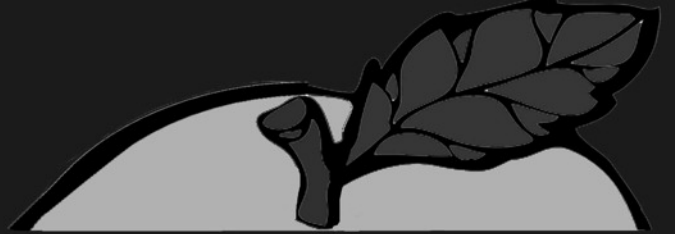


CHEPSTOW APPLE DAY



CHEPSTOW TOWN COUNCIL AND
TRANSITION CHEPSTOW

CHEPSTOW BIG APPLE COOKERY COMPETITION

Drill Hall, Sunday, 28th October 3 prizes will be awarded,

First £50, Second £30, Third £20

Anthony Barnes, Executive Chef at the Marriott St Pierre, has agreed to judge the Apple Cookery Competition. Mr Barnes, who describes himself as 'born and bred in the Forest of Dean', grew up in Woolaston and worked at the Beaufort Hotel in Chepstow before joining Marriott in 2000. The Apple Cookery Competition is one of the regular highlights of the day. Dishes can be sweet or savoury and attract prizes of up to £50. Mr Barnes described what he will be looking for. *'First of all, I'll be looking for presentation: first impressions really do count! Next, flavour. The dish must have depth of flavour but still have the star of the show shining through. Thirdly, I'll be looking for a dish that tells a story – something that sets it apart from the rest.'*

RULES: Any home-made savoury and/or dessert dish containing apples may be entered. Entries must be delivered to the Drill Hall, Lower Church Street Chepstow between 10.30am and 11.30am on 28th October. Entry fee £1 per entry. Judging will take place from noon. Entries will be allocated a number and should not display the competitor's name in any way. Once judging has been completed the competitors' names will be displayed. Prizes will be presented at 3pm. Entries and serving dishes should be collected at 4.30pm on the same day. Any entries not collected on that day may have to be disposed of. Competitors may only submit one entry in each category. Any sauce or cream required by the dish should be supplied separately. The judge's decision is final.

Name..... Address

Telephone numberMobile.....

Description, the story of the dish

Allocated number

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