

# Forty Second Annual NATIONAL OYSTER COOK-OFF

Part of the US Oyster Festival in St. Mary's County,  
MD **Saturday, October 16, 2021**  
St. Mary's County Fairgrounds  
Leonardtown, MD



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

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

### **DIVISION PRIZES**

**1<sup>ST</sup> \$300**

**2<sup>ND</sup> \$200**

**3<sup>RD</sup> \$150**



## **TO ENTER**

**Recipes must be submitted by August 31, 2021. Each contestant may enter up to a total 6 (six) recipes. Please either email your recipe(s) 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. On each recipe note the title, the category being entered, the number of people it serves, and all ingredients along with full preparation 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. A photo of the completed dish should be included whenever possible.
- 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, 2021 and must respond with commitment to participate by September 20, 2021. There will be 9 finalists to compete - 3 contestants per category. A contestant may compete in only one category. If more than one recipe by the same person is initially selected as a "finalist", the contestant must choose in which category they will compete.
- 4) Evaluation of the finished dish by the panel of judges is based on flavor, 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 shucked 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.