**RULES / REQUIREMENTS**

1. ALL gumbo entries must be cooked on site the day of the cook-off. ALL ingredients must be added on site and in raw form, but may be chopped and cut ahead of time. Pre-cooked roux or roux mixes are allowed. Although, some may consider this “cheating”, this is an event to raise money for our community. We expect everyone to be honest.
2. Each contestant must provide a minimum **3 gallons of gumbo**.
3. Set up will begin at 6:30am. Gumbo must be ready for judging at 12 noon. Serving to the public will begin 12pm – 2pm. Winners will be announced at 2pm.
4. Contestants will be assigned a cooking space. Serving scoops, sample cups, spoons, and napkins will be provided. Contestants are responsible for supplying all ingredients, cooking devices, coolers, serving utensils, tables, chairs, and tents. NO ELECTRICITY provided. Cooking must be done using a burner, Cajun cooker, etc.
5. **NO** seafood entries will be allowed. Gumbo must be cooked out in the open and sanitary as possible.
6. Cooks are **NOT** allowed to give away any other food items. Rice, crackers are allowed but nothing else.
7. There will be first, second, and third place winners decided by the judges and a People’s Choice winner. Criteria for judging gumbo will be based on: Color, Aroma, Consistency, Taste and Aftertaste. FOR BLIND JUDGING, Do NOT put anything in the bowl except the gumbo; no rice, no garnish including rice. BLIND judging decisions are final.
8. Each contestant responsible for trash removal and clean up.
9. This is a family event and offensive conduct will NOT be allowed and will be grounds for disqualification from the cook-off event.