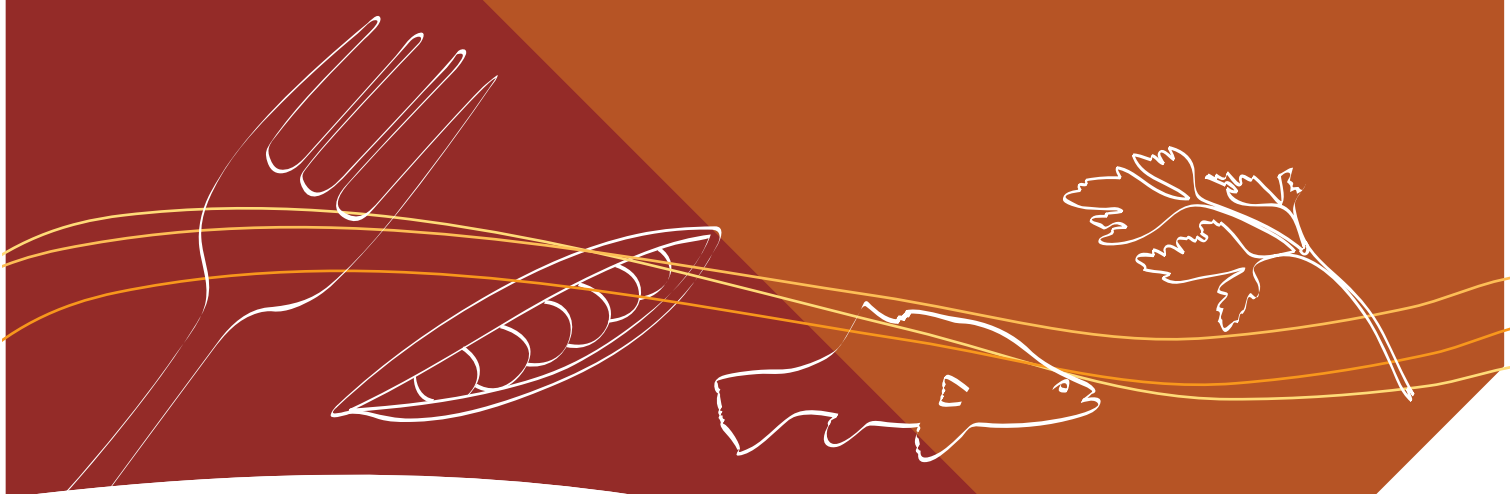


Territory culinary challenge 2006





A Message from the President

On behalf of the Australian Culinary Federation NT Chapter (ACFNT), I would like to invite you to participate in the inaugural Territory Culinary Challenge; a showcase of local culinary talent, cuisine, fresh local produce and a chance to promote the Territory's growing hospitality industry.

Since its inception in 1995, the ACFNT has endeavoured to support chefs throughout the region, with close ties to educational institutions and local businesses. With the hospitality industry's rapid growth throughout the Territory, this latest competition endeavours not only to challenge the chefs of the NT in creating cuisine with uniquely Territorian ingredients, but to raise the industry to the forefront, with many opportunities for sponsors and businesses to participate and reap benefits.

Each category of the competition has been chosen to showcase an ingredient that has been produced, grown or caught in the Territory, with competitors able to experiment with new ways of preparing and presenting them. All proceeds will go towards the development of future generations of chefs – ensuring a bright future for the culinary industry in the Territory.

To all our sponsors – thank you for your support and involvement in this inaugural event. And to our competitors – the best of luck! May you learn and be inspired by this experience.

T.Y. Lee
President

Competitor Information

Conditions of Entry

- € Open to all hotels, restaurants, motels, clubs, cafes and pubs.
- € Entry Fee: \$50 per category (inclusive of GST) for members of ACFNT or \$70 (inclusive of GST) per category for non-members.
- € Entry fees are payable to ACF NT Chapter by 08 February 06 and are non refundable. Send entry form and cheque to PO Box 988, Parap, NT 0804
- € Participants will receive a list of category suppliers from the ACF NT Chapter upon receipt of entry fees.
- € Dishes can be entrée, mains or dessert. Dishes must be made available between 3rd March and 30th April 2006.
- € Dishes can be part of the menu, as a special for the Territory Culinary Challenge or blackboard menu.
- € Ingredients must be purchased from recommended suppliers provided by category sponsors.

Prizes

Individual category trophies will be awarded for the best use of each of the sponsored products. Each winner will receive a stained glass trophy consisting of a photo and recipe card of the winning dish mounted in a wooden frame.

Overall establishment trophy for the best use of Territory Produce will be awarded to the establishment which has entered a minimum of three categories and received the highest average score. The award is a stained glass trophy consisting of pictures and recipe cards of the winning dishes mounted in a wooden frame.

Judging

Judging will be conducted throughout April by anonymous judges and every effort will be made to ensure judging is fair, open and unbiased. Judging is divided into 2 parts.

Part 1: Each establishment is to send a photo, list of ingredients and method of cookery for every category entered to the ACFNT by 15 March 2006. All photos and recipes are property of the ACFNT. Ingredients for the category must be purchased through the recommended suppliers.

