

Over \$1,000 in prize money!

2018 Midwest Cream Cheese Competition



Registration Form

No fee entries again for 2018!

Saturday, December 1, 2018 at the SKDP Center, Downtown Beaver Dam

Beaver Dam, Wisconsin is home to one of only two Kraft Philadelphia Brand Cream Cheese processing plants in the nation. Our dairy pride takes center stage as Beaver Dam annually plays host to the *Midwest Cream Cheese Competition* with Kraft products as preferred ingredients in any cream cheese recipe. Individuals that intend on competing in any of the *Midwest Cream Cheese Competition's* annual contests must complete and submit this form to register their entry in the contests, must use Philadelphia Brand Cream Cheese as an ingredient and must provide a physical example of the recipe to be judged on appearance and taste. **Please complete all sections of the form** and mail it to arrive at the Beaver Dam Chamber of Commerce by November 1, 2018, or go to www.creamcheesecompetition.com and print out a registration form that can be completed and mailed for entry registration to arrive by November 1, 2018. **All registrations require a physical food entry brought to the competition, due on Saturday, December 1, 2018, for judging.** All entries will be judged on both taste and appearance, by a panel of cream cheese experts and local officials. *This event presented to you by the Kraft Heinz Company, and other sponsors.*

General Entrant Information

Contestant Name: (_Mr._Mrs._Ms._) _____
Circle One.

Address (no P.O. Boxes): _____

City/State/Zip: _____

Phone (_____) _____ Home email: _____

If you would like to purchase ***The Best of the MCCC Cookbook*** at \$25.00 each + \$10.00 shipping and handling per book, use the form below. Note that S&H charges can be eliminated if you pick up copies of the cookbook at the MCCC event. Cookbooks include all year's winning recipes through 2016 and 50 "bonus" recipes from the Kraft Kitchen! A follow up letter will be sent to registrants with more information, or you can print it out by going to www.creamcheesecompetition.com.

The MCCC will accept the first 30 entries in each competition category. Please check all the items below that apply:

- I will be providing 1 or more entries to the ***Best New Cream Cheese Recipe Contest*** # of entries in this contest: _____
 The ***Best New . . .*** Category is for any recipe using cream cheese that is NOT a cream cheese dip or cheese cake recipe.
- I will be providing 1 or more entries to the ***Greatest Cream Cheese Dip Recipe Contest*** # of entries in this contest: _____
 The ***Greatest Cream Cheese Dip . . .*** Category is for any cold or hot dip recipe using cream cheese.
- I will be providing 1 or more entries to the ***Ultimate Cheese Cake Contest*** # of entries in this contest: _____
 The ***Ultimate Cheese Cake . . .*** Category is for traditional cheese cake recipes.

Registration Fee Schedule

Entry Fees Paid for by our Presenting Sponsor, the Kraft Heinz Company.	\$ 0.00
<i>Best of the MCCC Cookbook</i> at \$25.00 + \$10.00 S&H x _____ copies =	\$ _____
TOTAL DUE:	\$ _____

* - S&H charges can be eliminated if cookbooks are picked up at the Beaver Dam Chamber Offices or at the MCCC event.
 Make checks payable to the Beaver Dam Chamber of Commerce. Call the Beaver Dam Chamber office to process Visa or MasterCard payments (Registration must still be signed and returned). For credit card payments call: (920) 887-8879.

Mail registration & check to: MCCC / Registration / 127 S. Spring Street / Beaver Dam, WI 53916

It is understood and agreed upon by the contestant that they will be using Kraft Philadelphia Brand Cream Cheese in all recipes entered in the *Midwest Cream Cheese Competition (MCCC)*.

It is understood and agreed upon by the contestant that the contestant is solely liable for the safe and healthful production of the items entered into the food contests of the *MCCC*, and that the Beaver Dam Area Chamber of Commerce, its event partners and sponsors, are in no way liable for the production and / or presentation of entries in the competition.

It is understood and agreed upon by the contestant that all food items entered into the contest become the property of the Beaver Dam Area Chamber of Commerce and will not be returned to contestants. Every effort will be made to return utensils, dinnerware and any other entry presentation materials used by contestants.

It is understood and agreed upon by the contestant that all recipes become the joint property of the contestant and the Beaver Dam Area Chamber of Commerce, and may be reprinted, with full acknowledgement of the recipe's author and the *MCCC*, in cookbooks, on product boxes, or through any other form of media distribution by the Beaver Dam Area Chamber of Commerce, with no remuneration to contestants beyond contest winnings. **All entries must be accompanied by their complete, printed recipe; each recipe should either be typed or legibly printed on the form provided.** Please note that recipe names attached to the actual physical food entry the day of the competition must match the recipe names on the sheets that were provided in the mail. **Entries without accompanying recipes may be disqualified.**

It is understood and agreed upon by the contestant that all photography, video and/or audio taken at the *MCCC* is the property of the Beaver Dam Area Chamber of Commerce and may be used for promotional purposes of the *MCCC* with full permission of the contestant.

All entrants will receive a confirmation notice, upon receipt of a properly completed registration form / payment.

 Signature of Contestant

 Printed Name of Contestant

MCCC Instructions & Schedule

Event Location: SKDP Center
408 S. Spring Street
Beaver Dam, WI 53916

Note:

The MCCC will be run just prior to the nighttime downtown Beaver Dam Holiday Parade, which begins at 5:30 pm.

Event Times:

Physical Entry Delivery 11:00 am - 12:00 Noon

All entries must be processed, labeled and put in the competition's refrigeration area between 11:00 am and Noon on the morning of Saturday, December 1, 2018. Final preparation time (pre-judging) will be allowed for all entrants. Please Note: no entries will be accepted BEFORE 11:00 am on 12/01/18.

Judging: *Best New Cream Cheese Recipe Contest* Begins at 12:00 Noon

Judging: *Greatest Cream Cheese Dip Contest* Begins at 1:00 pm

Judging: *Ultimate Cheese Cake Contest* Begins at 2:00 pm

Award Presentations Begins ~ 4:00 pm

Please note that the program schedule for the Midwest Cream Cheese Competition is subject to change.

Product Preparation Requirements / Facilities Available:

All entries must be fully prepared (or as close as possible) at the time of physical delivery to the competition. Any final preparations of recipes are the responsibility of the entrant, including bringing their own bowls, mixing equipment, utensils and ingredients. There will be a MCCC Food Prep area where tables, water and electricity will be available. Microwaves will be available for heating/reheating items, but no ovens or other baking facilities will be available. Electricity will be available on a limited basis for entrants that bring their own heating equipment, such as crock pots, electric heating plates or electric roasting ovens (i.e. Nesco), for items that must be served hot. Refrigeration will be provided on site for all entries.

Awards:

The actual prize money awards for the 9 winners will not be available the day of the event, but will be mailed to the winners in the amounts guaranteed: \$200.00 - 1st Place Winners \$100.00 - 2nd Place Winners \$50.00 - 3rd Place Winners. Certificates for all prizes will be provided the day of the event at the Awards Presentations.

Clean Up:

All entrants are encouraged to claim their plates, platters or serving dishes used for the presentation of their recipes no later than immediately following the last contest judging. Likewise, all bowls, mixing equipment, utensils and other ingredients brought by entrants should be removed from the preparation area at the SKDP Center by 4:15 PM. The Beaver Dam Chamber of Commerce is not responsible for items abandoned by contestants participating in the Midwest Cream Cheese Competition.

