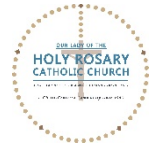




Our Lady of the Holy Rosary  
Church Festival  
www.geauxlafete.com  
geauxlafete@gmail.com



## • • • 2019 Jambalaya Cook-off Rules • • •

### **Cooks' Meeting: Wednesday, October 16<sup>th</sup>, 6:30 pm** **Steps at Our Lady of the Holy Rosary Catholic Church**

1. Cooking teams will consist of two (2) persons.
2. The \$150.00 entry fee includes all ingredients for preliminary heats and the finals. Teams must be ready to cook two jambalayas - one for the preliminary heats and one if selected for the finals on Sunday.
3. There will be 3 or 4 preliminary heats, which will consist of no more than 20 cooks.
4. Heat times may be subject to change:
  - Heat 1** - Friday, November 1<sup>st</sup>, 2:00 p.m.-5:00 p.m.
  - Heat 2** - Saturday, November 2<sup>nd</sup>, 7:00 a.m.-10:00 a.m.
  - Heat 3** - Saturday, November 2<sup>nd</sup>, 11:00 a.m.-2:00 p.m.
  - Heat 4** - Saturday, November 2<sup>nd</sup>, 3:00 p.m.-6:00 p.m. if needed

*\*Finalists will be announced after the last preliminary heat.*

  - Finals** - Sunday, November 3<sup>rd</sup>, 7:30 a.m.-10:30 a.m.

*\*Champion will be announced Sunday afternoon.*
5. Cooking ingredients must include:
  - Preliminary:** 5 lbs. rice, 3 lbs. sausage, 6 lbs. pork
  - Finals:** 10 lbs. rice, 6 lbs. sausage, 12 lbs. pork

Other ingredients and seasonings can be chosen from the following:

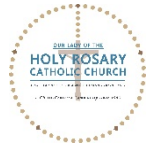
Yellow Onions	Green Onions	Red Hot Sauce	Celery Black Pepper
Bell Peppers	Red Pepper	Salt Cooking Oil	Garlic (Fresh & Granulated)

*\*No other personal seasoning allowed in the cooking area. Only ingredients provided by the La Fête Des Bayous will be used. Ingredients will be delivered to the cooking area thirty minutes prior to start time of your heat.*
6. Cooks must furnish a black iron pot w/metal lid, paddle, utensils, gas burner, propane & bottle, and their own pop-up tent.
7. Cooks will be furnished two (2) hinged plates for their own sample, no hand sampling.
8. Cooks will be furnished a double-sided ticket, attached to a small styrofoam container. Cooks will remove half of the ticket and keep it in their possession. No cooks will be allowed to move into the final rounds unless a valid/legible ticket is produced for inspection. At the end of the designated heat time, cooks will promptly place the other half of the ticket on the styrofoam container, place it in the ice chest, and bring the ice chest to the trailer.
9. When the heat is finished, immediately remove utensils and tent for the next heat.
10. Only cooks and helpers are allowed in the cooking area, there will be barricades.
11. Trash barrels are provided to dispose of all trash. It's each cook team's responsibility to leave the cooking area clean and free of trash for the next contestants.
12. Grease containers will be provided for used cooking oil disposal. Absolutely NO cooking oil is to be poured on the ground, in drains, or in the bayou.
13. No trailers will be allowed in the cooking area.

**Jambalaya Cook-Off Contact: Eric Babin 225-620-4943**



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• • • **2019 Jambalaya Cook-off Entry Form** • • •

**Cooks' Meeting: Wednesday, October 16<sup>th</sup>, 6:30 pm**  
**Steps at Our Lady of the Holy Rosary Catholic Church**

Please mail entry form and \$150 registration fee to *Our Lady of the Holy Rosary Catholic Church, Attn: Becky Shillings, La Fête des Bayous, 44450 Hwy 429, St. Amant, LA 70774* by October 25, 2019. Checks made payable to La Fête des Bayous. Entries will NOT be accepted the day of the event.

**Cook's Name:** \_\_\_\_\_

Helper's Name: \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

Able or prefer to cook in Heat I on Friday, November 1<sup>st</sup>

**Sponsor's Name:** \_\_\_\_\_

Contact Person: \_\_\_\_\_ Phone: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

**OFFICIAL USE ONLY** Entry fee paid:  Cash  Check Heat: \_\_\_\_\_