

OCC's 2011 Iron Chef
The Overall Champ
Chef Ron Brown



Last Year's Event Winners

February 1st Winner
Beef and Beyond
Chef Ron Brown



Ron won with crab cake topped beef filet

February 8th Winner
A Fowl Affair
Chef Doug Morris



Doug won with a chicken alfredo bedded on angel hair pasta

OCC's Iron Chef 2012

A "Chefs of the World" Cooking Competition

Mondays, February 13th – March 12th

Social Hour 5 – 6:45 PM, Judge Registration 6:15 – 6:45 PM, Dining 7:00 – 8:30 PM

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Eligibility

1) Contest open to any OCC member

Monday, February 13
American Feast

Monday, February 20
Taste of Italy

Monday, February 27
German Fest

Monday, March 5
Mexican Fiesta

Monday, March 12
Chef's Choice

What the Deal Is

Test your cooking skills against OCC chefs and "culinary artistes", letting the chips (and dips) fall where they may! The 2012 version of this original, and hugely popular, OCC dining and cookery contest premieres Monday, February 13th. Oakwood's two previous Iron Chefs, 2010 champion Doug Morris, and 2011 champion Ron Brown will be in the hunt again this year. Can either one REPEAT? Time will tell with this year's Iron Chef being crowned on Monday, March 12th. Just as last year, the competition is open to all members who wish to participate. Members not wishing to enter the competition are welcome, in fact, encouraged to attend and enjoy the fabulous food

prepared by our talented OCC Chefs.

February 15th Winner

All About the Pig
Chef Mike Mizelle



Mike won with a batch of his renowned BBQ!

February 22nd Winner

Something's Fishy
Chef Ron Brown



Ron won with crab cakes and crab-stuffed hush puppies!

March 1st Winner

Chef's Choice
Chef Kelly Brown



Kelly won with a jerk chicken served over coconut rice!

Although most of last year's rules and regulations are still in place this year, we have decided on one significant change. **This year's contest will allow each competing chef to recruit one or more "sous chefs" to assist them in food preparation and staging.** Otherwise, the event will be exactly as it was last year the details of which are as follows:

- Competing chefs will prepare a single entrée each evening and be judged only on the overall quality of his/her entrée; each entrée's genesis remains anonymous until scores announced.
- Each chef will be paid a monetary stipend of an amount to be determined at the end of the competition in recognition of the time and expense required by entrée preparation.
- Non-competing members attending are invited/encouraged to prepare side dishes of their choice, thus earning a cover charge discount, to complement the chef offerings.
- Cover charges as follows:
 - No charge for competing chefs or their immediate families (spouse and children),
 - \$5 per person for each person bringing a one or more side dishes,
 - \$10 charge per person for attendees not bringing a side dish,
 - Children 12 and under eat free,
- Chefs may compete in fewer than five events, however, chefs must participate in a minimum of three (3) events to qualify for, and win, the 2011 Iron Chef title; chefs may be represented by their sous chefs at no penalty in their absence; the chef with the highest cumulative point total from his/her best three event scores wins the title.
- Five (5) judges selected at random each evening; judges dine first and sit together until ballots are cast.
- Competing chefs may use OCC's kitchen, and equipment, if desired to prepare their entrees.

Prizes

Chefs competing in a minimum of three (3) "Chefs of the World" events qualify for the coveted title of 2011 OCC Iron Chef, including all the adulation, commercial opportunities, and potential riches accruing to their status.