Part 2: Restaurant judging includes but is not limited to, creative use of ingredients, taste, presentation, portion size and price of dish.

Judging is based on a points system, ie 1, 2, 3 & 4. The decision of the judging committee is final and the dish that receives the highest score will win the category. The establishment that has the highest points scored from three categories will win the "**Overall Establishment Trophy**".

Presentation Dinner

The winners of the Territory Culinary Challenge will be announced at a presentation dinner to be held at Sky City Casino in Darwin on 16 May 2006. Tickets are \$100 each and can be purchased from the ACFNT.

The menu will feature ingredients from all category sponsors and will include wine, beer, orange juice and soft drinks

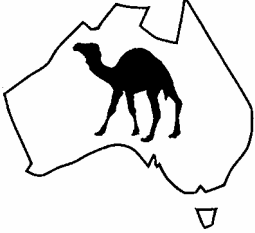




Promotion and Publicity

Sponsors and competitors in the Territory Culinary Challenge will benefit from the extensive marketing and promotion in the lead up to and during the event. It is expected that restaurants, chefs and the industry in general will receive local, and perhaps national, exposure through the following activities:

- € Local media sponsorship or support of the event
- € A public launch event to be held in Darwin City to attract public interest and involvement in the competition
- € Information provided to the public at the launch on all the competitors involved, ensuring wide exposure
- € Promotion of the competing chefs and restaurants through a Peoples Choice Award, to encourage public interest and participation
- € Ongoing promotion of the event, competitors and restaurants through channels such as:
 - Local radio
 - Local newspapers
 - D.life magazine
 - Online promotion
 - Food and travel media
- € Signage for participating restaurants to advise of involvement in the competition, to attract public attention
- € Involvement of high profile personalities in the launch event which should attract media and public attention
- € Restaurant and food reviews on local radio throughout the competition

Territory Culinary Challenge Entry Form

Tick

 <p>Central Australian Camel Industry</p>	<p>Category 1</p>	<p>Central Australian Camel Industry Strip loin and Rump</p>	
 <p>All Seafoods</p>	<p>Category 2</p>	<p>All Seafoods Mud Crab</p>	
	<p>Category 3</p>	<p>NT Buffalo Industry Council Strip loin and Knuckle(Round)</p>	
	<p>Category 4</p>	<p>Northern Territory Seafood Council Gold Band Snapper</p>	
	<p>Category 5</p>	<p>Simon George & Sons <u>Vegetables:</u> Snake beans, okra and kang kong <u>Fruits:</u> Carambola and Dragonfruit.</p>	

Name of Establishment: _____

Contact Person: _____ Position: _____

Address: _____

Telephone: _____ Fax: _____ Email: _____

Number of categories entered ____ @ \$50 per category for ACF members Total: \$_____

\$70 per category for none ACF members Chq. No: _____

Please make cheque payable to Australian Culinary Federation, NT Chapter and return to PO Box 988, Parap, NT 0804

Sponsor's message



CENTRAL AUSTRALIAN CAMEL INDUSTRY

The Central Australian Camel Industry Association Inc., is sponsoring a camel meat section of the "Territory Culinary Challenge".

Entrants in this section must use either of the 2 specified cuts – Camel RUMP or Camel STRIPLOIN (Porterhouse). These cuts can be purchased from our preferred supplier in Darwin:

Quality Meats Pty Ltd,
43 DeLatour Street,
Coconut Grove. NT.
Telephone: 89484868.

These 2 cuts will be available at a fixed price for the duration of the competition. It is recommended to always phone first, place your order and arrange delivery or pick up.

There is a trophy for the winner of this section, and an assured place in our next recipe publication, with the name of the competing chef and the restaurant mentioned (if so desired). Other participating chefs will also have the opportunity to have their recipe, name and restaurant mentioned in this publication.

TIPS & INFORMATION:

Camel meat is leaner than beef with very low cholesterol. It has high moisture retention, and has a higher level of iron and antioxidant than beef. All primal cuts are vacuum packed and frozen before presentation to the retail trade.

Many chefs and consumers have stated that camel meat has a taste very similar to beef, but also with a similarity to mutton. It does not taste "JUST LIKE CHICKEN" !

In the Middle East and North Africa, camel meat has been eaten for centuries. Traditionally this cuisine consists mainly of wet dishes, although for special occasions, a young camel is prepared whole, with a goat in the gut cavity and two chickens inside the goat. It is then roasted by slow cooking, buried in the sand with coals and hot rocks.
This method is not allowed for this competition!

GOOD LUCK!

Sponsor's message



All Seafoods

ABN: 46 726 989 752

Shop 5 Hibiscus Shoppingtown, PO Box 4117, Casuarina NT 0811

Tel: 08 89451626 Mob: 0413955336

About Us

All Seafood's has a simple concept, we like dealing with fresh products. After working as a Chef for twenty years in Darwin I often lamented the fact that it was difficult to source fresh seafood produce, "And it still is!"

To address this problem and to make a difference All Seafood's was created with the goal of introducing a fresh product range to satisfy the increasing demands of Chefs and their staff, whether they're working in restaurants, clubs, resorts or hotels.

