

CALLING ALL LIL CHEFS AND JUNIOR CHEFS!!!

RE: Southern University at Shreveport Foundation 20th Annual Gentlemen's Cooking Classic

The Southern University at Shreveport Foundation cordially invites you to be one of our Lil Chefs for the 20th Annual Gentlemen's Cooking Classic (SUSF/20th Annual GCC). This food, family, and fun-filled event will be held on **Saturday**, **June 08**, 2019, at the Shreveport Convention Center, 400 Caddo Street, in downtown Shreveport, LA. The theme for this year is, "Celebrating Twenty Years: Men On Fire - Cooking Southern Style!" The event opens its door to the public at 6:00 p.m.

We invite our LIL Chefs to prepare their favorite dishes. You may prefer a dish that your mother or grandmother made that tickled your taste buds over the years. If you agree to be a LIL Chef, please prepare three-hundred (300) small-sized sample servings. We also encourage you to enter our "LIL Chef's Booth Decorating Contest," which is always fun! We have recruited true local culinary experts to judge your delectable dishes. The food categories are appetizers, entrees, side dishes, and desserts and each category will be awarded prizes of 1st, 2nd and 3rd place winners. Whatever you choose to prepare, we're sure it will be fantastic! If you're a new LIL Chef, don't worry – it's going to be "like a cake walk," and I'm sure you'll have a blast! If you're a past LIL Chef, please sign up again this year and encourage your friends and acquaintances that enjoy cooking to participate. As a LIL Chef, you will receive two (2) free tickets and you may have two (2) adults in the serving booth with you.

Remember, your participation as a LIL Chef means a great deal to the Southern University at Shreveport Foundation. The profit raised by this event provides scholarships to deserving students who need financial assistance to complete their studies.

Please say, "yes," and fill out the enclosed form, then return it via fax to (318) 670-6413, email it to us at <u>fwilliams@susla.edu</u>, mail it to us at "SUSF, P.O. Box 1134, Shreveport, LA 71163," or give us a call at (318) 670-9681 and we will complete the card for you over the phone. If you have any questions or need additional information, you can reach us through the contact information stated above.

We look forward to hearing from you!

Sincerely,

Frank Xll f.

Frank Williams, Jr. FWJR/eo

Southern University at Shreveport Foundation 20TH ANNUAL GENTLEMEN'S COOKING CLASSIC Saturday, June 08, 2019 6 p.m. - 9 p.m. Shreveport <u>Convention Center, 400 Caddo</u> <u>Street</u>, in downtown Shreveport, LA.

"Celebrating Twenty Years: Men On Fire - Cooking Southern Style!"

LIL/JUNIOR CHEF'S REGISTRATION FORM

Name (age):	Email Address	(Please!):	
Mailing Address: Street or P.O. Box	City	State	ZIP
Phone (for messages - please include a	area code if no	ot 318):	
Name of dish you're preparing:			
Circle the category: Appetizer	Entrée	Side Dish	Dessert
Are you participating in the booth de	corating contes	t? (Circle one)YES	NO
$L\mathrm{IL}Chefs$ will be provided with chafing needed.	g dishes, sterr	nos, and electrical	outlets, if
Number of chafing dishes you will need	d (if none plea	ase write "none"):	
Number of standard electrical outlets "none"):	you will need	(if none, please wr	rite
Please note: Each LIL Chef's booth si	ize is approxim	ately 10' x 10'	
Any other special requirements other	than items list	ed above?:	

If you know of someone else who may be interested in being a Chef, please provide his name, address, phone number and email address:

Please return this form at your earliest convenience:

FAX (318) 670-6413, email <u>fwilliams@susla.edu</u>, or mail to SUSF, P.O. Box 1134, Shreveport, LA 71163, In person - SUSF, 610 Texas Street, Ste. 400, Shreveport, LA 71101

THANK YOU FOR YOUR PARTICIPATION!

Southern University at Shreveport Foundation 20th Annual Gentlemen's Cooking Classic Chef's Guide to the Classic Theme: "Celebrating Twenty Years: Men On Fire - Cooking Southern Style!"

Food

There are four (4) food categories: appetizers, entrees, side dishes, and desserts; there is an additional booth decoration category. There will be 1st, 2nd, and 3rd place winners in each category. The judging will take place at **4:00 - 5:30 p.m.** The winners will be announced at **7:00 p.m.** Mr. Wendell Piper, Foundation Board President, will present the winners with their awards.

LIL Chef Check-In Time

<u>3:00 p.m.</u> – Doors will open for registration. Please go to LIL chef's check-in area for booth assignment, LIL Chef Aprons, LIL chef hats, and gift bags. Volunteers will be there to assist you.

<u>11:30 a.m. – 1:00 p.m.</u> – LIL Chefs are encouraged to set up and decorate tables <u>4:00 p.m. – 5:30 p.m.</u> Judging will take place (Please note, there will be no decorating after 1:00 p.m. and only LIL Chefs who are completely ready at 4:00 p.m. will qualify for judging competition and awarding of 1^{st} , 2^{nd} , and 3^{rd} place winners.)

Assistance

Each LIL Chef will be allowed to have two (2) adults per booth. Please notify the Foundation at (318) 670-9681 if you do not have an assistant.

Apparel

LIL Chef's Choice (Foundation provides LIL Chef's hat and LIL Chef's apron). (If the LIL Chef decides to wear his own Chef's apparel that is OK).

Provided Items

Chafing dishes and utensils will be at the tables for those who need them.

Booth Decorations

You will be judged in this category, should you select to decorate your booth. Make sure decorations are up and ready by 1:00 p.m. (Please note, only LIL Chefs who are completely ready at 4:00 p.m. will qualify for competition).

Judging

Judging will begin promptly at 4:00 p.m. Announcement of winners will take place at 7:00 p.m.