



Keta Salmon Cook Off and Wild Seafood BBQ

Saturday, May 3, 2008 • 11am – 3pm

Fishermen's Terminal • 3919 - 18th Avenue West, Seattle, Washington 98119
(SW Corner of the Ballard Bridge)

Keta Salmon Fillet

1st, 2nd and 3rd Places will be awarded prizes.

Keta Salmon Courtesy of Puget Sound Salmon Commission

1st Place: Weber Smoker/Cooker *Courtesy of Sutter Home and Hearth*
2nd Place: \$75.00 cash *Courtesy of Puget Sound Salmon Commission*
3rd Place: \$25.00 and a Alaska Seafood Marketing Institute Prize Package
Courtesy of Wild Salmon Seafood Market & ASMI

Pink Salmon Burger

1st, 2nd and 3rd Places will be awarded prizes.

Pink Salmon Courtesy of Puget Sound Salmon Commission
Burgers will be bunned and dressed (buns provided)

1st Place: Dinner for 2 at Chinook's Restaurant *Courtesy of Chinook's Restaurant*
2nd Place: \$50.00 cash *Courtesy of Wild Salmon Seafood Market*
3rd Place: \$25.00 and a Alaska Seafood Marketing Institute Prize Package
Courtesy of Wild Salmon Seafood Market & ASMI

Albacore Tuna

1st, 2nd and 3rd Places will be awarded prizes.

Albacore Tuna Courtesy of Fishing Vessel St. Jude & Wild Salmon Seafood Market

1st Place: Lunch for 2 at Chinook's Restaurant *Courtesy of Chinook's Restaurant*
2nd Place: Fillet Knife & Sharpener *Courtesy of Seattle Marine*
3rd Place: 4 Fishermen's Terminal Mugs and Cap
Courtesy of Fishermen's Terminal & Alaska Seafood Marketing Institute
Prize Package Courtesy of ASMI

Halibut Chowder

1st, 2nd and 3rd Places will be awarded prizes.

Halibut provided courtesy of Jubilee Fisheries, Inc.

1st Place: \$50.00 cash courtesy of Wild Salmon Seafood Market
2nd Place: \$25.00 cash courtesy of Wild Salmon Seafood Market
3rd Place: Highliner Sweatshirt *Courtesy of Highliner Tavern at Fishermen's Terminal and Alaska Seafood Marketing Institute*
Prize Package Courtesy of ASMI

Plus a grand Champion Award of \$300 to the overall winner

Courtesy of the Puget Sound Salmon Commission

\$30.00 entry fee for all 4 categories.

Entry fee includes 2-1 lb. Keta fillets, 1 lb. Pink Salmon Fillet, 2 lbs. Albacore Tuna, 1.5 lbs. Halibut fillet

Turn Ins:	Noon	Keta Salmon
	1:00 PM	Pink Salmon Burger (Buns Provided)
	2:00 PM	Albacore Tuna
	2:30 PM	Halibut Chowder

Set up from 7:30 AM at Fishermen's Terminal. Fish for the competition will be issued after 8 AM. Cooking must be done with charcoal, wood or a combination thereof or propane. All entries must be turned in on a 9x9" plastic (styro) container. Garnish limited to green lettuce leaves, parsley or cilantro. Keep the entry portions whole. Burgers should be placed on buns and can be dressed. Judges will be provided with forks. Entries will be judged on appearance, texture and taste. Fire extinguishers are required and contestants must haul out their own ash. Extra salmon and tuna will be available. Teams may cook more than one piece of fish, but may enter only one. The first twenty entries received will be given preference. Later entries will be put on a waiting list. We will try to accommodate as many teams as possible. Space per team is limited to a "parking space" sized area. Come early for set up time. Need approved fire extinguishers. Minimum rating UL 2-A-40BC at each site.

Plus...Seafood Cooking Demonstrations & Tastings, Wine Garden, Kids Events and more...

Team Name: _____

Head Cook: _____

Address: _____

Phone: _____