

The City of Santa Cruz & Santa Cruz Beach Boardwalk presents the 42nd Annual Clam Chowder Cook-Off

**Register Online!**  
[cityofsantacruz.com/chowder](http://cityofsantacruz.com/chowder)  
**Early Bird Registration**  
**ends February 3rd!**



**Saturday & Sunday | February 25 & 26, 2023**  
Santa Cruz Beach Boardwalk

## Chowder Chefs!

Enter your best clam chowder in the prestigious SANTA CRUZ CLAM CHOWDER COOK-OFF, Saturday and Sunday, February 25 and 26, at the Santa Cruz Beach Boardwalk. Join the fun and excitement as talented chefs from throughout the West Coast compete for the title of BEST CLAM CHOWDER. The atmosphere will be festive and fun as contestants prepare their finest ingredients outdoors along the Boardwalk to the delight of thousands of spectators. The competition features two divisions:

- February 25** 🍷 **Amateur** – For the talented home cook who makes terrific clam chowder and is ready to win for the fun of it!
- February 26** 🍷 **Professional | Restaurants, Caterers & Food Service**  
A perfect opportunity for professional chefs to showcase their talents and win culinary acclaim.

The Cook-Off started in 1982 with 30 teams and grew to more than 80 teams in 2017. The event has expanded into two fun days! More than just a culinary competition, the event has featured participants dressed as scuba divers, mermaids and even as a "Clam Fairy." The Cook-Off has become one of the most popular and zany annual events in Santa Cruz.

The Cook-Off is also an important fundraiser for the City of Santa Cruz Parks and Recreation Department. (In 2022 more than \$80,000 was raised.) Have fun while supporting local Parks and Recreation programs. **ENTER NOW!**

**Sponsored by** The City of Santa Cruz Parks and Recreation, The Santa Cruz Beach Boardwalk, Dream Inn, Good Times, Santa Cruz Waves, The Beach, KWAV, KPIG, BOB FM, Crystal Springs and Producers Dairy



### Enter Now! Early Bird Registration ends February 3!

Each team receives with entry: Two All-Day Unlimited Ride passes to the Santa Cruz Beach Boardwalk (a \$100 value), and two team T-shirts if entered by Friday, February 3. Special room rates are available for participants at the Dream Inn. (Mention Clam Chowder Cook Off 2023)

**Call in Reservations | \$379 Fri. & Sat. | \$259 for Sun. | Parking Waived**  
**Choice of King or QQ Rooms | Fully refundable up to 72 hours**  
**1st-Night Deposit | 2-Night Minimum | (831) 426-4330**

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- 🍷 Register your team online at [cityofsantacruz.com/chowder](http://cityofsantacruz.com/chowder).
- 🍷 Deadline for entries is Friday, February 10 at 5:00 p.m. Confirmation of your registry and event day information will be emailed to you.
- 🍷 You must register by February 3 in order to receive the T-shirts and Boardwalk passes for your cooking team.
- 🍷 If entering both categories (Boston and Manhattan) separate applications and entries are required for each category. (Participants may not enter two teams in the same category.)
- 🍷 Entries are accepted on a first-come, first-served basis.

**FOX35**



## Divisions & Entry Fees

Teams may enter one of the following divisions in either or both the Boston and Manhattan categories.

**Amateur | \$75 | 2/25/2023**      **Professional | \$75 | 2/26/2023**

**Amateur |** The talented home-cook.

**Professional |** The chef who gets paid to prepare food for others.

## Cook-Off Schedule (Saturday–Amateurs, Sunday–Professionals)

- 8:00 a.m. — 9:30 a.m.** Check-in and set-up cooking areas.  
**No early check in.**
- 9:45 a.m. — 10:00 a.m.** Cooks' meeting
- 10:00 a.m. — 11:00 a.m.** Preparation
- 11:00 a.m. — 1:00 p.m.** Cooking
- 1:00 p.m.** Public tasting begins
- 1:30 p.m.** Judging begins
- 3:15 p.m.** Deliver People's Choice and Taste Ticket buckets to Judging Area.
- 4:00 p.m.** Awards Ceremony

## Competition Rules

- 1. Boston Clam Chowder is defined as a white, rich cream soup with a predominant clam flavor.
- 2. Manhattan Clam Chowder is defined as a clam-flavored soup exhibiting a definite red hue.
- 3. Amateur teams are required to cook a minimum of six (6) gallons. Professional teams are required to cook a minimum of ten (10) gallons. Teams may prepare as many gallons above the minimum as they wish. The more chowder you make, the better chance to win! Teams not preparing the minimum amounts will be disqualified from the competition.
- 4. There shall be a one-hour preparation period and two-hour cooking period.
- 5. No ingredients may be pre-cut, pre-cooked, or pretreated in any way prior to the preparation period. The only exceptions are canned or bottled clams, clam juice, tomato paste or sauce, and boiled and skinned potatoes.
- 6. The only meats allowed are clams and bacon.
- 7. The decisions of the judges shall be final.

