



•••2024 Gumbo Cook-off Rules •••

Thursday, October 31, 2024 2:00 p.m.-5:00 p.m. | Entry Fee \$25.00 Per Team

- 1. Cooking teams will consist of one (1) or two (2) persons.
- 2. A 10×10 cooking space will be provided for each team. NEW- Each team must supply all ingredients, along with all tables, pots, utensils, and portable burners for cooking.
- 3. The following ingredients will be allowed:
 - a. 10 pounds of de-boned chicken thigh meat
 - b. 2 pounds of sausage
 - c. 4 onions
 - d. Dry seasonings
- 4. Homemade stock boiled from a chicken or hen or store-bought stock may be used; okra is not allowed but any other seasonings are allowed.
- 5. Although cooking must be from scratch and on-site, an exception is made to allow for each team's roux to be prepared prior to the event. Store bought roux is allowed. Ingredients may be cut up or chopped prior to the cook-off.
- 6. Each team shall prepare 5 gallons of gumbo.
- 7. Gumbo should have no bones for safety purposes.

Gumba Cook-Off Contact: Agron "Gogt" Gogt Gogt 225-210-8774

- 8. Gumbo must be ready by 5:00 pm.
- 9. Champion will be announced at 6:45 pm.

Sumbo Cook-On Contact. Maron	Goat '	Gauti eaux 225-210-0771

2024 Gumbo Cook-Off Entry Form

Please mail entry form and 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 20, 2023. 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:	
OFFICIAL USF ONLY Entry fee paid:	\sqcap Cash \sqcap Check