

“Stir the Pot: Seafood and Wild Game Cook-off”

Contest Entry Form and Rules Entry Deadline: Friday, April 1, 2024

Saturday, April 6, 2024 **Palmetto Island State Park, south of Abbeville**

Cook-off begins at 7 a.m. with Judging at 11:00 a.m.

Two Divisions: Seafood Wild game

Rules and Information:

Participating in this cook-off is an all-day commitment. Please make sure you and your team will be able to stay for the entire cook-off before registering your team. This a RAIN or SHINE event. Please be prepared for weather related interruptions, delays or adjustments.

A cooking team consists of one (1) chief cook and three (3) assistants. Teams may set up their area on Friday, April 5 from 3-6 p.m. On Saturday, April 6, 2024, teams can check into the cooking area beginning at 6:00 am to begin cooking. On the day of the cook-off, **no teams will be allowed in before 6:00 am and all vehicles will need to be out of the cook-off area by 8:00 am.**

Cooking spots will be marked and numbered. Upon arrival, please check in with a Stir the Pot Committee member to find your designated spot before you begin to set-up. You may have more than three (3) assistants on the team, but each person above the allotted amount will have to pay the gate fee of \$10 per person.

Each team is required to prepare a dish with Louisiana seafood as the main ingredient and supply enough food for 3-5 judges to sample the dish. For the wild game category, the only requirement is that the main ingredient be game which is defined as any animal that is hunted for food and not usually domesticated (duck, venison, geese, rabbit, hog, axis, elk, bear, etc.) For this cook-off, alligator is considered seafood.

Plates or bowls and utensils for judging will be provided to each team.

Small food containers, plastic spoons/forks and napkins will be provided to each team to serve to the public.

All cook-off dishes must be cooked on site, without pre-cooking. Each team will be allowed to bring in peeled/shelled shrimp, crab, and crawfish. If needed, teams may also bring in roux, pre-chopped vegetables, cooked rice/pasta, however it can not be added to the dish until on-site. Random inspections may be performed to assure that the rules are being adhered to.

Each team is to supply their own butane stove or grill, cooking utensils, ingredients, water, table, etc. There are limited electrical outlets at the park, so if you need electricity for something (like a rice cooker) bring an extension cord. Each team may bring a tent for shade during the competition. All tents/canopies **MUST be anchored** down to prevent the tent from toppling over with a gust of wind. ***Barricades will NOT be provided to tie tents down.*** All cooking set-ups and tents must be taken down by 5:00 p.m. Each team is responsible for picking up their items and disposing of all their trash in the appropriate trash receptacles. ***Cook teams entered in both categories may request two cook spaces.***

No outside beverages are to be brought in. Teams may bring in an ice chest to contain food for preparation in the cook-off.

Teams are required to prepare and cook food in as sanitary a manner as possible. Under no circumstances will any gray or black water be dumped, except into a proper disposal facility. Unauthorized dumping will be met with stiff penalties and disqualification from the cook-off.

For the safety of the festival goers, all vehicles need to be out of the festival area by 8:00 am on Saturday, April 6. No vehicles will be allowed to remain in or back into the festival area until after 1:00pm.

Judging:

Judging will begin at 11:00 a.m. and dishes can be turned in from 10:45 to 11:00 a.m. No dishes will be allowed after 11:00. 1st, 2nd and 3rd place winners will be announced around 2:00 p.m.

Each team will receive a numbered Styrofoam dish to prepare their dish for judging. Teams will be judged in order of cook-off team numbers. **DO NOT FILL UP THE DISHES.** The judges only take 3-4 bites and the rest is thrown away. Each team must have their numbered dish ready for pickup for allotted time. Dishes will be judged on originality and overall taste. The judging will be a blind system where the judges will not know which team prepared the dish. A point system from 1-10 will be assigned to each dish. The dish receiving the highest number of points will be declared the winner. Should there be a tie; the tied dishes will be judged again and rescored. If your team is out of food for the tie-breaker, then your team will be disqualified.

Conduct and Alcohol Consumption:

The chief cook for each team will be responsible for the conduct of his/her team and will be responsible for their team's compliance with the rules and regulations in this registration packet. The distribution of alcoholic beverages to the public by a team member is prohibited. Alcohol will be sold and allowed in the cook-off area, however, **excessive use of alcoholic beverages and outrageous behavior will result in disqualification.** Excessive use will be determined by on-site security and contest organizers.

The decisions and interpretation of these rules and regulations are at the discretion of the cook-off coordinators. Their decision is final.

Should you have any questions, please contact Greg Meaux at 713-501-3614. Thank you for participating in this event!

Please return Cook-off registration form and entry fee to:

“Stir the Pot: Seafood and Wild Game Cook-off”

P.O. Box 33, Perry, LA 70575

The Louisiana Office of State Parks has graciously allowed the use of Palmetto Island State Park for the use of this fundraiser and cook-off. The utmost respect must be given to the property, waterfront, vegetation, and facilities located on the state park grounds.