



DUTCH OVEN COOK OFF

September 2nd

Registration: Time 8-9 am

Cooking: 9am-12pm

Judging: 12pm-1pm (clean up to follow)

Award Presentation: After Judging is completed

Categories: Main Dish/Dessert

General Rules

1. Must be in period correct clothing to compete.
2. Contestants may participate in one or both categories (main dish and/or dessert).
3. Ingredients cannot be of a precooked nature. On-site cooking is provided however, you can cook at your campsite with no modern utensils or use of propane cook stoves. Use good fire safety practices. A small pit will be running by the judge area to keep food warm or to cook on.
4. All ingredients must be cooked in Dutch oven or on Dutch oven lids.
5. Participating teams will provide their own Dutch ovens, utensils, recipe, ingredients (Meat will be provided for main dish contestants. Drawing will be held for selection)
6. Contestants will present their completed dish to judges at an assigned time beginning at 12 p.m. Items to be judged will be brought to the judge's table in a Dutch oven or on a Dutch oven lid. Only one item per category per team will be judged.
7. The judges will judge the entry when it is presented at the table. The decision of the judges shall be final. The judges are pulled from the general public attending the rendezvous.
8. Contestants are asked to exercise care in the cleanliness of their food preparation and cooking. Keep the preparation area and utensils clean. Use a washbasin or wet wipes for hands. Use a cooler for perishables and do not put Dutch oven lids on the ground. Food Prep gloves are recommended.
9. Contestants will be judged on entry appearance, taste, overall appeal, spectator and judge interaction, cleanliness, and Dutch Oven cooking technique.
10. Good sportsmanship is expected of all teams and their participants!