

Gumbo Cook Official Rules and Information

January 8, 2022

Burton Complex~ Lake Charles, LA

TIME LINE

- 6:00am Contestants arrive and set up (Must have entry fees paid before entering the barn)
- 6:30am Cooking begins
- 10:30am Samples ready to be submitted to judges
- 11:00am Public tasting
- 12:30pm Winners announced

Cooking locations- All teams will be cooking on site; 1 table will be provided for each team 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 their 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 \$ _____