

BTR Caring for Kids - Battle on the Bayou



Veteran's Day Weekend Gumbo & Chili Cook-Off

Saturday, Nov. 9, 2024

Gates Open at 11:00

Mac McGaffey Highland Bayou Park

- ❖ **\$150 Entry Fee**
 - ❖ **30x30 Spot**
 - ❖ **5 Cook-Off Wristbands, Per Spot**
 - ❖ **1 Turn In for Each Gumbo**
 - ❖ **1 Chili Turn In**
 - ❖ **1 Hair of the Dog Specialty Drink**
- ❖ **Additional Spots \$100**

Seafood Gumbo (no sides)

1st Place \$500 & Trophy | 2nd Place \$300 & Trophy | 3rd Place \$200 & Trophy

Chicken & Sausage Gumbo (no sides)

1st Place \$500 & Trophy | 2nd Place \$300 & Trophy | 3rd Place \$200 & Trophy

Chili (no sides)

1st Place \$300 & Trophy | 2nd Place \$200 & Trophy | 3rd Place \$100 & Trophy

Hair of the Dog Specialty Drink

1st Place Trophy | 2nd Place Trophy | 3rd Place Trophy

*Benefitting BTR Caring for Kids | Operation Honor Our Local Veterans Inc |
Battle for the Paddle Foundation*

Contact: Chris Frear | BTRCajunThrowdown.teams@gmail.com

Sponsorships available.

**Contact Daniel "Tiny" Guidry 409-354-3911 |
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Veteran's Day Weekend Gumbo & Chili Cook-Off

2024 Team Packet



Saturday, Nov. 9, 2024 | Gates Open at 11:00
Mac McGaffey Highland Bayou Park

\$150 Entry Fee

**30x30 Spot | 5 Cook-Off Wristbands, Per Spot | 1 Turn In for Each
Gumbo | 1 Chili Turn In | 1 Hair of the Dog Specialty Drink |**

Additional Spots \$100

GUMBO and CHILI COOK-OFF RULES AND REGULATIONS:

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1. 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. Any offensive conduct, nudity, lewdness, will be grounds for disqualification from the cook-off event. THIS IS A FAMILY EVENT! Texas Alcohol Laws will be enforced; everyone must be 21 years of age to consume alcoholic beverages.
2. The Head Cook will be responsible for ensuring that the booth area is kept clean, both during and after the event. Teams are responsible for cleaning their own space and leaving it how it was found.
3. Each team will receive 30' x 30' space, each space will have electricity (110) and water. 4. Teams must provide sampling spoons and bowls for the public.
5. Each team will be responsible for their own rice, crackers, or anything else they would like to accompany their gumbo/chili to the public. Any prepared sides must be prepped and cooked on site unless from a commercial kitchen or retail establishment.
6. One turn-in per team in each category. Each team will be issued a 1-quart container for each category at the Head Cooks meeting at 9am for judging turn in. Teams will receive their ticket at turn-in. All the judges will sample from the gumbo/chili turned in and will blind judge by number only.
7. Teams are allowed 10 cases of beer per spot. No limit on liquor. Team must show on-site liquor on permit application.
8. All alcohol must be on premises by 10am Nov. 9, 2024.
9. Team will receive 5 team wrist bands and 5 parking passes per spot.
10. Teams can purchase an extra spot(s) without a turn-in for \$100 (If available)
11. Spots will be picked on the first come, first serve method, in order of payment received. (returning teams have first choice at their spot)
12. **BTR CFK will not** provide Porta-Johns or handwash stations for team spots. Teams can bring their own if they choose. (Teams are responsible for delivery and pick-up.) Public restrooms and handwash stations will be available.
13. Must be completely cleaned and moved out by 8pm Sunday Nov. 10, 2024.
14. Teams may not serve the public alcohol except for our judges of the 'Hair of the Dog,' contest. 15. All leftover food should be disposed of in trash!! NOT ON GROUND!!
16. Campers are allowed but we will not supply 30amp or 50amp power. Generators are allowed. Camper MUST fit in your spot.

The Galveston County Health District requests:

17. Permit application fees are \$25 per team if they register before Wednesday, November 6th. Fees will be \$25 plus \$105 = \$130 if submitted between Nov 6-8th. Day of permit registration is \$225.

18. GCHD requires proper food handler's certification be completed and current prior to event. Classes can be taken online at www.gchd.org. Food Handlers Certification must be posted on-site. It is preferred the team captain(s) be certified and available on-site to speak with GHCHD reps, if required. Current certification can be submitted with permit application for easy compliance.

19. Galveston County Health District requires that all foods must be prepped and cooked on site the day of the cook-off. Any ingredients prepped off-site must be done so in an approved commercial kitchen or purchased from a retail vendor. Please see GCHD requirements attached for recommendations regarding containers and transport. If prepped at a commercial kitchen, please be prepared to show health department certification. If purchased from a retail establishment, please be able to provide receipts if requested. No egg-based dishes allowed (potato salad, etc.)