All Seafood's works as close as we can to the primary producers in the Northern Territory and interstate to source the freshest or live seafood items.

We do carry a frozen range at competitive prices to offer a more complete service but our focus remains fresh, after years of experience in hospitality

We have learned that we need to value add products for our customers.

We therefore listen closely to what you Chefs are saying and tailor our products to suit. Not all establishments have the time to open and turn live oysters, fillet fish with skin on or off, or to cure and smoke products to specification.

At this stage we are currently working through HACCP certification so that we can offer more thorough quality assurances and give our customers even greater confidence in our products. Which are all delivered in a temperature controlled vehicle.

Mud Crab (*Scylla serrata*)

This will be fresh or live not frozen and quality guaranteed.

I will provide for the duration of the competition (A) grade live male mud crabs with a money back or replacement guarantee as long as any problem crab is kept for inspection. The price for a kilo of crab cannot be fixed at this time due to nature of the crab industries floating price structure but I can give a range of between \$15.00 to \$19.00 which I will confirm prior to the competition start.

The average size of the crab can be determined by the organizers if appropriate to give a level playing field, but may I suggest 900gm > 1 kg as a reasonable sized crab for the contestants/ establishment and the customer on the receiving end of the meal.

Sponsor's message

N.T. BUFFALO INDUSTRY COUNCIL INCORPORATED

ABN 34 355 734 719



PO Box 36828
Winnellie NT 0821 Australia

Unit 4/170 Coonawarra Road
Winnellie NT 0820 Australia

Telephone 08 8947 1833
Mobile 0408 471 475
Facsimile 08 8947 1822
Email buffalo@ntbic.com.au

“TenderBuff”



TenderBuff® has been available since 1993 in Darwin butcher shops. It is a quality assured product which is strip branded to differentiate it from normal buffalo meat.

TenderBuff® has nutritional qualities that give it a marketing edge in today's more nutritionally conscious society where fat and cholesterol tend to be avoided; it has significantly lower fat content in the lean meat, is less prone to marbling and has approximately 43% less cholesterol than beef. The fat composition in the lean meat has a high proportion of polyunsaturated and omega 3 fatty acids than chicken, lamb or beef. TenderBuff® has been found to be very high in protein, iron and zinc.

The essential characteristics of a buffalo suitable for TenderBuff® is a young, well-grown animal in good condition with an even layer of fat. The buffalo require sufficient handling to enable them to be processed with no transport or handling induced stress occurring that could compromise carcass quality.

The two cuts nominated for use in the ACF “Territory Flavours Culinary Competition” are Striploin (Porterhouse) and Knuckle (Round)

The preferred supplier of TenderBuff® in Darwin is Quality Meats Pty Ltd, please contact them on 89 484868 for all of your requirements.

Should you require any further information on TenderBuff® or buffalo in general please contact Neil Ross on 0408 471475 or buffalo@ntbic.com.au

Sponsor's message

GOLDBAND SNAPPER ***Pristipomoides multidens***



Goldband snapper is the predominant catch of the Northern Territory's *Timor Reef Fishery*. The fishery is located some 20 to 24 hours steam north of Darwin in waters 90 to 110 meters deep. The main capture method is hook and line although a small quantity is taken by trap and trawl.

It is regarded as one of the Territory's premium eating fish. The bulk of the catch is sold into the restaurant trade on the eastern seaboard with a minor amount being exported. It is available year round and commands a consistent high price.

The fish is sold fresh, on ice. It has firm, flaky flesh and a delicate flavour. Aside from its excellent eating qualities, it is one of the most attractive fish taken from Territory waters thus lending its self admirably well to "whole fish dishes". The fillet is suitable for both Western and Asian style dishes. Fish are marketed from plate size to over six kilos. Well handled fish have an extraordinarily long shelf life on ice – up to 28 days without any appreciable deterioration in eating quality!

For purchases, please contact the Northern Territory Seafood Council on 8981 5194.



membership application and renewal form

For renewals, please only complete details which have changed and/or need updating.

Personal Details

Full Name: _____ male/female

Postal Address: _____

Phone (bh) _____ (ah) _____ (mob) _____

Fax _____ Email _____

Employer Details

Employer _____

Job Title _____

Postal Address _____

Proposers for Membership

New membership applicants must have a proposer and seconder to become members of the ACFNT. The proposer and seconder must be current members of ACFNT.

Proposer _____ Signature _____

Seconder _____ Signature _____

Office Use Only	Office Use Only
New and Renewing Member Checklist	Please tick the checkboxes that apply.
<input type="checkbox"/> Application proposed and seconded	<input type="checkbox"/> Renewal
<input type="checkbox"/> Fee paid and receipt issued	<input type="checkbox"/> New registration (\$10.00)
<input type="checkbox"/> Member added / updated on database	<input type="checkbox"/> Full member (\$65.00)
<input type="checkbox"/> Confirmation / welcoming letter sent	<input type="checkbox"/> Student member (\$15.00)
Please return to the secretary for filing	<input type="checkbox"/> Associate member (\$75.00)