

Dutch Oven Cook Off Rules and Regulations

DUTCH OVEN COOK-OFF

PIONEER DAY MAY 4th, 2019

BANCORP EMPLOYEE PARKING LOT AT THE CORNER OF MAIN AND SPRING ST. MELBOURNE, AR

If you enjoy cooking in the outdoors and would like to share your skills, here is the event for you!

ENTRY FEE: FREE per team

DATE & SCHEDULE: The Cook-Off will be held on Sat. May 4th, 2019

Check in and set up time: 8:00 – 8:30 am

1. A team may consist of two to four members.
2. Only team members are allowed in the cooking area! One team member should remain in the cooking area at all times, for fire safety reasons. Please interact with the public, but do not allow them to get too close to actual cooking area.
3. Alcohol consumption and tobacco use are not permitted.
4. Ingredients cannot be precooked and must be combined, competition on site, including garnishes. Marinating of meat prior to the start of the competition is not allowed. For safety reasons, no ingredients prepared or processed at home are allowed. All meat must be USDA inspected.
5. All cooking must be done in a Dutch oven and everything cooked **MUST** be presented to the judges with the exception of excess gravies and sauces. Removing burnt or undercooked sections of food will lead to disqualification. Side items such as butter, jam or sauces should not be presented to the judges' table unless specifically listed in the recipe and prepared on site. Dishes must be presented to the judges' table on time—**NO EXCEPTIONS**.

Time warnings will be given periodically throughout the cook off. Once dishes have been presented to the judges, samples should be provided to the public using plastic containers sold by the committee.
6. There should be no eating in the cooking area.
7. Use good fire safety practices. Keep yourself and the public safe. You may not use propane stoves to cook your dishes. Propane may be used to start coals.
8. Please use safe food handling procedures:
 - a) Teams should start with clean equipment and use clean cooking practices.

b) Good hand washing practices are required; including a separate basin for hand washing. There should be no finger licking.

Tasting utensils must be washed immediately after use. All washing of dishes MUST BE DONE in your own area.

c) Wash cutting boards with bleach water between meats and vegetables to avoid cross contamination, or if possible, use different cutting boards for meat and vegetables and clearly label them.

d) Coolers are required for all refrigerated items and cold food must be kept below 40 degrees F.

e) Keep hot foods above 140 degrees F.

9. Garnishing should be SIMPLE and complement the dish being presented. This is not a garnishing contest. Garnishes should be edible.

10. Cooks are expected to bring and light their own charcoal. And all cooking will be done on stands provided by the contestant to keep coals off the ground.

11. Be prompt as registration will begin at 8:00-8:30. The contestants may arrive anytime before this time and if they need to start their fires before registration they may do so.

12. Teams should demonstrate good sportsmanship within their own teams as well as with the other teams.

Good interaction within the teams, other competing teams, the judges, and with the public is an important part of the cooking contest. Teams should be courteous and willing to answer questions from the public.

13. The cook off committee will provide a 10' x 15' space for each team and all of the team's equipment must fit within this space. You need to supply your own shade.

14. If you need hot water for a recipe, please plan on heating it yourself over briquettes.

15. This competition is about encouraging the skill of using the Dutch oven without the use of additional pans such as bread pans, pie tins, tinfoil, or foil pan inserts.

16. All judging decisions are final.

Pioneer Day Committee, and the Dutch Oven Cook Off Committee, are not responsible for accidents or damage incurred during the cook off.

Cooking time: 11:15 breads due to judges; 11:30 desserts due to judges; 11:45 Main dish due to judges. The public will be able to purchase tasting cups beginning at 12:30 and you will be responsible for serving your dishes into the tasting cups.

ALL TIMES ARE APPROXIMATE

LOCATION: The Cook-Off will take place on the BanCorp employee parking lot at the corner of Main and Spring Street in Melbourne, AR

CATEGORIES: Main dish, Desserts, Breads

CONTESTANTS WILL PROVIDE: Dutch Ovens, cooking tables, culinary water, lighter fluid, charcoal, charcoal starters, cooking utensils, table covers, items for clean-up, additional tables needed for prep, presentation dishes, all food and other essential items necessary to prepare their recipe(s). All cooking must be done at least 12" from the ground.

TEAMS: Contestant teams will consist of two or three persons. At least one team member must be over the age of 18 and the other over the age of 12. Spectators are welcome but only team members will be allowed inside the Cook-Off area.

JUDGING:

Entries will be judged on aroma, appearance, taste, quality of entry, . All team entrants will prepare their contest recipe(s) during the Cook-Off. Teams who prepare any portion of an entry prior to the contest will be disqualified .