20. Each team must cook and present a minimum of 5 gallons of gumbo/chili or both to serve the public. (If a team competes in said category, they must make a minimum of 5 gallons to serve the public.) Each type of chili or gumbo submitted in competition must be prepared in a separate cook-site within the team's tent.

21. Be prepared from scratch. Roux must all be prepared on-site according to the health department rules. Exception... ("premade" jar roux's are acceptable if you have the jar and receipt.)

22. Booth must comply with all requirements of the Temporary Food Service Inspection Requirements (Sketch Attached or go to www.gchd.org). It is preferred by GCHD that, cook-site grounds be concrete or asphalt surfaces. However, we have received approval from GCHD and the La Marque Parks Board to utilize the Mac MacGaffey Highland Bayou Park site for this event while requiring each team to prep their cook-site ground(s) with tarps, mats, or other as directed by health department requirements. Recommendations on creating a handwashing station is also attached. Spigot with handle is required. No push-button spigots allowed.

=23. MOST IMPORTANTLY: Laissez les bons temps rouler!!!!

JUDGING: Gumbo/Chili

Each team will be issued a 1-quart container per category at the beginning of the event for judging turn in. The team will receive a ticket upon turn-in. All the judges will sample from the gumbo/chili turned in and will blind judge by number only.

Judging Criteria

1. AROMA – should smell appetizing
2. CONSISTENCY - should have an appealing texture
3. COLOR – should look appetizing
4. TASTE – should taste good, pleasing to the palate
5. AFTERTASTE – should leave a pleasant taste after swallowing.

WHEN:

November 9, 2024.

Teams may begin move-in on Nov. 8th.

Teams must be set up by 10am Nov 9, 2024. 1 hour before the gates open.

WHERE:

Mac McGaffey Highland Bayou Park 1991 Getty Rd, La Marque TX 77568

PRIZES:

Seafood (turn-in only gumbo, no sides rice, potato salad, etc.)

- First Place Seafood Gumbo -\$500 and Trophy
- Second Place Seafood Gumbo -\$300 and Trophy
- Third Place Seafood Gumbo - \$200 and Trophy
- People's Choice - Trophy

Chicken and Sausage (turn-in only gumbo, no sides)

- First Place Chicken and Sausage Gumbo -\$500 and Trophy
- Second Place Chicken and Sausage Gumbo -\$300 and Trophy
- Third Place Chicken and Sausage Gumbo - \$200 and Trophy

414 Forest Village Circle La Marque, Texas 77588

- People's Choice - Trophy

Chili (beans allowed) (turn-in only chili, no sides)

- First Place chili - \$300 and Trophy
- Second Place Chili - \$200 and Trophy
- Third Place Chili - \$100 and Trophy
- People's Choice Chili – Trophy

Hair of the Dog Specialty Drink

- Trophies for First, Second and Third Place

(Each team will collect and turn in their own people's choice tickets. Each person will receive 3 tickets to use. Tickets must be turned in by 4pm)

ENTRY FEE:

- \$150.00 per spot (comes with 3 turn-ins) (Seafood Gumbo, Chicken and Sausage Gumbo. Chili) - \$100.00 for extra spot without turn-in



GUMBO and CHILI COOK-OFF SCHEDULE:

Saturday, October 26th, 2024:

9:00 am – On-site Teams Meeting including representatives from the Galveston County Health District

Friday, November 8th, 2024

9:00 am - Teams can move in on Nov. 8, 2024

Saturday, November 9th, 2024

6:00 am – Teams can start prepping.

7:00 am – Teams can officially start cooking.

9:00 am - Head Cooks Meeting (Mandatory) will receive turn-in containers at meeting.

10:00 am - All teams and Vendors must be set up and all vehicles out. All Teams and Vendors Must be set-up.

11:00 am - Event Open to the Public.

12:00 pm – Seafood Gumbo Turn-in.

1:00 pm – Drink Turn-in.

2:00 pm – Chicken and Sausage Turn-in.

3:00 pm Chili Turn-in.

6:00 pm – Awards.

Sunday November 10th, 2024

8:00 pm – All Teams and Vendors must be completely moved out.

Times subject to change.



GUMBO and CHILI COOK-OFF ENTRY FORM:

TEAM NAME: _____

TEAM CAPTAIN: _____

EMAIL ADDRESS: _____

TEAM MEMBERS: _____

Number of spots (30x30) _____

CITY/STATE/ZIP: _____

CELL NUMBER: _____

Signature: _____

**ENTRY FEE AND COMPLETED FORM MUST BE RETURNED
BY: October 9, 2024!!!!**

<https://www.zeffy.com/ticketing/878fbead-2256-446e-8d3d-5f6e5b4258af>

TEAM Registration Link

