many Assistants deemed necessary. Teams who represent a group of individuals, a club, church or other group entity that is not a professional restaurant or cooking establishment are allowed.

All greens shall be purchased at the market the morning of the throw-down. Using greens from another source will be grounds for disqualification. Greens generally available at the market are as follows: amaranth, beet greens, any variety of Choy sum, collards, kale, Malabar spinach, mustard (any variety), pumpkin leaf, spinach, sweet potato leaf, Swiss chard, and turnip. The greens underlined are generally available in large quantities, however, the amount of greens available in any variety is not guaranteed.

Entries will be accepted until 8:00 am on the day of the event. There are a limited number of spaces, which will be assigned on a first come, first serve basis. Cooks will be assigned a 10 ft x 3 ft market stall as their cook station. All foods shall be prepared at the assigned cooking station. **GREENS MUST BE PURCHASED AT THE CONTESTANT'S EXPENSE AT THE MARKET ON THE MORNING OF THE CONTEST.**

Cooks may include other vegetables and ingredients for flavoring, but the main ingredient must be the greens listed above. Garnishes of food are acceptable. Cooks are responsible for fetching their own water and bringing it back to their assigned stations. Water will be necessary for hand washing, cleaning vegetables, and cooking. Fresh potable water is available from the 4 taps at the market.

Cooks can begin cooking at 8:00 am. Food should be ready for judging at 10:30 a.m. If greens are not ready by the time of the judging, the entry will not be eligible for judging.

Cooks and groups represented by the cook agree to indemnify, hold harmless and release the organizers, Fondy Food Center, Inc, or any of its designees from any liability associated with the preparation of the foods or any accidents that may occur as a result of their participation.

Cooks agree to prepare food by guidelines established by the City of Milwaukee Health Department standards and will maintain food at temperatures required by those standards to ensure the safety of the judges.

Clean up of the area is the responsibility of the Cook and group represented. Failure to leave the area in good condition may eliminate the group/cook from participation in any future events sponsored by Fondy Food Center.

Greens entered in the contest will be judged by impartial judges and participants understand that the selection of the winner is purely a subjective decision based on personal taste preferences, and is in no way a reflection of preference based on the individual or group whose food is being judged.

There will be two contest categories:

- Traditional Southern – This includes all greens recipes containing pork.
- Alternative – This includes all greens recipes that contain poultry or are completely vegetarian. Originality is encouraged!

JUDGING PROCEDURES

Contestants will be given a “turn in” container for their greens. Their name will be written on the bottom of the container. No other identifying marks are to be placed on the outside of the container.

Cooked greens must be brought to the judging table in the turn in container by 10:00 am. All contestants must submit enough greens for the judges to taste a sample—approximately 6 cups total.

Judging will be done by a panel all of whom are at least 18 years of age. Only Judges, Contest Reps and necessary support staff are allowed in judging area during the judging process. No other activities are permitted in the judging area. Contestants may not fraternize with judges on contest day.

Each judge will score each entry in the areas of Aroma, Color/Appearance, Seasoning, Texture, and Overall Taste.

The scoring system is from 10 (Excellent) to 1 (Bad). All whole numbers between one and ten may be used to score an entry. 5 is the starting point.

A score of one (1) is a disqualification and requires approval by a Fondy Food Center representative. Grounds for disqualification include a marked turn-in container or less than 6 cups of greens.

The weighting factors for the point system are as follows:

- Aroma – 2.0; Color/Appearance – 1.0; Seasoning – 2.0; Texture – 2.0; Overall Taste – 4.0.

Results will be tallied. If there is a tie in one of the categories, it will be broken by the computer, as follows: The scores will be compared for the highest cumulative scores in Overall Taste, then Seasoning, then Texture, then Aroma, then Color/Appearance. If still tied, then the low score, which was thrown out, will be compared and the higher of the low scores will break the tie. If still tied, a coin toss will be used. Total points per entry will determine the 1st and 2nd prize winners.