## Cooking Rules

- 1. Contestants are required to supply their own ingredients, utensils, Coleman-type stove (non-liquid fuel ONLY) and **ire extinguisher** (type 2A10BC). If you intend to use a table-top butane stove, you must supply a non-flammable tile-type surface to place on top of the table. Propane tanks must be secured and must not exceed 20 gallons. There is NO ELECTRICITY available. Gasoline is prohibited.
- 2. The Santa Cruz Beach Boardwalk will provide your team with one 6 ft. table and 10' x 10' cooking area. **All booths should not exceed 10' x 10' or 8' in height.**
- 3. Contestants are encouraged to decorate themselves and their cooking areas as points will be given for booth decor for Best Theming award.
- 4. Decorations may NOT be attached to Boardwalk walls, rides, or other structures. No helium cylinders allowed.
- 5. Contestants are allowed to give away only French bread, breadsticks and crackers to spectators. No bread bowls.
- 6. Contestants are provided 2 gallons of Crystal Springs water.
- 7. Teams are responsible for cleaning up their cooking areas. The Santa Cruz Beach Boardwalk will provide trash bags to each team for that purpose.
- 8. For everyone's safety, NO GLASS CONTAINERS are permitted on the Boardwalk.
- 9. Free Berkeley Farms All Natural MFG Cream for all Boston Teams! (Up to 4 gallons for Professionals & 2 gallons for Amateur Teams)

## Public Tasting Both Days

- 1. Spectators may purchase Tasting Kits (\$12) containing bowls, spoon, six taste tickets, and a People's Choice Ballot.
- 2. Kits will be available to purchase at 10:00 a.m. each day and available for Pre-Sale Online. Public tasting begins at 1:00 p.m. both days.
- 3. A spectator must present a Taste Ticket to receive a two (2) ounce taste of your chowder. (Serving ladles will be provided.)
- 4. Taste Tickets are required even after ticket buckets are turned in. NO CHOWDER GIVEAWAYS.

## Judging On Both Days

- 1. Chowder tastings are blind and are judged on a point basis for 1) flavor, 2) color, and 3) consistency.
- 2. Judges will give greater consideration to traditional recipes.
- 3. Each team will receive a judging cup prior to the judging period. It will be the responsibility of the Head Cook to deliver his or her team's chowder to the judging area. (Teams must remember to save 16 oz. of chowder for final round judging in the case of a tie).
- 4. Judging cups will be called for beginning at 1:30 p.m.
- 5. The People's Choice award is determined by ballot. Ballots are cast by the tasting public at each cooking team's table.
- 6. The Most Tasted awards are determined by the total number of Taste Tickets collected by each team. It will be the responsibility of the Head Cook to deliver his or her team's accumulated Taste Tickets and People's Choice Ballots to the judging area. Please deliver them in the buckets provided, no later than 3:15 p.m.
- 7. The Best Theming award will be determined by our judging panel based on points awarded for originality of costume and booth decorations.

## Awards & Cash Prizes!

- 1. Plaques and cash prizes will be awarded to the winners in each of the following categories.
- 2. **Best Amateur Manhattan** 1<sup>st</sup> (\$250), 2<sup>nd</sup>, 3<sup>rd</sup> place
- 3. **Best Amateur Boston** 1<sup>st</sup> (\$250), 2<sup>nd</sup>, 3<sup>rd</sup> place
- 4. **Most Tasted Amateur** 1<sup>st</sup> (\$250), 2<sup>nd</sup> (\$150), 3<sup>rd</sup> (\$100)
- 5. **Best Theming Amateur Teams** 1<sup>st</sup> (\$250), 2<sup>nd</sup>, 3<sup>rd</sup> place
- 6. **People's Choice Amateur Manhattan** 1<sup>st</sup> place (\$250)
- 7. **People's Choice Amateur Boston** 1<sup>st</sup> place (\$250)
- 8. **First Place & People's Choice Amateur Winners' Drawing** - Certificates to the Dream Inn
- 9. **Amateur Team Drawing** - Winner (\$250)

## Sunday, February 26, 2023 (Professionals)

- 1. Plaques and cash prizes will be awarded to the winners in each of the following categories.
- 2. **Best Professional Manhattan** 1<sup>st</sup> (\$250), 2<sup>nd</sup>, 3<sup>rd</sup> place
- 3. **Best Professional Boston** 1<sup>st</sup> (\$250), 2<sup>nd</sup>, 3<sup>rd</sup> place
- 4. **Most Tasted Professional** 1<sup>st</sup> (\$250), 2<sup>nd</sup> (\$150), 3<sup>rd</sup> (\$100)
- 5. **Best Theming Professional Team** 1<sup>st</sup> (\$250), 2<sup>nd</sup>, 3<sup>rd</sup> place
- 6. **People's Choice Professional Manhattan** 1<sup>st</sup> place (\$250)
- 7. **People's Choice Professional Boston** 1<sup>st</sup> place (\$250)
- 8. **First Place & People's Choice Professional Winners' Drawing** - Certificates to the Dream Inn
- 9. **Professional Team Drawing** Winner (\$250)

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