

FESTA ITALIANA SEATTLE 2009



WIN A TRIP TO ITALY!

And all you have to do is cook...

CUOCO DI FERRO

Will you be one of our lucky 'Chef of Iron' contestants?



Three 'culinarily gifted' finalists will prepare a special 'ricetta di funghi' dish onstage before a live audience at The Italian Festival in Seattle, WA. The lucky winner (announced onstage after the cookoff on September 27, 2009) will join Christina Pirello on her Tuscan Feast Tour in June 2010.

Finalists will simultaneously prepare their recipe onstage, live and be judged on the spot! **'Cuoco di Ferro Cookoff'** will be hosted by Christina Pirello, who will take the audience step by step through the recipes as they are being prepared. The excitement builds as each contestant tries to simmer and sauté their way...in 30 minutes...to a trip to Italy to experience a little slice of *La Dolce Vita*.

Sponsored in part by Ostrom's Mushrooms...www.ostromfarms.com



Cuoco di Ferro Official Contest Rules

Entries may be submitted via email, fax or post by filling out the entry form below.

Email completed entry form to: Theresa@ChristinaCooks.com.

Fax completed entry form to: 215-551-9498

Mail completed entry form to: Cuoco di Ferro, c/o Christina Cooks, 243 Dickinson Street, Philadelphia, PA 19147-6003

All entries must be received August 15, 2009 to qualify for the live cookoff. If submitted by post, entry must be postmarked no later than August 15, 2009.

ENTRY REQUIREMENTS

- 1) No purchase is necessary.
- 2) Contest is void where prohibited by law. Subject to all federal, state and local laws and regulations.
- 3) Only one entry per household.
- 4) Entries will not be acknowledged or returned. *Festa Italiana, Inc.* will not be responsible for misdirected mail.
- 5) All entries become property of *Festa Italiana, Inc.* Entry constitutes permission to edit, modify, publish and otherwise use the recipe in any way without compensation. Contestants' names, city and state will be published on the websites of *Christina Cooks*, The Italian Festival and Ostrom's Mushrooms.

RECIPE REQUIREMENTS

- 1) Recipes must be entered into the category of 'entrée.'
- 2). Recipe must be vegan (*see definition below*). Recipe must utilize mushrooms and reflect Italian style. Recipe may be original or adapted from another recipe. Recipe may not be a copy or imitation. If the recipe is derived from a previously published one, it must have at least four significant ingredients that are different and the method of preparation changed to qualify. Recipe must utilize common, easy-to-find ingredients and lend itself to onstage preparation in 30 minutes time.
- 3) Recipe must list ingredients in order of use and in exact, standard U. S. measurements.
- 4) Recipe must include: name of recipe, number of servings, your name, address, e-mail address and daytime telephone number.
- 5) All dishes must be prepared on the stovetop. No oven recipes will be considered, as the finalists must prepare their recipe onstage with only stovetop burners.

6) All dishes to be cooked 'a la minute,' onstage, but some pre-preparation can be considered (for instance, pasta or rice can be cooked ahead; sauces can be simmered ahead, etc.) but the bulk of the cooking must be completed onstage in 30 minutes or less.

7) Recipe prepared for the stage cookoff must serve 4 people. (Samples for audience judging will be prepared offstage by the volunteer staff of cooks.) *The Italian Festival* will be responsible for the purchase of ingredients for each finalist's dish that will be prepared onstage.

Vegan means no animal products may be used in the recipe. No meat, poultry, pork, seafood, fish, eggs, dairy products (cheese, milk, cream, skim milk, half and half, etc).

ELIGIBILITY

1) Contest open to continental U.S. residents age 18 or older.

2) Anyone associated with Festa Italiana, Inc, *Christina Cooks*, its affiliated companies, Ostrom's Mushrooms, Isernio's Sausage, their agencies and families are not eligible.

JUDGING

1) Recipes will be judged on taste, originality, ease of preparation and appearance.

2) Finalist recipes will be selected by Christina Pirello and the staff of *Christina Cooks*.

3) Judges will disqualify recipes which to their knowledge are previously published recipes.

4) Judges will select 3 finalists who will appear (***at their own expense***) at "The Great Italian Cooks" Cooking Stage at *The Italian Festival, Seattle* for a live onstage cookoff to determine the final winner (chosen by audience response) at 3 pm on Sunday, September 27, 2009 at Seattle Center. For directions and more details, please visit: <http://www.festaseattle.com>.

5) Finalists will be chosen by September 1, 2009.

6). Winner will be selected onstage on September 27. Your first name, the city and state you are from will be published on the website.

PRIZE

The grand prize for **Cuoco di Ferro** is an all expenses paid trip for two to Italy: The Tuscan Feast Tour, hosted by Christina Pirello. Prize is nontransferable and may not be redeemed for cash. No substitution of prize is allowed. Expenses include roundtrip airfare from group departure city, all transfers in Italy, hotel, meals, planned excursions, museum entries, city fees. Winner may incur costs of domestic travel from their location to the departure city. Any taxes incurred as a result of winning the grand prize are the sole responsibility of the winner.

Cuoco di Ferro Official Entry Form

Name: _____

Address: _____

City: _____ State: _____ Zip Code: _____

Phone: _____ Email _____

Recipe Title: _____

Recipe (attach extra page if necessary):



All entries must be received by 5 PM (EST), August 15, 2009.

Finalists will be announced no later than September 1, 2009.

Christina Cooks, 243 Dickinson Street, Philadelphia, PA 19147-6003, 1-800-939-3909