

# Inviting All To The 17th Annual Iron Chef Competition

**Youth AND Adult Cooking Contest!!**

**SATURDAY, FEBRUARY 15th, 2025**

**3pm @ The Harrison County Fairgrounds**

- Admission to Event: \$1 per person OR \$5 per family

## **EVENT SCHEDULE:**

2:30-3:00pm- Team Check-In & Set Up

3:00-3:15pm- Welcome & Introductions

3:15-4:00pm- Judging

4:00-4:30pm- Public Taste Testing

4:45pm- Award Ceremony

**This Year's  
Ingredient is  
MAPLE SYRUP!**

## **JOIN IN ON OUR 2ND ANNUAL "Adult Division!"**

Adults can now go head to head to determine who has what it takes to be an "Iron Chef!" The winners in all divisions will have a final showdown to see who is Harrison's best chef--a tasty and thrilling competition awaits! So start cooking and come hungry!

**\*Adults who wish to enter and involve Cloverbud/ younger youth may do so, too! The more the merrier---we can't wait to see what you cook up!**

**THE DEADLINE FOR ALL ENTRIES IS FEBRUARY 7th, 2025**

***GUIDELINES AND ENTRY FORM IS LOCATED ON THE REVERSE SIDE OF FLIER  
FOR ANY QUESTIONS, PLEASE CONTACT CAITY AT [romshak.4@osu.edu](mailto:romshak.4@osu.edu)***



# COMPETITION GUIDELINES

1. This is a fantastic activity to build new friendships and learn about foods. Please keep the main ingredient (MAPLE SYRUP) as your main focus and enjoy yourselves throughout the cooking process!!
2. Each youth team may have 2-4 members that are from the SAME club. Each team may enter one category type. No more than 5 teams per club.
3. Food safety is a top concern! Ensure that your club/team advisor has completed the easy Online Training at [go.osu.edu/stickfoods](http://go.osu.edu/stickfoods) (case sensitive). Use your food thermometer for quality and safety. **\*\*SEND COPY OF CERTIFICATE TO EXT OFFICE AT [romshak.osu.edu](mailto:romshak.osu.edu)**
4. ALL dishes will be prepared in advance prior to the event. Your team will bring the dishes ready to serve and enjoy.
5. Bring at least 2 servings for the judges and at least 25 additional servings for interested taste-testers wanting to sample your delicious creations!
6. Electricity is available at the event site, but you are responsible for keeping your dish at the desired temperature!
7. At the judging on February 15th, the Team Captain will introduce the team name, team members, dish, and ingredients. All remaining team members will have an opportunity to share a highlight or lesson learned while the judges sample the dish.
8. There are no specific clothing requirements for judging, but you should look nice! Some teams choose to dress alike, but it is not a requirement and therefore does not affect the dish's overall score.
9. Display tables, drinks, and paper products will be provided by the 4-H Committee.
10. The top three dishes in each of the two categories will receive a prize from the 4-H Committee.
11. Teams are encouraged to share their creations as a public demonstration at their 4-H Club Meetings.

## ENTRIES DUE FRIDAY, FEBRUARY 7TH, 2025 TO THE EXTENSION OFFICE

**Directions: Fill-in legibly and completely; one card per team. Cut on the line below and**

**turn it in by the deadline--NO LATE ENTRIES!!**

Club Name: \_\_\_\_\_  
Team Name: \_\_\_\_\_  
Category (circle one)  
                    MAIN DISH                      DESSERT  
  
Dish Name: \_\_\_\_\_  
Team Captain: \_\_\_\_\_  
Team Members: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Recipe Card (or attach separately!)

---

---

---

---

---

---

---

---

---

---