

DATE.

Veterans of Foreign Wars

Memorial Post 6378

P.O. Box 983 Dickinson, TX 77539

PH: 281-337-4952



Gumbo Cook-Off

February 12, 2022 5204 Hwy 3 Dickinson, TX 77539

| Team Name: | |
|---|---------|
| Contact Person: | |
| Address:City: | |
| State: Contact Phone: | |
| E-Mail Address: | |
| Entry Fee: \$25.00 per entry (single team may enter more than one for judoptional: \$10.00 - Table w/2 chairs Extra Chairs: \$2.00 each | dging.) |
| Disclaimers: <u>Veterans of Foreign Wars is not responsible for any Damages, Theft, or Personal Injury on Premises.</u> | |
| SIGNED NAME: | _ |
| AMOUNT PAID: CASH/CHECK: | - |
| RECEIVED BY: DATE: | - |
| | |

ALL FORMS MUST BE TURNED IN BY 8:00 am Feb 12, 2022

Entries can be dropped off at 5204 Hwy 3 Dickinson, TX or mailed to VFW P.O. Box 983 Dickinson, TX along with entry fee.

COOKS MEETING will be on Saturday, February 12, 2022 8:30 am



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Gumbo Cook-Off Rules

The following rules are to be adhered to by all cook-off cooks, judges and/or assistants:

- Be cooked on site the day of the cook-off.
- 2. The entry fee will be \$25.00 per Gumbo entry entered. Contestants may enter more than 1 batch of Gumbo (separate entry fee per submission).
- 3. Each entry must cook a minimum of 2 gallons of Gumbo.
- 4. Contestants are responsible for supplying all of their own utensils and products related to their Gumbo submission and maintenance of its proper temperature for serving. The turn-in container will be provided to you. Condiments and serving utensils for the general public will not be provided.
- 5. MUST be prepared from scratch including roux (no commercial gumbo mixes) and all ingredients must be added on site and in raw form, but may be chopped and cut ahead of time. ALL ingredients must be inspected upon check-in by the Gumbo Coordinator(remember roux must be cooked on site). The Gumbo Coordinator will continue to inspect each booth until the judging is complete. Your team may begin cooking after the Head Cook has reported to the Gumbo Coordinator and has received a judging cup. The Head Cook is responsible for safeguarding the judging cup and matching number ticket. A matching number ticket must be presented to claim winning Gumbo. (Only one judging cup can be turned in per entry)
- 6. Be prepared in as sanitary a manner as possible. You must be willing to taste your own Gumbo. Cooking conditions are subject to inspection.
- 7. Be cooked in the open(no motor homes, closed tents, etc.)
- 8. Be ready for Judging and tasting at 3:00 pm.
- 9. The Head Cook is responsible for the conduct of their team members and guests. As well, the Head Cook shall be responsible for his/her team's compliance with the rules and regulations herein set forth.
- 10. The Head Cook will be responsible for insuring that the booth area is kept clean both during and after the event. Teams are responsible for their own garbage. Failure to follow these rules will be grounds for disqualification. Decisions of the Cookoff Coordinator and judges are final.
- 11. COOKS MEETING will be on <u>Saturday</u>, <u>February 12</u>, <u>2022 at 8:30 am</u>. The finalization of the prize percentages will be determined day of Cooks Meeting (since it is based on # of entries).

Judging

In this competition, the Gumbo will be blind-judged (no one knows the identity of the cook) and the scorecards will be based on the following six characteristics:

- 1. Color: should look appetizing
- 2. Taste: should taste good, pleasing to the palate
- 3. Consistency: should be smooth combination meat/seafood or roux
- 4. Aftertaste: should leave a pleasant taste after swallowing
- 5. Aroma: should smell appetizing

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