



Jambalaya Cook-Off Entry Form

No Cooks' Meeting this year. Please contact Eric Babin if you have any questions You may pay the day of the cook-off, bring/mail a check to church or use Paypal.

1. Cooking teams will consist of two (2) persons.
2. Entry fee is \$65.00. All cooks will provide their own ingredients, which includes rice, meat, onions and seasonings for the preliminary heat. For the Final round the festival will provide the meat, sausage, rice and onions only. Cooks will provide all seasonings. **No tomato products, including Rotel, or color enhancers!**
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, October 31st, 2:00 p.m.-5:00 p.m.

Heat 2 - Saturday, November 1st, 7:00 a.m.-10:00 a.m.

Heat 3 - Saturday, November 1st, 11:00 a.m.-2:00 p.m.

Heat 4 - Saturday, November 1st, 3:00 p.m.-6:00 p.m.

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

Finals - Sunday, November 2nd, 7:30 a.m.-10:30 a.m.

**Champion will be announced Sunday afternoon.*

5. Cooking ingredients must include:

NEW-Preliminary: Cooks to furnish all ingredients for the **Preliminary** rounds: 5 lbs. rice, 3 lbs. sausage, 7 lbs. pork, all seasonings, onions, and cooking oil.

Finals: Festival will provide: 10 lbs. rice, 6 lbs. sausage, 12 lbs. pork and onions. *(Ingredients will be delivered to the cooking area thirty minutes prior to start time of your heat.)* Cooks will provide all seasonings and cooking oil.

6. Cooks must furnish a black iron pot w/metal lid, paddle, utensils, gas burner, propane & bottle.

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 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

Cook's Name *

<input type="text"/>	<input type="text"/>
First Name	Last Name

Helper's Name *

<input type="text"/>	<input type="text"/>
First Name	Last Name

Cook's Phone *

<input type="text"/>	-	<input type="text"/>
Area Code		Phone Number

Cook's E-mail *

Cook's Address *

Street Address
Street Address Line 2

<input type="text"/>	<input type="text"/>
City	State / Province

Postal / Zip Code

Able or prefer to cook in Heat 1 on Friday, October 31

☐ Yes ☐ No

Sponsor's Name

Sponsor's Contact Person

<input type="text"/>	<input type="text"/>
First Name	Last Name

Sponsor's Address

Street Address

Street Address Line 2

City

State / Province

Postal / Zip Code

Sponsor's Phone

Area Code

Phone Number

My Products

☐ Jambalaya Cook-Off Entry Fee \$1.00


Total:

\$0.00

Please submit entry form and registration fee by October 19, 2025.

Entries will NOT be accepted the day of the event.

Payment Methods

☐  Debit or Credit Card

☐  PayPal

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