

Thank you for your interest in the Girl Scouts' "FORK IT OVER" event, to be held on Thursday, October 10, 2024 at The Springfield Country Club from 5:30pm– 7:30pm. We would love for you to join us as a chef at this year's event. If you have any questions or would like to commit to being a chef for this great fundraiser, please contact Jess Hamilton at [jhamilton@gscwm.org](mailto:jhamilton@gscwm.org) or 508-365-0115 ext. 3623.

## AN OVERVIEW OF THE EVENT

Fork It Over is a unique, culinary competition to support Girl Scouts. We invite chefs to challenge their creativity and craft original appetizers and desserts using Girl Scout cookies. The creations will be presented to the public and a distinguished panel of judges at The Springfield Country Club on Thursday, October 10th.

## CREATION

Chefs can create an appetizer, a dessert or both (appetizers and desserts will be judged separately). Recipes can be created just for this event or can be adaptations of existing recipes. The only requirement is that you use at least one variety of Girl Scout Cookies (the cookie need not be the main ingredient, but should be the inspiration). In order to keep balance of sweet and savory items, as well as a balance of flavors, we are limiting the number of dessert creations to six.

For the event, chefs will need to prepare a "display" appetizer/dessert for each recipe (finished as it would be served in their restaurant or business) and enough sample portions to serve 250-350 attendees (sample size – approx. 1-2 bites). We will supply all the Girl Scout cookies needed to create the recipes. Other costs/ingredients associated with the recipe creation will be the responsibility of the chef/business.

## THE DAY OF THE EVENT

Chefs should plan to **arrive between 3:30pm and 4:30pm** on the day of the event to set-up. A table covered with a base cloth is provided for each chef/business. **Table display/decoration** is left up to the individual chefs. You are encouraged to bring promotional materials about your business (menus, flyers, business cards, etc.) as well as creative display materials. Plates, silverware and napkins are provided. **Refrigeration, if necessary, must be provided by the individual chefs.** Electricity, water, etc. can be arranged, and must be communicated in advance. Chefs may need to bring staff or volunteers to assist with set-up, serving, and coverage at their table during the event. A Chef Liaison (a Girl Scout staff or volunteer) will be assigned to each chef to answer any questions that may arise.

**JUDGING** - Appetizers and desserts are judged separately – chefs are invited to enter a recipe into one or both categories. We have invited food editors and other local icons to be "official" judges. Recipes will be judged based on taste, presentation, and creative use of Girl Scout Cookies.

## PUBLICITY

Chefs/restaurants are included in as many publicity outlets as possible leading up to, during and following the event. Business contact information along with recipes are also included in the program/recipe booklet that is handed out at the night of the event to everyone in attendance.



## IMPORTANT DATES

### Chef Commitment Deadline

**Friday, July 19, 2024**

### Deadline for Recipes & Program Booklet Materials Submission

**Tuesday, September 3, 2024**

The following information is needed in order to include you in the souvenir program/recipe booklet that each attendee will take home from the event:

- Recipe (ingredients & process)
- Biographical Paragraph about Chef
- Digital Photo of the Chef
- Logos/Branding to Identify Business
- Contact Information
- Digital Photo of Recipe (if possible)
- Type & Quantity of Cookies Needed (to make display & sample portion)

*E-mail to [jhamilton@gscwm.org](mailto:jhamilton@gscwm.org)*

### Fork It Over Event

**Thursday, October 10, 2024**

*The Springfield Country Club  
1375 Elm Street  
West Springfield, MA 01089*