

Gumbo Cook Official Rules and Information
January 14, 2023
Cameron, LA

TIMELINE

- 6:00am** **Contestants arrive and set up (Must have entry fees paid before entering the tent)**
- 6:30am** **Cooking begins**
- 10:30am** **Samples ready to be submitted to judges; public invited to come to the tasting**
- 4:00pm** **Winners announced**

Cooking locations- All teams will be cooking on site; Tables and a tent will be provided for the event and spots are first come first served.

Cooking and ingredients- Cooks must supply their own ingredients, supplies, utensils to prepare and serve 20 people (minimum). Cooks may use their own recipes but must use the following meats from any division: seafood, chicken, or wild game. **ALL FOOD PREPARATION MUST BE DONE ON SITE.** You may want to bring your own water to cook with and your beverage of choice. A Champion will be selected for each division in one of the following categories: Seafood, Poultry, & Wild Game. An Overall Champion will be selected from the three divisions.

Judging-Gumbo samples will only be taken at 10:30a.m.
You will be provided with a bowl for your sample. Your team/individual number will be written on the bowl.

- 1) Judges are local celebrities and cooks. They will not know the names of the teams of the bowls being served.

Clean up- Each entrant will be responsible for cleaning up his station. Trash cans will be available throughout the area.

I/We agree to the terms and conditions stated above for the Gumbo Cook-off.

I, _____, (as Team Leader for _____)

Understand and agree to abide by the above guidelines and rules for the South Cameron Alumni Association Gumbo Cook-off. Entry fee is \$75.00 per type of gumbo entered, and checks can be made payable to "SCAA".

Individual or Team Leader _____ **Date** _____

Cell Phone _____ **Type of Gumbo** _____ **Total Amount \$** _____