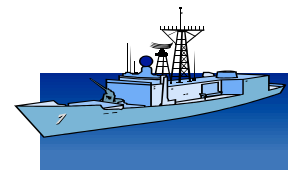


Western Regional Conference Portland, Oregon....



THE CHEFS DE CUISINE SOCIETY OF OREGON, IN COOPERATION
WITH THE MILITARY HOSPITALITY ALLIANCE, **OFFERS A CHALLENGE**

US MILITARY COOKING BATTLE RULES



The US Military Cooking Battle is open to all branches of the Service as long as each team member is on "active" status. There will be a maximum of twelve teams and we will accept the first twelve team registration forms received. Each team will consist of a Captain and four members. This will be a Hot Food, Black Box Competition. Each team will prepare five plates of a main course. The items in the black box received by each team will be the same. The time allowed will be two and a half hours, from start time to end of clean-up. During the first 30 minutes, the team will inspect its black box and develop a menu which it will prepare. At least some of each item in the black box must be used. Points will be deducted for menu items that are not carried out. There will be two common storage racks. The items on rack A will be available only during the first 30 minutes. Points will be deducted for taking items from Rack A that are not used. Rack B will be a common storage rack from which the teams may use at will. Judging will be based on:

- a) Appropriate cooking methods (e.g., if there were a sirloin steak in the black box, it probably would not be appropriate to poach it.)
- b) Taste
- c) Presentation (Overall appearance of plate)
- d) Proper cuts (Julienne vs. dice, as an example)
- e) Completion on time
- f) Sanitation
- g) Appropriate dress for contestants
- h) Food utilization
- i) Temperatures, consistencies (i.e., viscosity of the sauce, etc.)

The following is an example of what could be found in a black box, Storage Rack A and Storage Rack B. Please note that this is an example only and, with the exception of rack B, that it is highly unlikely that the items listed would be the same as the items actually found in the black box or rack A.

US MILITARY COOKING BATTLE

RULES, PAGE 2

Sample Black Boxes

BLACK BOX #1, PAN FRY

CHICKEN BREAST
POLENTA
BEET
GREEN VEG
SCALLOPS
ASIAGO
PECANS
ORANGE
BELL PEPPER

BLACK BOX #2, POACH

SALMON FILLET
RICE
SWISS CHARD
CARROT
1/2 CHICKEN BREAST
GRUYERE
HAZELNUTS
GRAPES
CAPERS

BLACK BOX #3, SAUTÉ

HALIBUT
WILD RICE
ZUCCHINI
TURNIP
PROSCIUTTO
FRESH MOZZARELLA
ALMONDS
MELON
FENNEL

BLACK BOX #4, BRAISE

CHICKEN HIND QUARTER
PEARL BARLEY
VEG—GREEN BEANS
PARSNIP
PRAWNS
CHEVRE
WALNUTS
PEAR
CUCUMBER

BLACK BOX #5—ROAST

1/2 PORK TENDERLOIN
SWEET POTATO
VEG—BRAISING GREENS
PREFERRED
CELERY ROOT

CELERY ROOT
AHI TUNA
MASCARPONE
CASHEWS
AVOCADO

WILD MUSHROOMS

"COME TO PORTLAND....CATCH THE EXCITEMENT"



US MILITARY COOKING BATTLE

RULES, PAGE 3

Sample Common Store

STORAGE RACK A

NOTE: THE ITEMS ON THIS RACK WILL BE AVAILABLE ONLY FOR THE FIRST 30 MINUTES. USAGE WILL BE ASSESSED, SO IT IS RECOMMENDED THAT NOTHING IS REMOVED FROM THIS RACK THAT IS NOT USED. AGAIN, THIS IS ONLY A POSSIBLE LIST OF ITEMS.

EGGS, PUFF PASTY SHEETS, CHOCOLATE, APPLES, LEMONS, ALMONDS, HONEY, TOMATOES, ONIONS, SHALLOTS, PEPPERS, GARLIC, ROOT GINGER, TOMATO PASTE, MIREPOIX, BERRIES, PATE SUCRE, FRESH HERBS AND MUSTARD, ENDIVE, CHICORY, SPINACH LEAVES, MUSHROOMS.

STORAGE RACK B

NOTE: THE ITEMS ON THIS RACK WILL BE AVAILABLE TO USE AT WILL THROUGHOUT THE COMPETITION. THOUGH IT CLOSELY REPRESENTS WHAT YOU WILL ACTUALLY FIND AT THE TIME, EXPECT SOME CHANGES.

TWINE, SKEWERS, TOOTHPICKS, CREAM, MILK, FLOUR (AP), SUGAR, VANILLA EXTRACT, CORN STARCH, POWDERED SUGAR, RED WINE, WHITE WINE, PORT, BRANDY, SHERRY, VINEGAR (RED AND WHITE), OLIVE OIL, VEGETABLE OIL, BUTTER, SOY SAUCE, WORCESTERSHIRE SAUCE, TABASCO, CHICKEN STOCK, BEEF STOCK, DEMI GLACE, FISH STOCK, TOMATO SAUCE, SELECTION OF FRESH HERBS, DRY HERBS AND SPICES.



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