



Saturday, June 10th, 2017

## Low Country Boil Call for Teams

Thank you for your interest in being part of a team for the Guild's Fourth Annual Low Country Boil. LCB is designed to provide a fun, lighthearted "Welcome to Summer" event. We'll have great food, beverages (lots of choices: beer, sangria bar, lemonade, tea) and music. The afternoon and evening will take place in a fabulous fresh air location (Spigel Pavilion). Evening dress required: Hawaiian shirts, shorts and flops (no socks, shoes with toes, or tight things around your neck).

We have very few rules beyond have a great time. Following are our only guidelines:

- Boil will be defined as any combination of meats, seafood/shellfish, vegetables, seasoning and other ingredients. "Boil" may be boiled, grilled, roasted or otherwise cooked. Innovative recipes are welcome.
- Ingredients may be pre-chopped, shelled, sliced, etc. All ingredients should be in bite sized pieces.
- All cooking should occur at the Creative Arts Guild. No prepared off-site or store-bought/caterer food. Teams are responsible for providing all of their own cooking utensils, etc. The Creative Arts Guild can provide large disposable aluminum pans for serving if you need them and tables for each team.
- Teams should designate at least one member to serve guests.
- Teams are strongly encouraged to decorate their cooking area – the more the better. Trash talk between teams encouraged.
- Creative Arts Guild will provide bread, child friendly foods (mac & cheese, hot dogs), cold watermelon, slaw, dessert, beverages (sangria, beer, iced tea, lemonade) plates, and plastic ware for guests.
- Half the fun is during the pre-party time when teams are cooking and getting ready for the big event.

Teams will be judged on: Best Unique Recipe, Best Decorated, Most Enthusiastic Team, Best Side Dish, People's Choice, Best Trash Talk, and others. Winning team(s) will be awarded with a one of a kind, collector's trophy and all the prestige that comes with the award.

### How Much to Prepare

Prepare recipe for approximately 200 sample size servings. You should be prepared to offer each attendee a piece/bite of each ingredient you prepare – one shrimp, one bite size piece of potato, a small piece of corn, etc. Set up may begin at 2:00 (or earlier if you choose – just let us know) on Saturday; cooking should be complete by judging time of 6:00

### Time Line

- 2:00 - Teams may begin set up of their space and cooking may begin
- 6:00 - Guests arrive
- 6:00 - Judging occurs, People's Choice following Guest Judging
- 7:00 - Sampling continues and band begins playing
- 7:30 - Team clean-up may begin when food is gone and everyone has been served.
- 7:30 - until ??? Dance the night away