



**CLUB CAMPSITE COOK OF THE YEAR 2017**

**ENTRY FORM**

Region/Section: \_\_\_\_\_

Your name: \_\_\_\_\_

Membership Number: \_\_\_\_\_

E-mail address: \_\_\_\_\_

Home address: \_\_\_\_\_

Contact phone number: \_\_\_\_\_

What is the name and description of your dish?

For example: SCRUMPY PORK A Somerset inspired dish of grilled pork tenderloin with a cider and cream sauce. Served with fresh crusty bread.

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## Ingredients

Please list all ingredients and include quantities

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Your name: \_\_\_\_\_  
Membership Number: \_\_\_\_\_  
E-mail address: \_\_\_\_\_  
Home address: \_\_\_\_\_

## Method

As briefly as possible tell us how you make your dish. Include any particular methods you use to make this campsite friendly (for example in the absence of electrical appliances)

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## Eat Local

What is the *Eat Local* element to your dish? For example have you used a regional cheese, a craft ale, some fresh or seasonal produce in your dish? Maybe you've used British game or seafood or given a campers twist to a regional favourite like Lancashire Hotpot or just been inspired by a regions flavours? ... Be creative - we want to be inspired and surprised.

## Things to consider...

Can it be cooked on a barbecue or gas stove?

Not including the prep, can it be cooked in 30 minutes?

Is this a recipe that can be cooked easily on a campsite?

Are you available to come and cook your dish at NFOL 2017 in Hickstead on Saturday 26th August at 4.30pm?

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## CLUB CAMPSITE COOK OF THE YEAR 2017

### COMPETITION RULES FOR REGIONAL HEAT CONTESTANTS

- \*You are required to cook one main course dish of your choice.
- \*It must be a meal that can be cooked at your pitch on a campsite using either a gas stove or gas barbecue. (All NFOL *finalists* will be asked to cook their meal on the Cadac Carri Chef 2 Barbecue that they won in the region/section heat). Any Carri Chef accessory or top may be used but this must be brought to the cook off by the participant.
- \*No ovens/microwaves or electrical equipment allowed
- \*You must be able to cook your meal in 30 minutes or under. Contestants can bring pre-washed, peeled and cut vegetables, measured out flour etc. Meat can be pre-marinated. However, no finished sauces. Sauces must be made within the 30 minutes.
- \*Ingredients and all cooking utensils must be supplied by the entrant on the day of cooking.

#### You will be judged on:

- \*The taste and appearance of your food
- \*The dish's suitability as a campsite-friendly recipe.
- \*Whether you have included an *Eat Local* element in terms of ingredients used, style or flavour.

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## Terms & Conditions

- \*The competition is open to current members of the Camping and Caravanning Club, who are over 18, except employees of The Camping and Caravanning Club, and Cadac UK, their families or anyone connected with the running of the competition.
- \*Only one entry per person.
- \*No monetary alternative to the stated prizes is available and the prize is non-transferrable.
- \*The promoters reserve the right to provide an alternative prize of equal or greater value.
- \*The Club reserve the right to alter the rules at any time.
- \*The judge's decision is final and no correspondence will be entered into.
- \*Winners Publicity. The Winners accept that the Club will have the right, without additional payment or permission, to use his/her name, recipe, images, video footage, interviews and submitted materials for the purposes of announcing the winners and for related promotional purposes.

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