



Island Rice Cook-Off

Supporting Local Foster Families

Are you a little competitive? Abundantly More is looking for chefs (and amateur chefs) to participate in the Island Rice Cook-Off, Saturday, April 11th at the James Island Town Hall at 1122 Dills Bluff Rd., James Island, SC 29412.

Please let us know if you are interested and Abundantly More can reserve a spot for you. Competition Rules are on the back.

Questions? Contact Kelly Carroll at kelly@abundantlymore.org

Come prepared to serve the community your best Rice Dish, Sky's the Limit! So many varieties to consider, Abundantly More can't wait to be taste - testers.

WHAT YOU GET

- Advertising in print and online media
- Spotlights on Facebook
- Signage at the Event
- Admission for you and a helper to the event
- Complimentary Door Prize Ticket

WHAT WE NEED FROM YOU

- Confirmation that you will participate

Business or Chef Name_____

Email_____ Phone Number _____

WHY SHOULD I PARTICIPATE?

Your participation will bring you together with the community to support local foster children, foster families, and kinship care families. Many times, these children undergo traumatic moments and arrive into a new situation suddenly with little to nothing.

Abundantly More's Mission is to deliver items within the first twenty-four hours, whenever possible. We believe that swift action can make a world of difference during this critical time of adjustment for both the children and their foster families. Foster parents need time to focus on emotional needs; however, the physical needs still need to be met. This is where Abundantly More jumps in!

Abundantly More is a 501(c)(3) nonprofit organization with the tax ID number 93-3757305.

RULES

There will be 10–12 contestants. In addition to Judges Choice, there will be People's Choice (won by \$'s), 1st, 2nd, and 3rd Place per category. Serving the crowd shall begin at 12 noon and finish by 2pm. Winners will be announced at 3:00pm.

Contestants shall prepare 1–2 large pans of your chosen competition rice dish, with enough to serve 100 4–ounce servings.

All ingredients must be pre-cooked prior to the event – your rice dish is to be brought ready to be served. Contestants should supply any condiments they would like to offer with their dish.

Contestants are responsible for supplying all their own utensils & products relating to serving the rice dish and maintaining of its' proper temperature for serving.

Spoons and Cups for use in serving the rice dish to the public will be provided.

The decision of the winner for People's Choice is based on the most \$ votes wins. 1st, 2nd, and 3rd Place Winners per Category will be by blind judging. An Island Rice Representative will collect 3 samples of your rice dish to supply to the judges.

Each contestant is responsible for cleaning up the area at the end of the day and removing all items from the area. No items shall be allowed to remain after the close of the Cook–Off.

SCHEDULE OF EVENTS

11:00 AM COOKS SET UP

12:00 PM GATES OPEN TO ATTENDEES

12:00 – 2:00 PM SERVE RICE DISH TO ATTENDEES

3:00 WINNERS ANNOUNCED

RICE DISH CATEGORIES

MEAT

SEAFOOD

VEGGIES

RESTAURANT

AMATEUR

PEOPLE'S CHOICE

WHAT TO BRING

1. Chafing Dishes with Sterno, Warming Tray (there is no electricity)
2. Paper Towels, Serving Spoons, Garbage Bag
3. Rice Dish
4. Each Chef may bring 1 person total (including yourself) to the event at no charge. The week prior to the event, we will ask the names of your attendees for the registration table.