



Society for the Recognition of Sautéed Potato and
Onions as an Independent Dish

TEN COMMANDMENTS FOR THE SAUTÉED POTATO MAKERS for WORLD SAUTÉED POTATO AND ONIONS FESTIVAL



Society for the Recognition of Sautéed Potato and
Onions as an Independent Dish

1. **Arrange your kitchen.**

Each participant shall have his/her own roofed stand, where he/she can arrange a handy kitchen. Each participant provides for his/her own equipment (burner and dishes). The Eterna dishes are most suitable or big pans of cast iron and gas burners of larger dimensions.

2. **Be recognisable.**

The organizer shall fit each stand with the inscription of the inn, restaurant or a group of sautéed potato makers. Each participant may also, but not too aggressively, equip his/her stand with his/her own logo. Witty promotion of their own restaurant or town is allowed and welcome.

3. **The organizer shall provide for water for cooking and washing.**

4. **Equip yourself in the spirit of the festival.**

Each team shall get two aprons with the logo of the Society (Colorado beetle). Should the team count more than two members they will be able to buy additional aprons, if requested they may also buy T-shirts with the logo of the Society for the recognition of sautéed potato and onions as an independent dish.

5. **Do not forget about the potato and the recipe.**

Each participant is obliged to prepare 50 kg of sautéed potato (potato, species and other additives bring with you!!!) according to one's own recipe. You can make more! **You shall hand the recipes in writing** (with all data on the potato provider) **to our record keeper**. We are namely planning to publish all of the known recipes for the preparation of the sautéed potato at our tenth anniversary. When we have enough recipes for each day in a year we shall publish a book entitled »Sautéed potato in 365 ways«!

6. **Use only the »real« potato.**

It is not allowed to use industrially pre-prepared potato at the festival.

7. **Be on time.**

We would like to point out that all equipment should be brought to the scene of the festival until 10 a.m., the equipment and the potato should be downloaded and the vehicles should immediately retreat to the assured parking space in close proximity of the stand. We recommend to double check if you had taken all of the necessary equipment for the preparation of the sautéed potato with you (footstool). Do not be late!

8. **Wait for the right moment.**

The official part of the festival shall start at 1 p.m. with the fanfare trumpet of the Society, salutation and the ode of praise to the sautéed potato. By then the dish should be prepared. We start to serve the dish at the agreed signal, at approximately 1.30 p.m. (Do not let your friends or aggressive guests make you serve any earlier! When the weakest link gives in, it unleashes an unstoppable avalanche.).

9. **Do not overdo with the portions.**

According to the rules of the society the sautéed potato is an independent dish. Do NOT OVERDO with the portions. The ones that especially like your »sautéed« shall come to your stand several times. The organizer will provide wooden spoons and earthenware, which visitors can purchase at the entrance, but also make sure you have enough plastic ware.

10. **Do a good job.**

The main purpose of our festival is naturally »A PLEASANT SOCIAL GATHERING AND FUN« and not a classical commercial party. The net profit shall be used entirely for the local charity upon the decision of the mayor and the community council.

We will be very grateful if you stick to our instructions.

For all additional explanations and other information call Boštjan Zrimšek as soon as possible, (mobile 0038641 797 307, e-mail: bostjan@zrimsek.si)

FORWARD WITH THE »SAUTÉED POTATOE«!