

COMMUNITY PARTNERS OF GREENVILLE

Serving Freehold, Gayhead, Grapeville, Greenville, Greenville Center, Norton Hill, South Westerlo, Surprise

info@cpog.org

PO Box 252, Greenville, NY 12083

www.cpog.org

Greenville Day 2016 - 7th Annual Cooking Contest Entry Form for **COMFORT FOOD**

Thank you for accepting the 2016 *Cup of Comfort* Cooking Challenge in support of our parks, and other public projects in the Greenville area.

Please fill out, and mail or hand in this form by **September 21st**.

Invite all your friends to come for dinner and vote for their favorite Comfort Foods on **GREENVILLE DAY 2016, SATURDAY, September 24TH** from 5pm to 7pm in Vanderbilt Park's North Barn on Route 32.



Comfort Food Chef Contact Information	Description of Dish (for table sign)
Chef Name:	Title:
Phone:	Description:
Email:	
Street Address:	Meats used:
City, State, Zip:	
Organization:	ALLERGY ALERT – MUST LIST IF YOUR FOOD CONTAINS:
Other Side Dish Donations (salads, starch, etc.)	<input type="checkbox"/> Peanuts <input type="checkbox"/> Tree Nuts <input type="checkbox"/> Soy <input type="checkbox"/> Wheat/Gluten <input type="checkbox"/> Dairy <input type="checkbox"/> Shellfish <input type="checkbox"/> Fish <input type="checkbox"/> Pork

Rules for Comfort Must be homemade. No store bought entries. No bones or shells allowed in food. Must be maintained hot and served spooned into 3 Oz tasting cups. You must provide a quantity equivalent to 2 gallons, or a 10"x12"x3" chafing dish. **There should be 120 taste size servings per entry.** Suggested entries: Chilly, Mac & cheese, Meat Balls, Pulled Pork, Pasta, Paella, Casserole, Jambalaya, etc. Sorry, no soup or stews this year.

How Voting Works With each \$10 donation to Community Partners at the door (complimentary admission for contributing chefs) guest will receive dinner and the opportunity to vote for "**People's Choice Award,**" Other awards will be selected by a team of judges who contributed in the past. *There is also a Best Junior Chef award just for kids.*

Hot Food Delivery All hot food must arrive at 140° F and will be transferred to our commercial chafing dishes. Arrive at the North Barn in Vanderbilt Park at **4:45 pm** for drop off, then park your vehicle and return to prepare your serving table. Please bring a friend to help serve so that you, too, can enjoy the Cup of Comfort Cooking Challenge! Self clean-up is expected at the conclusion of the event.

We Will Provide Serving table, chafing dish with sterno heat, food handler gloves, plates, cutlery, napkins, tasting cups, and cleaning supplies. No electricity will be made available at the event, and gas burners are not permitted.

Garnishes You are welcome to supply garnishes such as sour cream, cheese, chives, etc., to complement your entry, but please keep perishables in a cooler on drained ice or cool packs until serving time.

Safe Food Handling Guidelines and Requirements: *Servers MUST WASH HANDS AND UTENSILS often, before handling food and whenever they become soiled. Food handler gloves are provided, please wear hat and provided apron.*

All hot food must arrive fully cooked, with an internal temperature of not less than 140° F, and will be immediately transferred to our hot chafing dishes, to be kept at temperature during the event. Do not uncover until serving time!

Cold Dishes such as pasta or potato salad should be made ahead of time, stored in one-gallon Ziploc bags, and delivered in a cooler (marked with your name and phone number) with drained ice or cool packs. Keep dishes sealed until time of service!

For our community safety, I agree to follow these requirements and the posted Health Department food handling guidelines.

Name of Comfort Chef / Server

Organization (optional)

____/____/____
Date

Applications can be mailed to CPOG: P.O. Box 252, Greenville, NY 12083
or dropped off in person at Caldwell Banker Prime Properties in Tops Plaza in Greenville
If you have questions, please contact Wells at 518.817.2872 | info@cpog.org

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Greenville Day 2016 - 7th Annual Cooking Contest Entry Form for **CUPCAKES**

Thank you for accepting the 2016 *Cup of Comfort* Cooking Challenge in support of our parks, and other projects in the Greenville area.

Please fill out, and mail or hand in this form by **September 21st**.

Invite all your friends to come for dinner and vote for their favorite Comfort Foods on **GREENVILLE DAY 2016, SATURDAY, September 24TH** from 5pm to 7pm in Vanderbilt Park's North Barn on Route 32.



<i>Cupcake Chef Contact Information</i>	<i>Description of Cup Cakes (for table sign)</i>
Chef Name:	Title:
Phone:	Description:
Email:	
Street Address:	<input type="checkbox"/> Made from scratch <input type="checkbox"/> My special twist on a box mix
City, State, Zip:	Please disclose brands used:
Organization:	ALLERGY ALERT – MUST LIST IF YOUR FOOD CONTAINS:
Other Side Dish Donations (<i>salads, starch, etc.</i>)	<input type="checkbox"/> Peanuts <input type="checkbox"/> Tree Nuts <input type="checkbox"/> Soy <input type="checkbox"/> Wheat/Gluten <input type="checkbox"/> Dairy <input type="checkbox"/> Shellfish <input type="checkbox"/> Fish <input type="checkbox"/> Pork

Cup Cake Rules Must be "Home Baked". Entries may be made from scratch or be variations on a box mix. May not contain dairy products that require refrigeration such as cream cheese or whipped cream.

Required 24 Standard 3" Cupcakes: 1 Perfect cup cake for display on provided pedestal for show, 3 spare just in case, 20 cupcakes sliced in to quarters and placed in 3 oz cups for serving. Paper cake liners are allowed for display, but discouraged, because they make cutting samples difficult. **Please arrive between 4:30 and 4:45** to set up your cupcakes on the special display provided for you. Self-clean-up is expected at the conclusion of the event. We suggest you bring a friend to help set up so that you, too, can enjoy the Contest!

How Voting Works With each \$10 donation to Community Partners at the door (complimentary admission for contributing chefs) guests will receive dinner, and the opportunity to vote for "**People's Choice Award**," Other awards will be selected by a team of judges who contributed in the past. *There is also a Best Junior Chef award just for kids.*

Safe Food Handling Guidelines and Requirements:

NO CHEESECAKE OR FROZEN DAIRY PIES MAY BE ENTERED! *Servers MUST WASH HANDS AND UTENSILS often, before handling food and whenever they become soiled. Food handler gloves are provided, but please wear a hat and apron provided.*

Room Temperature Pastry should be prepared ahead of time and must arrive and remain covered and sealed until serving time.

Chilled Pastry should be prepared ahead of time, stored in your refrigerator, and delivered in a cooler (marked with your name and phone number) on drained ice or cool packs in order to maintain a temperature of 45° F or colder. Keep pastry covered and sealed in your cooler until serving time.

For our community safety, I agree to follow these requirements and the posted Health Department food handling guidelines.

Name of Baker / Server

Organization (optional)

____/____/____
Date

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