



**The Great Valley
Cook-Off**
A Benefit for Arts Outreach



Saturday, October 22, 2022
Kalyra Winery, Santa Ynez

Dear Chef,

We would like to invite you to participate in the return of Art Outreach's **REAL MEN COOK**, now known as the **GREAT VALLEY COOK-OFF**. Our primary annual fundraiser features approximately 50 amateur chefs preparing their culinary masterpieces for sampling, more than 30 local vintners and microbreweries pouring their award-winning wines and ales, live music, and a silent auction -- all to support a great cause. Arts Outreach is a local nonprofit arts education organization whose mission is to "bring art to life and life to art." Please visit our website at www.artsoutreach.com for more information about our important programs.

Be as creative and original as you can! Local professional chefs judge the friendly competition and select their favorite in each of 13 food categories. In addition to the Top Chef Medal, chefs will also be competing for the coveted People's Choice Award!

We hope you can join us this year! Men and women are both encouraged to apply to be chefs. Teams of 1 or 2 only. Please let us know if you can participate by returning the enclosed application by mail or email at sandie@artsoutreach.com and we will send you a "cheat sheet" that should answer most of your questions.

The success of the **Great Valley Cook-Off** relies on our fabulous chefs; without you, it couldn't happen. We look forward to seeing you on October 22nd !

Sincerely,

Sandie Mullin
Executive Director



CALLING ALL CHEFS



Saturday, October 22, 2022

3:30-9:30 p.m.

Kalyra Winery, 343 N. Refugio Rd., Santa Ynez, CA

Can you join us for our major fundraiser?

Name(s): _____

Teams of 1 or 2 only

Cell Phone : _____ Additional Phone: _____

Address: _____

Email(s): _____

Category (please check one):

- | | | | |
|------------------|-------|-------------------------------|-------|
| Appetizer - Cold | _____ | Entree-Meat | _____ |
| Appetizer - Hot | _____ | Entree-Vegetarian | _____ |
| Soup/Stew/Chili | _____ | Bread | _____ |
| Side Dish | _____ | Salad | _____ |
| Entree - Fish | _____ | Dessert | _____ |
| Entree - Fowl | _____ | Home Brew | _____ |
| Pasta | _____ | Pete Fohl Food & Wine Pairing | _____ |

We ask that you prepare **200-250 tablespoon-sized tastes (350-400 if in a team)** of your creation, or 18 - 22 normal servings (a large lasagna pan yields approximately 100 tastes; a cookie can be cut into quarters). Food should be cooked off-site, not at the venue.

In order that we may supply what you require, please complete the following:

Do you need an electrical outlet for warming? yes no

Do you require a chafing dish? yes no

Do you require _____ forks _____ spoons _____ plates _____ cups

Napkins will be provided for all chefs.