

**Thirty-ninth Annual  
NATIONAL OYSTER COOK-OFF**  
Part of the US Oyster Festival in St. Mary's County, MD  
**Saturday, October 20, 2018**  
**St. Mary's County Fairgrounds**  
**Leonardtown, MD**

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**THREE CONTEST DIVISIONS**  
Hors d'oeuvres, Soups & Stews, and Main Dishes

**GRAND PRIZE TOTAL - \$1,300**

**DIVISION PRIZES**

<b>1<sup>ST</sup></b>	<b>\$300</b>
<b>2<sup>ND</sup></b>	<b>\$200</b>
<b>3<sup>rd</sup></b>	<b>\$150</b>



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**TO ENTER**

**Contestants must submit one or more recipes by August 31, 2018. Please either email your recipe to: [usoysterfestival@gmail.com](mailto:usoysterfestival@gmail.com) or mail it to: US Oyster Festival, P.O. Box 766, California, MD 20619.**

**OFFICIAL RULES**

- 1) Type or print your original recipe on 8½" X 11" paper. List all ingredients and provide full instructions. (Original Recipe = contestant must be the creator of recipe and able to attend contest in person to prepare the dish for judging; no substitutions allowed). Include name, address, telephone number, and email address on the bottom, front side of page.
- 2) All recipes become the property of the National Oyster Cook-Off. Entry constitutes permission to edit, adapt, publish or otherwise use recipe without further compensation.
- 3) Finalists will be notified by September 15, 2018 and must respond with commitment to participate by September 20, 2018. There will be 9 finalists to compete - 3 contestants per division.
- 4) Judging is based on originality, predominance of oysters, color, and attractiveness of presentation.
- 5) Finalists are responsible for transportation to St. Mary's County, Md., to prepare recipe at Cook-Off. **Friday night complimentary hotel accommodation are provided for contestants, and all are invited to attend the welcoming reception on Friday evening.**
- 6) Finalists will provide all recipe ingredients, mixing and cooking utensils. Fresh oysters will be provided for you.
- 7) Fresh oysters must be the predominant part of the dish. Recipe must use a minimum of 1 pint of oysters or 1 dozen fresh oysters in the shell. Contestants must specify whether they want shucked or un-shucked oysters. If your presentation requires oyster shells, you must bring your own sterilized shells.
- 8) **Contestants are limited to 1 hour for the prep and cooking of recipe. Recipes must be prepared double,** one set-up for the judges and one for the photographers and press (this second portion will be served to the crowd for the People's Choice votes.)
- 9) The Cook-Off is open to everyone.

**\*\*\*Previous Cookbooks are available for \$5.00\*\*\***  
**Send check or money order made payable to:**  
**The Rotary Club of Lexington Park**  
**PO Box 766**  
**California, MD 20619**