

JAMBALAYA COOKING CONTEST RULES

1. **Cooking ingredients MUST include:**

- Preliminary: 25lbs chicken, 10lbs rice
- Semi-finals: 37.5lbs chicken, 15lbs rice
- Finals: 50lbs chicken, 20lbs rice

Other ingredients and seasoning can be chosen from the following:

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

**** No other personal seasoning allowed in the cooking area. Only ingredients provided by the JFA. Ingredients will be delivered to the cooking area thirty minutes prior to the start of your heat. ****

2. Cooks must furnish black iron pot with metal lid and paddle.
3. Jambalaya must be cooked on wood furnished by the JFA. In addition, each team is allowed to have the equivalent of one 5-gallon bucket of kindling per round: Champ of Champs, Prelim, Semi-finals, Finals
4. No former champion can be a helper.
5. Cooks will be furnished two (2) hinged plates for their own sample.
6. Cooks will be given a double ticket, attached to a small styrofoam container, as well as an ice chest which will be submitted for judging. You will remove half of the ticket and keep it in your possession. It is your responsibility to safeguard this ticket. No cook will be allowed to move into the semi-final or final rounds unless you can produce a valid / legible ticket for inspection when the top scores are announced for each of the categories. The other half will remain attached to the styrofoam container, placing the container in the ice chest and bringing the ice chest to the trailer promptly at the end of your designated heat time.
7. At the end of your heat, you must remove your pot away from the fire. You will then have 15 minutes to prepare your ice chest for judging and get it loaded onto the trailer. Field judges will have gauge sticks to ensure your turn in the required amount of jambalaya for the heat.
8. Cooks will be allowed to back up to your assigned cooking booth and leave your vehicle there while cooking. When your heat is finished, **immediately** move your vehicle from the booth. Cooks must enter on Irma Blvd. from Worthy Rd.
9. **Only** cooks and helpers are allowed in the cooking area. This rule will be strictly enforced. There will be places on the other side of the barricades for tents and chairs.
10. No cooks or helpers will be allowed in the vicinity of the Judging Area.
11. Trash barrels are provided to dispose of all trash. It is **your responsibility** to leave your cooking area clean and free of trash for the next contestant.
12. Grease containers will be provided for used cooking oil. Absolutely **NO** cooking oil is to be poured on the ground or in drains. **NO** used cooking oil is allowed to be used in any contest at the Jambalaya Festival.
13. **No hand sampling from pots.**

14. Cooking contest format will be as follows:

- There will be 8 preliminary heats which will consist of no more than 16 cooks each. Heats 1 thru 4 will be held on Friday, and Heats 5 thru 8 will be held on Saturday. **The 32 Top Scoring cooks from the 8 preliminary heats will be chosen to compete in 2 semi-final heats. The announcing of the semi-finalists will take place on Saturday evening after the conclusion of the last preliminary heat.
- The two semi-finalist heats will be held Sunday morning with 16 cooks in each heat. The top 12 scoring cooks from the semi-final heats will be picked to compete in the final heat. The announcing of finalists will take place immediately following the last semi-final heat (once judging is complete.)
- 12 finalists will compete Sunday afternoon to obtain the title of **WORLD CHAMPION JAMBALAYA COOK.**

Should you be chosen as the World Champion Cook you must abide by the following rules:

- You will cook for many different events around our state and parish. When you are attending events during your year as World Champion you are a representation of the Jambalaya Festival Association and will be required to wear our standard royal blue JFA shirt. The Champ and his helper will be given two shirts each. Additional shirts/caps may be purchased at your own expense.
- The Champion Cook is required to cook THREE times during his reigning year for free. Thereafter, he/she will be paid the appropriate cook fee and propane allowance, based on approved JFA reimbursement fees.

** In the event of inclement weather on either Friday or Saturday, the JFA Executive Board will meet with the Judging Panel and make a determination as to if the inclement weather was/is severe enough to place those, who were cooking at the time the inclement weather was present, at a competitive disadvantage. In the event it is determined the inclement weather caused a competitive disadvantage, then instead of taking the top 32 scores out of the 8 heats, the semi-finalists will be picked by taking the top four scorers from the Heat(s) that were deemed to have been disadvantaged due to weather. The remaining semi-finalists will be taken from the rest of the field as outlined in the following scenarios.

If it is determined that the weather did not cause a competitive disadvantage, then the selection of semi-finalists will take place as described in #14 above. In either case, semi-finalists will be announced on Saturday evening after the conclusion of the last preliminary heat.

SCENARIO 1:

Heat 3 on Friday experiences severe weather which is deemed to have put those cooks at a disadvantage. Semi-finalists will be chosen as follows:

- Top four (4) cooks from Heat 3.
- Top twenty-eight (28) cooks from all remaining heats.

SCENARIO 2:

Heat 3 on Friday experiences light rain that is deemed not to have put those cooks at a disadvantage, the weather worsens and Heat 4 is deemed to have been at a disadvantage. Also, Heat 7 on Saturday experiences a thunderstorm which is deemed to have put those cooks at a disadvantage. Semi-finalists will be picked as follows:

- Top four (4) cooks from Heat 4.
- Top four (4) cooks from Heat 7.
- Top twenty-four (24) cooks from all remaining heats (including Heat 3.)

GOOD LUCK! HAVE FUN! BE SAFE!