

Thank you for your interest in the Girl Scouts' "FORK IT OVER" event, to be held on Tuesday, October 26, 2010 at Coral Seafood in Worcester from 5:00-7:30pm. We would love for you to join us as a chef at this event. If after reviewing the information below, you have any questions or would like to commit to being a chef for this great Girl Scout fundraising event, please contact Amanda Swartz at aswartz@gscwm.org or 508-749-3623.

AN OVERVIEW OF THE EVENT

Fork It Over is a unique, culinary competition to support Girl Scouts. Chefs create original appetizers and desserts using Girl Scout cookies and present their creations to the public and a distinguished panel of judges at an exciting event at Coral Seafood in Worcester on October 26.

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).

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 250-300 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 3:00 and 4:15pm** on the day of the event to set-up. A table covered with a cream base cloth will be 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 will be provided. Refrigeration, if necessary, must be provided by the individual chefs. Electricity, water, etc. can be arranged if necessary.

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 volunteer) to assigned to each chef to answer any questions that may arise.

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



IMPORTANT DATES

Tuesday, September 14, 2010

Chef Commitment Deadline

Tuesday October 5, 2010

**Deadline for Recipes & Program
Booklet Materials Submission**

E-mail recipe to wconverse@gscwm.org