RECIPES: All recipes must be included (in a format suitable to be reproduced) with your Entry Form

PRIZES: Cash prizes for 1st, 2nd and 3rd in each of the 3 categories.

1st \$50.00 2nd \$25.00 and 3rd \$15.00

HEALTH & SAFETY: Contestants are solely responsible for the proper selection, storage and refrigeration (if necessary) of all ingredients, the sanitation of their cooking area and the preparation of foods that are safe for human consumption. Aside from a simple barrier separating cooking and spectator areas, responsibility for safety of contestants and spectators rests solely with the contestants. Safe use of fires, other heat sources and cooking equipment is the responsibility of the individual contestants.

DISCLAIMER: Judges' decisions on contestant rules and the Cook-Off Committee's decision on policies and procedure are final.

Complete contestant rules will be distributed to all Cook-Off teams at the Cook-Off and are available upon request.

For more information contact:

Janice Conyers at 870-291-0009

Pioneer Day Dutch Oven registration form

Team Name _____

Team Members Names

1. _____ 2. _____ 3. _____

4. _____

We will be competing in

Main dish _____

Desserts _____

Breads _____

Return this portion to : Janice Conyers

P.O. Box 214

Mt. Pleasant, AR 72561

Dutch Oven Cook-Off

CONTESTANT COOKING RULES

See Pioneer Day Dutch Oven cook off for complete rules

1. A COPY OF THE RECIPE MUST BE PROVIDED TO THE COOK-OFF COMMITTEE BEFORE COOKING IS STARTED.
2. CONTESTANT TEAMS ARE ALLOWED 2-3 MEMBERS. ONLY TEAM MEMBERS ARE ALLOWED INSIDE THE COOK-OFF AREA. . At least one team member must be over 18 other team members must be 10 years old.
3. CONTESTANTS ARE RESPONSIBLE FOR PROVIDING ALL INGREDIENTS, COOKING UTENSILS AND EQUIPMENT THAT IS NEEDED TO PREPARE ENTRY. GAS OR PROPANE STOVES ARE NOT ALLOWED.
4. ALL FOODS MUST BE TOTALLY PREPARED AND COOKED ON SITE. USING DUTCH OVENS AS THE PRIMARY COOKING UTENSIL IS REQUIRED.
5. WHEN THE ENTRY IS PRESENTED IN THE JUDGING AREA, IT WILL BE JUDGED ON HOW EVENLY IT IS COOKED, APPEARANCE AND TASTE. CONTESTANTS MAY PROVIDE SPECIAL DISHES FOR PRESENTATION. COPIES OF JUDGING CRITERIA WILL BE PROVIDED TO EACH TEAM AT TIME OF ENTRY. JUDGING STARTS AT THE TIME COOKING STARTS (SEE JUDGE SCORING SHEET).
6. INGREDIENTS CANNOT BE PREPARED PREVIOUSLY, AND MUST BE COMBINED DURING PREPARATION AND COOKING. STORE BOUGHT SAUCES, SPICES, CANNED GOODS, FROZEN ITEMS, ETC. ARE PERMITTED.
7. ALL DUTCH OVEN COOKING MUST BE DONE WITH CHARCOAL BRIQUETTS. BRIQUETTS MUST BE AT LEAST 12 INCHES ABOVE GROUND, COOKING TABLES OR PANS ON CINDER BLOCKS MUST BE USED. FOR SAFETY OF THE CONTESTANTS AND SPECTATORS, AN AREA FOR COOKING WILL BE MARKED.
8. ALL DECISIONS OF THE JUDGES ARE FINAL.

Pioneer Day Dutch Oven Cook-Off

Judges Score sheet

INDIVIDUAL/TEAM NAME _____

RECIPE _____

PRESENTATION TIME _____

_____ UP TO 10 POINTS-PRESENTATION OF FOOD.

_____ UP TO 10 POINTS-CLEANLINESS OF AREA, SANITATION PROCEDURES

_____ UP TO 15 POINTS-USE OF INGREDIENTS

_____ UP TO 25 POINTS-APPEARANCE OF FOOD, UNIQUENESS OF RECIPE,
DIFFICULTY OF RECIPE

_____ UP TO 40 POINTS-OVERALL FLAVOR (DOES IT TASTE GOOD? DO THE
FLAVORS MELD TOGETHER? TEXTURE IS RIGHT FOR FOOD?
OVERCOOKED OR UNDERCOOKED? AROMA)

Judges Comments